



TEA TALES AT PACIFIC PLACE

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

STEAMED DIM SUM 蒸

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| 擔擔湯包 Dan dan xiaolong bao | 黑蒜燒賣 Black garlic siu mai – pork & shrimp dumpling |
| 叉燒包 Steamed barbecue pork bao | 水晶蝦餃 Crystal har gau - shrimp dumpling |
| 胭脂帶子餃 Scallop & beetroot dumpling | 松茸冬菇包 (素) Steamed matsutake mushroom bao (V) |
| 紅菜頭野菌餃 (素) Wild mushroom & beetroot dumpling (V) | |

FRIED DIM SUM 炸

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| 金不換欖菜蝦春卷 Prawns spring roll with olive vegetable and sweet basil | 黑炭魚香咸水角 Yuxiang crispy pork dumpling |
| 黑椒和牛酥 Wagyu beef puffs with black pepper | 龍蝦湯魷魚煎堆 Lobster broth & squid deep-fried dumpling |

MAINS 主菜

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| 椒鹽豆腐 (素) Fried bean curd with salt and pepper (V) | 乾煸四季豆 Stir-fried string beans with pork and shrimp |
| 櫻花蝦魚香脆茄子 Crispy aubergine tossed with salted fish & sakura shrimps | 三蔥香筍 (素) Stir-fried celtuce with spring onions, shallots & onions(V) |
| 蒜蓉清炒時令蔬菜 (素) Stir-fried seasonal vegetables with garlic (V) | 蝦片魚湯燴勝瓜 Steamed prawns and loofah in fish broth |
| 沙薑雞炆飯 Braised aromatic ginger chicken rice in stone pot | 薑蔥撈麵 (素) Noodles tossed with ginger & spring onion (V) |
| 鴛鴦菠蘿咕嚕肉 Sweet and sour pork with pineapple | |

DESSERT 甜品

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| 香芒流心脆杏卷 Lava mango & almond roll | 烏濃蛋 (素) Oolong crème brûlée (V) |
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Served with a complimentary Tea Infused Mocktail

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

Add \$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