

AFTERNOON TEA

\$720 /2 persons 兩位用 | +\$390 /per additional serving 額外每位用

Great love affairs start with champagne and end with tisane. —Honoré de Balzac

3:00PM–5:00PM

SAVORY

Unagi Teriyaki Slider

Vegetarian Maki 

Japanese Pork Belly Bao Bun

Asian Hamachi Ceviche Ball  

BAKED

Freshly Baked Scones served with

Clotted Cream and Fruit & Tea Infused Jam

SWEET

“Pineapple Bun” Choux

Asian Fruit Tart

White Chocolate & Calamansi Dome 


Matcha & Strawberry Crème Brulee 

咸點

照燒鰻魚迷你漢堡

日式素菜壽司卷 

日式五花肉刈包

四季橘油甘魚  

烘焙


新鮮烘培英式鬆餅

配奶油忌廉及鮮果茶香果醬

甜點

泡芙酥皮菠蘿包

亞熱帶鮮果撻

白朱古力四季橘圓球 

抹茶草莓焦糖布丁 

Served with freshly brewed artisanal tea by TEACHA or speciality coffee

可搭配 TEACHA 精選手工茶或即磨咖啡享用

TEACHA TEA

K11 ARTUS SIGNATURE BLEND

(HONEYBUSH & LEMONGRASS)

HONG KONG BREAKFAST

GENMAICHA GREEN TEA

LONG JING GREEN TEA

FLORAL EARL GREY

NANA MINT CHILL

CHAMOMILE BLOSSOMS

PERSIMMON PEACH

YUNNAN PU-ERH

ORIGINAL JASMINE GREEN

DARJEELING

OSMANTHUS

COFFEE

ESPRESSO

REGULAR

CAPPUCCINO

LATTE

MOCHA

DOUBLE ESPRESSO

+\$380 for 1 bottle of Perrier Jouet Grand Brut NV 375ml

可享 Perrier Jouet Grand Brut NV 375ml 香檳一支

+\$280 for 2 glasses of signature cocktails

可享特色雞尾酒兩杯

Please advise a member of our team if you have any allergies or dietary requirements.

Prices are in HKD and subject to 10% service charge.

若閣下有任何特別用餐要求或食物過敏，請通知服務員以推薦更合您心意的餐單。

價錢以港幣計算及需另收加一服務費。