

THE RITZ  
BAR & LOUNGE

THE RITZ-CARLTON  
SEASONAL AFTERNOON TEA

**Savory**

Roasted Artichoke, Sundried Tomato, Shaved Parmesan on Multigrain Bread

Farmed Egg Salad, Truffle Mayo on Mini Sesame Roll

Spring Crab Salad, Asparagus, Quail Egg on Seaweed Brioche

Smoked Turkey, Brie Cheese, Cherry Mayo on Mini French Baguette

Goat Cheese and Beetroot Tart, Citrus Salad

Foie Gras Kumquat Praline

**Sweet**

Hibiscus and Cranberry Choux Puff

Cherry Blossom Macaroon

Pink Grapefruit and Rosemary Madeleine

Milk Chocolate, Light Violet Cherry Mouse

Rhubarb Custard Tart, Pistachio Ganache

Traditional Scone with Homemade Strawberry and Rhubarb Jam, Clotted Cream and Lemon Curd

**including two cups of hot or iced tea / coffee**

**RMB 368**

ALL-INCLUSIVE PRICE.  
IF YOU HAVE CERTAIN FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING.

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Rhubarb Custard Tart, Pistachio Ganache

Traditional Scone with Homemade Strawberry and Rhubarb Jam, Clotted Cream and Lemon Curd

including two cups of hot or iced tea / coffee  
and two glasses champagne of Moët & Chandon Imperial Brut NV

**RMB 768**

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