

# A F T E R N O O N

3:00 pm

T E A

5:30 pm

下午茶

Amelia *Signature*

Two Layered Tea Set

10 savoury canapés and 6 creative sweets  
served with TWO cups of Coffee / Tea

Amelia 特式雙層下午茶套餐

10件精美鹹點及6件創意甜點 (配) 兩杯咖啡 / 茶

\$580

for two pax / 2位用

Savour Caviar Tea Set

Rossini Caviar Gold Selection 30g

(served with puff bread, crème fraiche and chives)  
served with 2017 Llopart Brut Reserva (750ml)

品味魚籽醬下午茶套餐

魚籽醬 (30克) 一伴精緻小圓餅、法式酸忌廉及細香葱

(配) 2017 Llopart Brut Reserva 氣酒 (750ml)

\$1080

## APERITIF served with ONE cup of Coffee / Tea

開胃小碟 (配) 咖啡 / 茶一杯

Gem Lettuce Salad and Bread Crumbs with Romesco \$98  
高菜麵包糠沙律配西班牙紅椒堅果醬

Deep-fried Chicken Wings Stuffed with Potato (3pcs) \$108  
脆炸雞翼釀馬鈴薯 (3件)

Wagyu Beef Tongue Sandwich \$118  
和牛舌三文治

Charcoal Grilled Octopus with Smashed Potatoes \$188  
炭燒八爪魚配馬鈴薯塊

Beef and Oyster Tartare with Pickled Mustard Seeds and Toast \$198  
牛肉生蠔他他伴醃芥末籽配酵母麵包

Cuttlefish in Chorizo Vinaigrette \$198  
墨魚伴西班牙香腸醋醬

Iberico Platter— Iberico Salchichon, Iberico Jamon, Iberico Tenderloin \$268 / 75g \$488 / 150g  
伊比利亞拼盤 — 莎樂美肉腸·風乾後腿火腿·風乾西冷

Fresh Oyster with Iberico Ham Jelly & Tomato Foam \$288 / 6 pcs  
生蠔配伊比利亞風乾火腿啫喱及番茄泡沫

Seafood Platter— Fresh Whole Lobster, Fresh Oyster 4pcs, Razor Clam 4pcs, Clam 6pcs \$788  
歐陸海鮮拼盤 — 新鮮原隻龍蝦·生蠔4隻·法國小蠔子4隻·大蜆6隻

## DESSERT 手工甜品

Homemade Seasonal Gelato \$ 78  
自家製時令意式雪糕

Genovese Cake with Yogurt and Strawberry \$ 88  
自家製海棉蛋糕伴乳酪及士多啤梨

Signature Caviar (7g) serving with Banana and Rum Ice Cream \$298  
招牌魚籽醬 (7克) 伴香蕉及利酒雪糕

All prices are in HKD and subject to 10% service charge (1) @ Ameliahongkong

Amelia *by Paul-Armand*