



## TEA TALES AT PACIFIC PLACE

TEAROOM COLLECTION

Free-flow dishes every afternoon | 14:00 – 17:30

### STEAMED DIM SUM 蒸

擔擔湯包

Dan dan xiaolong bao

叉燒包

Steamed barbecue pork bao

胭脂帶子餃

Scallop & beetroot dumpling

紅菜頭野菌餃 (素)

Wild mushroom & beetroot dumpling (V)

黑蒜燒賣

Black garlic siu mai - pork & shrimp dumpling

龍井蝦餃

Longjing har gau - shrimp dumpling

松茸冬菇包 (素)

Steamed matsutake mushroom bao (V)

### FRIED DIM SUM 炸

金不換攪菜蝦春卷

Prawns spring roll with olive vegetable and sweet basil

黑椒和牛酥

Wagyu beef puffs with black pepper

黑炭魚香咸水角

Yuxiang crispy pork dumpling

龍蝦湯魷魚煎堆

Lobster broth & squid deep-fried dumpling

### 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

鴛鴦菠蘿咕嚕肉

Sweet and sour pork with pineapple

乾煸四季豆

Stir-fried string beans with pork and shrimp

三蔥香筍 (素)

Stir-fried celtuce with spring onions, shallots & onions (V)

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)

普洱茶燻本地農場雞 +HK\$138

Smoked local chicken with puer tea flavour

### DESSERT 甜品

伯爵茶流心包

Earl grey tea lava bao

烏燻蛋 (素)

Oolong crème brûlée (V)

茉莉花茶凍

Jasmine tea pudding

Served with a complimentary Tearoom Collection Mocktail

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

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

2 hours of unlimited dim sum & dishes  
All prices are subject to 10% service charge