

ALL DAY DINING 全日供應

SET 套餐

2-COURSE 兩道菜 Select one starter or soup, and main course 選擇一道前菜或湯及主菜	\$358
3-COURSE 三道菜 Select one starter, soup and main course 選擇一道前菜、湯及主菜	\$458
WITH COFFEE OR TEA (\$78 or below) 選配指定咖啡或茶 (\$78 或以下)	

WITH A GLASS OF TIFFANY BLUE COCKTAIL 配一杯 TIFFANY BLUE 雞尾酒	\$88
WITH A GLASS OF VEUVE CLICQUOT YELLOW LABEL N.V France 配一杯法國凱歌香檳	\$150
WITH TIFFANY BLUE SKY KAKIGORI 加配 TIFFANY 藍天空刨冰	\$88 \$58 PETIT 細杯裝
WITH ONE DESSERT 加配一道甜品	\$88

*The Blue Box Celebration Cake is not included 不包括 The Blue Box 蛋糕

STARTER 前菜

OMNIPORK LUNCHEON MIMOSA 新餐肉伴蛋花 (V, N)	\$168
Egg mimosa, green beans, Parmesan cheese, black truffle dressing 蛋花碎、法邊豆、巴馬臣芝士、黑松露汁	
PRAWN WITH YUBA MILLE-FEUILLE 鮮蝦配千層腐竹 (GF)	\$168
Prawn soy milk 濃蝦豆奶汁	
PAN-SEARED HOKKAIDO SCALLOP WITH RICE CRACKERS 香煎脆米北海道帶子	(+\$30 for set 套餐) \$198
Pickled baby carrot and pearl onion, carrot purée, sesame seed 醃迷你甘筍、醃珍珠洋蔥、甘筍蓉、胡麻	
FIFTH AVENUE LOBSTER SALAD 龍蝦沙律 (GF, DF)	(+\$100 for set 套餐) \$268
Avocado, sucrine lettuce, tomatoes, orange ginger sauce 牛油果、生菜、番茄、香橙薑醬汁	

SOUP 湯

CAULIFLOWER SOUP 椰菜花濃湯	\$138
Ibérico parma ham chips 意大利巴馬火腿脆片	
CHICKEN CONSOMMÉ 法式清雞湯配鴨肝小雲吞	\$148
Foie gras ravioli, baby corns, celery, mushrooms, okra 小粟米、香芹、蘑菇、秋葵	

MAIN 主菜

“CHARLES LEWIS TIFFANY” GRILLED CHICKEN SANDWICH 黑松露醬烤雞三文治	\$218
Kale, caramelized onions, truffle mayonnaise, french fries 羽衣甘藍、焦糖化洋蔥、炸薯條	
BACON AND CARAMELIZED ONION WAFFLES 旋風滑蛋窩夫	\$218
Truffle, scrambled eggs, bacon and onion, Parmesan cream sauce 松露片、旋風滑蛋、煙肉及洋蔥、巴馬臣芝士汁	
SMOKED SALMON EGGS BENEDICT WITH CAVIAR 煙三文魚班尼迪配魚子醬	\$218
Poached eggs, crispy risotto cakes, Hollandaise sauce 水煮蛋、意式飯脆米餅、牛油蛋黃汁	
CARBONARA 鹹蛋黃卡邦尼意粉	\$218
Bacon, Parmesan cheese, homemade cured egg yolk 煙肉、巴馬臣芝士	
BEYOND BOLOGNESE 素肉醬意粉 (V)	\$218
Beyond Meat bolognese, Tête de Moine 素肉醬、芝士	
AUSTRALIAN BEEF CHEEK FARFALLE 澳洲牛頰肉意粉	\$228
Baby cress 水芹	
BREAKFAST AT TIFFANY'S 紐約早餐	\$238
Cloudy egg on brioche toast, pork sausage, avocado, confit cherry tomatoes, sautéed potatoes, button mushrooms and asparagus salad 雲朵雞蛋配牛油多士、豬肉腸、牛油果、番茄、薯仔、白蘑菇及蘆筍沙律	
ROASTED LEMON BABY CHICKEN 烤檸檬法國春雞	\$248
Candied lemon peel, finger potatoes, baby carrot 手工糖漬檸檬皮、手指薯、迷你甘筍	

