



TEA TABLE AT PACIFIC PLACE

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

STEAMED DIM SUM 蒸

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| <p>珍珠帶子餃
Pearl scallop & shrimp dumpling
叉燒包
Steamed barbecue pork bao
紅菜頭野菌餃 (素)
Wild mushroom & beetroot dumpling (V)
擔擔湯包 (3隻)
Dan dan xiaolong bao (3pcs) +\$28</p> | <p>黑蒜燒賣
Black garlic siu mai – pork & shrimp dumpling
松茸冬菇包 (素)
Steamed matsutake mushroom bao (V)
香蔥黑毛豬腸粉
Roasted Iberico pork with spring onion cheung fun +\$38
黑松露蝦餃 (3隻)
Black truffle har gau (3 pcs) +\$28</p> |
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FRIED DIM SUM 炸

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| <p>蟹肉春卷
Hokkaido king crab spring roll
櫻花蝦魚香脆茄子
Crispy aubergine tossed with salted fish & sakura shrimps</p> | <p>黑炭魚香咸水角
Yuxiang crispy pork dumpling
龍蝦湯魷魚煎堆
Lobster broth & squid deep-fried dumpling</p> |
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- 黑椒和牛酥 (3隻)
Wagyu beef puffs with black pepper (3pcs) +\$38

MAINS 主菜

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| <p>鴛鴦菠蘿咕嚕肉
Sweet and sour pork with pineapple
沙薑雞炆飯
Braised aromatic ginger chicken rice in stone pot
蒜蓉清炒時令蔬菜 (素)
Stir-fried seasonal vegetables with garlic (V)
三蔥香筍 (素)
Stir-fried celtuce with spring onions, shallots & onions (V)</p> | <p>乾煸四季豆
Stir-fried string beans with pork and shrimp
椒鹽豆腐 (素)
Fried bean curd with salt and pepper (V)
薑蔥撈麵 (素)
Noodles tossed with ginger & spring onion (V)
藤椒蒸黑鱈魚 (2件)
Steamed Alaskan black cod fillets with Chinese chives & Sichuan pepper (2 pcs) +\$98</p> |
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DESSERT 甜品

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| <p>流心海鹽焦糖朱古力糯米糍
Lava sea salt caramel & chocolate mochi</p> | <p>烏濃蛋 (素)
Oolong crème brûlée (V)</p> |
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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