JADE
LOUNGE

經典下午茶 CLASSIC AFTERNOON TEA

TWD 1,580 每套 / per set

精選鹹點 Savoury Selection
精選甜點 Pastry & Petit Fours Selection
綜合英式司康餅與自製果醬 Scones with Homemade Jams
特選茶品或咖啡 Premium Tea or Coffee

香檳下午茶 CHAMPAGNE AFTERNOON TEA

TWD 2,380 每套 / per set

單杯精選香檳 One Glass of Champagne
精選鹹點 Savoury Selection
精選甜點 Pastry & Petit Fours Selection
綜合英式司康餅與自製果醬 Scones with Homemade Jams
特選茶品或咖啡 Premium Tea or Coffee

招牌魚子醬下午茶 SIGNATURE CAVIAR AFTERNOON TEA

TWD 4,280 每套 / per set

Calvisius 魚子醬 15 公克，搭配法式小圓薄餅和配料
以及香檳下午茶點一套
15gm of Calvisius Caviar &
One Set of Champagne Afternoon Tea

青隅下午茶用餐時段為下午 1 時至 5 時，期間每位賓客
最低消費為 TWD 1,580+10% 服務費。香檳套餐皆包含單杯精選香檳 100 毫升。

The Jade Lounge offers afternoon tea daily from 1pm to 5pm.
A minimum spend of TWD 1,580 per guest applies, subject to a 10% service charge.
The Champagne Set includes 100ml of selected champagne.

菜單所提供之咖啡與茶品皆使用永續採購之原料。

本菜單使用之海鮮食材皆符合生態保育永續利用。

若您有任何飲食禁忌或特殊需求，服務團隊將竭誠為您服務。以上所有價格為新台幣含稅價格，外加 10% 服務費。

賓客自備於文華東方酒店以外的商店購買之蛋糕，將另酌收新台幣 800 元服務費用。自備酒水服務費，葡萄酒、烈酒每瓶新台幣 1,000 元。

All coffee and tea are sustainably sourced. Al l seafood served on this menu is sourced
in accordance with sustainable practices that support marine conservation.
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Our team will be delighted to assist you with any dietary requests.
Prices are in Taiwan dollars, inclusive of applicable government taxes and subject to a 10% service charge.
A cakeage fee of TWD 800 per cake is applied for any cake not purchased from the Hotel.
The corkage fee at this restaurant is TWD 1,000 per bottle for wines and spirits.

JADE
LOUNGE

潘海利根英倫爵旅 聖誕下午茶饗宴

PENHALIGON'S GOLDEN AGE CHRISTMAS AFTERNOON TEA

精緻鹹點 | SAVOURIES

鴨肝慕斯佐玫瑰醬
Foie Gras Mousse with Rose Jam

羊肩佐橙香果凍與蜜柑果醬
Lamb Shoulder with Orange Jelly & Mikan Marmalade

龍蝦開心果佐魚子醬布里歐
Lobster & Pistachio with Caviar on Brioche

酪梨塔佐節瓜紅蘿蔔與番茄
Avocado Tart with Zucchini, Carrot & Tomato

北海道干貝慕斯佐薰衣草和葡萄
（干貝原產地：日本北海道）
Hokkaido Scallop Mousse with Lavender & Grape
(Scallop Origin: Hokkaido, Japan)

蘑菇香蔥格呂耶爾起司鹹派
Mushroom & Chives Gruyère Cheese Quiche

繽紛甜點 | SWEETS

焦糖奶霜佐洋甘菊凍香草綠荳蔻塔
Caramel Cream with Chamomile Jelly & Vanilla Cardamom Tart

東加豆巧克力奶霜佐黑醋栗與白蘭姆酒瑪德蓮
Tonka Bean Chocolate Cream with Cassis Compote & White Rum Madeleine

香草橙花奶霜與糖煮柑橘醬
香草蛋糕
Vanilla Orange Blossom Cream & Citrus Compote Vanilla Cake

薰衣草慕斯佐鳳梨醬與
黑胡椒沙布雷餅乾及玫瑰琴酒凍
Lavender Mousse with Pineapple Compote & Black Pepper Sablé & Rose Gin Jelly

瑪黛茶奶霜佐開心果
卡達伊芙慕斯海綿蛋糕
Mate Cream with Pistachio Kataifi Mousse Sponge Cake

司康餅 | SCONES

司康佐自製果醬與凝脂奶油
Scones with Homemade Jams & Clotted Cream

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