MAIN 主菜

SPANISH IBÉRICO PORK LOIN WITH JAPANESE SANCHŌ 山椒香煎西班牙伊比利亞黑毛豬扒 (GF) Pink peppercorn, bell peppers, prune 甜椒、粉紅胡椒粒、西梅	\$248
PAN-FRIED CORAL GROUPEL 香煎東星斑 (GF, N) Green peas, Japanese yam, fennel broth 青豌豆、日本山藥、茴香清湯	(+\$80 for set 套餐) \$328
LOBSTER LINGUINE 龍蝦扁意粉 Cognac lobster cream sauce 干邑龍蝦忌廉汁	(+\$120 for set 套餐) \$368
AUSTRALIAN WAGYU BEEF SIRLOIN 澳洲和牛西冷 (GF) Seasonal vegetables, king mushroom, carrot purée, beef jus 時令蔬菜、杏鮑菇、甘筍蓉、牛肉濃汁	(+\$150 for set 套餐) \$398

SIDE DISH 配菜

FRENCH FRIES 炸薯條	\$68
SAUTÉED MUSHROOMS 香炒蘑菇	\$78
GRILLED ASPARAGUS 烤蘆筍	\$78

DESSERT 甜品

TIFFANY BLUE SKY KAKIGORI 藍天空刨冰 Panna cotta, candy floss, ramune syrup, sour cream sauce, homemade milk sauce, cookie crumbs 意式奶凍、棉花糖、波子汽水糖水、酸忌廉醬、自家製牛奶醬、曲奇脆脆	\$128 Petit 細杯裝 \$78
SIGNATURE BLUE BOX TOAST 特色 BLUE BOX 吐司 (V) Danish, cream cheese mousse, banana caramel sauce, caramelized banana, meringue 丹麥麵包、忌廉芝士慕絲、香蕉焦糖醬、焦糖香蕉、蛋白霜	\$128
BAKED ALASKA 火焰雪山 (N, GF) Coconut pandan mousse, roasted coconuts, mango mandarin compote, torched lemon meringue, exotic verbena gel, sorbet 椰子斑蘭慕絲、烤椰子碎、糖漬芒果柑桔、火灸檸檬蛋白霜、馬鞭草醬、雪葩	\$108
CARAMEL POPCORN CHOCOLATE TART 焦糖爆谷朱古力撻 (N) Chocolate ganache, praline royaltine, caramelized popcorns, mascarpone cream, ice cream 朱古力奶油、榛子朱古力醬、焦糖爆谷、馬斯卡彭芝士、雪糕	\$108
NEW YORK CHEESECAKE 紐約芝士蛋糕 (N) Passion fruit sauce, honey sauce, fresh fruits 熱情果醬、蜜糖醬、新鮮水果	\$98
ASSORTED ICE CREAM OR SORBET 雪糕或雪葩 (N) Matcha crumbles, almond tuile 抹茶脆脆、杏仁脆片	\$98
AVAILABLE FOR DINE-IN AND TO-GO (PRE-ORDER REQUIRED) 可堂食或外帶 (須預訂) Salted caramel mousse, white sesame mousse, almond royaltine, chocolate chiffon cake 海鹽焦糖慕絲、白芝麻慕絲、杏仁朱古力脆片、朱古力戚風蛋糕	\$588

(V) VEGETARIAN 素食 | (GF) GLUTEN-FREE 無麩質 | (DF) DAIRY-FREE 不含乳製品 | (N) CONTAINS NUT 含堅果類

If you have any concerns regarding food allergies, please inform your server before ordering. All prices are subject to 10% service charge.
如有任何關於食物敏感的查詢，請於落單時告知我們的服務員 | 所有價格另收取加一服務費

