

## TEA TALES at pacific place



2 hours of unlimited dishes every afternoon | 14:00 – 17:30

### Dim sum & Appetizer 點心和頭盤

黑椒和牛酥  
Wagyu beef puffs with black pepper  
金不換欖菜蝦春卷  
Prawns spring roll with olive vegetable and sweet basil  
椒蜆蜂巢芋角  
Deep-fried clam & taro puff with black bean sauce  
擔擔湯包  
Dan dan xiaolong bao  
香椿菜蝦餃  
Chinese Toona and shrimp dumpling  
紅菜頭野菌餃 (素)  
Wild mushroom & beetroot dumpling (V)  
滷水燻蹄  
Marinated cold pork knuckle

黑炭魚香咸水角  
Yuxiang crispy pork dumpling  
龍蝦湯魷魚煎堆  
Lobster broth & squid deep-fried dumpling  
黑蒜燒賣  
Black garlic siu mai – pork & shrimp dumpling  
水晶蝦餃  
Crystal har gau - shrimp dumpling  
叉燒包  
Steamed barbecue pork bao  
松茸冬菇包 (素)  
Steamed matsutake mushroom bao (V)  
三蔥香筍 (素)  
Steamed celtuce with spring onions, shallots onions(V)

### Mains 主菜

椒鹽豆腐 (素)  
Fried bean curd with salt and pepper (V)  
櫻花蝦魚香脆茄子  
Crispy aubergine tossed with salted fish & Sakura shrimps  
蒜蓉清炒時令蔬菜 (素)  
Stir-fried seasonal vegetables with garlic (V)  
沙薑雞炆飯  
Braised aromatic ginger chicken rice in stone pot

乾煸四季豆  
Stir-fried string beans with pork and shrimp  
鴛鴦菠蘿咕嚕肉  
Sweet and sour pork with pineapple  
蝦片魚湯燴勝瓜  
Steamed prawns and loofah in fish broth  
薑蔥撈麵 (素)  
Noodles tossed with ginger & spring onion (V)

### Dessert 甜品

香芒流心脆杏卷  
Lava mango & almond roll

烏燻蛋 (素)  
Oolong crème brûlée (V)

### Additional signature dishes 精選菜式

海膽蟹肉春卷(4件)  
King crab & sea urchin spring roll (4 pcs) +\$58  
藤椒蒸黑鱈魚 (2件)  
Steamed Alaskan black cod fillets with Chinese chives & Sichuan pepper (2 pcs) +\$98

紅蝦腐皮卷(2件)  
Crispy bean curd roll with red prawn (2 pcs) +\$68  
幡絲蒜香帶子皇 (2件)  
Steamed scallop with garlic & vermicelli (2 pcs) +\$88

Mon to Fri HK\$338 per person | Sat, Sun & Public Holidays HK\$398

Served with a complimentary Tea Infused Mocktail

Add \$208 per person for 2 hours of free-flow sparkling wine

*All prices are subject to 10% service charge*