EXECUTIVE LUNCH SET Served with choice of selected coffee or tea (\$78 or below)
行政午餐 選配指定咖啡或茶 (\$78 或以下)

Inclusive of starter, main course and drink 包括前菜、主菜及飲品 \$188
WITH DESSERT 加配甜品 \$88
WITH TIFFANY BLUE SKY KAKIGORI 加配 TIFFANY 藍天空刨冰 \$88 | \$58 PETIT 細杯裝

STARTER 前菜

HAMACHI CARPACCIO 薄切油甘魚
Olive oil, piment, baby cress 橄欖油、紅辣椒、水芹

OR 或

SUMMER GREEN SALAD 夏日田園沙律

MAIN 主菜

FRENCH BLUE SHRIMP LINGUINE 法國藍蝦扁意粉
Cognac langoustine cream sauce 干邑螯蝦忌廉汁

OR 或

VONGOLE SPAGHETTI 海蜆意粉
White wine & parsley sauce 白酒香荳汁

OR 或

ROASTED LEMON BABY CHICKEN (HALF) 烤檸檬法國春雞 (半份)
Candied lemon peel, finger potato, baby carrot 糖漬檸檬皮、手指薯、迷你甘筍

DRINK 飲品

COFFEE OR TEA 咖啡或茶

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Served from 12pm to 2:30pm. All prices are subject to 10% service charge.

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供應時段: 中午 12 時至下午 2 時 30 分 | 所有價格另收取加一服務費

The Tiffany Blue Box Cafe Hong Kong

TIFFANY AFTERNOON TEA Served with choice of selected coffee or tea (\$78 or below)
TIFFANY 下午茶 選配指定咖啡或茶 (\$78 或以下)

SWEETS 甜點

MINI BLUE BOX 迷你 BLUE BOX (N)

Jasmine mousse, honeydew melon cake, vanilla cookie
茉莉慕絲、蜜瓜蛋糕、雲呢拿曲奇

TROPICAL PARADISE PARFAIT 夏日熱帶芭菲 (N)

Mango puree, grapefruit, coconut sago, lemon macaron, chocolate candied orange, almond tuile
芒果蓉、西柚、椰汁西米、檸檬馬卡龍、朱古力糖漬橙片、杏仁脆片

LYCHEE & ROSE TART 荔枝玫瑰撻

Rose mousse, lychee jelly, crunchy yoghurt 玫瑰慕絲、荔枝啫喱、乳酪脆脆

STRAWBERRY & PISTACHIO DACQUOISE 士多啤梨開心果達克瓦茲 (N)

Japanese strawberry, pistachio cream 日本士多啤梨、開心果忌廉

TIFFANY BIRD'S NEST 鳥巢朱古力蛋 (N)

Kataifi nest, Robin's egg caramel 香脆鳥巢、焦糖朱古力

SAVORIES 鹹點

SNOW CRAB CUBE 松葉蟹金磚

Japanese snow crab, koya-dofu cutlet, coriander cress 松葉蟹、高野豆腐、芫荽

CAVIAR LOBSTER TART 魚子醬龍蝦撻

Boston lobster, caviar, chives, mayonnaise 波士頓龍蝦、魚子醬、香蔥、蛋黃醬

FOIE GRAS MOUSSE PUFF PASTRY 鵝肝慕絲酥皮

Foie gras mousse, cherry jelly 鵝肝慕絲、車厘子啫喱

EBI ROYALE 甜蝦燉蛋

Hokkaido sweet shrimp 北海道甜蝦

PASTRIES 包點

Served with clotted cream, tomato sauce and honey pearls 配奶油忌廉、番茄果醬及蜜糖珍珠

GARLIC & FLEUR DE SEL SCONE 香蒜鹽之花鬆餅

CLASSIC FRENCH FINANCIER 法式杏仁蛋糕

TWO PERSONS 兩位起

\$688

ADDITIONAL ONE PERSON 額外一位

\$358

WITH A GLASS OF TIFFANY BLUE COCKTAIL 配一杯 TIFFANY BLUE 雞尾酒

\$88

WITH A GLASS OF VEUVE CLICQUOT YELLOW LABEL N.V France 配一杯法國凱歌香檳

\$150

WITH TIFFANY BLUE SKY KAKIGORI 配 TIFFANY 藍天空刨冰

\$88 | \$58 PETIT 細杯裝

(N) CONTAINS NUT 含堅果類

The Tiffany Blue Box Cafe Hong Kong

BEVERAGE 飲品

COFFEE & CHOCOLATE 咖啡及朱古力

ESPRESSO 意式特濃咖啡	\$58
FRESH BREWED COFFEE 即磨咖啡	\$68
AMERICANO 美式咖啡	\$68
CAPPUCCINO 意式泡沫咖啡	\$78
CAFÉ LATTE 意式牛奶咖啡	\$78
MOCHA 朱古力咖啡	\$88
BELGIUM CHOCOLATE 比利時朱古力	\$88

TEA 茶

NO.727 THE TIFFANY BLEND	\$98
ENGLISH BREAKFAST 英式早餐紅茶	\$78
EARL GREY 伯爵茶	\$78
DARJEELING 大吉嶺紅茶	\$68
OOLONG 烏龍茶	\$68
JAPANESE GREEN TEA 日本綠茶	\$68
PEPPERMINT 薄荷茶	\$68
CAMOMILE 洋甘菊茶	\$68
ICED TEA 凍紅茶	\$68
HOT LEMON WATER WITH HONEY 熱檸檬蜜糖水	\$58

COCKTAIL 雞尾酒

TIFFANY BLUE		\$128
Vodka, elderflower sparkling, blue cotton candy 伏特加、接骨木花有汽水、藍色棉花糖		
ESPRESSO MARTINI		\$148
Espresso, vodka, coffee liquor, coffee beans 意式特濃咖啡、伏特加、咖啡酒、咖啡豆		
YELLOW DIAMOND		\$128
Gin, elderflower syrup, lemon curd, yogurt 薑酒、接骨木花糖漿、檸檬酪、乳酪		
TRUE LOVE		\$128
Rum, hibiscus sparkling water, aromatic bitter 蘇酒、洛神花有汽水、香氣苦酒		

CHAMPAGNE 香檳

VEUVE CLICQUOT YELLOW LABEL N.V France 法國凱歌香檳	GLASS 每杯 \$188	BOTTLE 每瓶 \$928
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WINE 葡萄酒

JOH. JOS. PRUM GRAACHER HIMMELREICH RIESLING SPATLESE 2015 Germany 普綠酒莊晚摘雷司令		\$688
CLOUDY BAY SAUVIGNON BLANC 2022 New Zealand 紐西蘭雲霧之灣長相思白酒	\$138	\$688
DOMAINE CYRIL GAUTHERON CHABLIS 2019 Burgundy, France 法國高森園酒莊夏布利白酒	\$118	\$588
TERRAVIN ALL THAT JAZZ PINOT NOIR 2016 Marlborough, New Zealand 紐西蘭葡萄園酒莊黑皮諾紅酒	\$128	\$628
CHATEAU CALON, ST. GEORGES ST. EMILION 2011 Bordeaux, France 法國聖喬治聖特美隆卡龍酒莊紅酒	\$168	\$828

FRESH JUICE 鮮榨果汁

APPLE 蘋果	\$78
CARROT 甘筍	\$78
GRAPEFRUIT 西柚	\$78
ORANGE 鮮橙	\$78

SOFT DRINK 汽水

COKE 可口可樂	\$58
COKE ZERO 零系可口可樂	\$58
SPRITE 雪碧	\$58
GINGER ALE 薑汁汽水	\$58

MINERAL WATER 礦泉水

EVIAN SPARKLING WATER 有汽礦泉水	\$78
EVIAN STILL WATER 礦泉水	\$78

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