

BREAKFAST AT TIFFANY'S

Served with selected coffee, tea or juice (\$78 or below)

選配指定咖啡、茶或橙汁 (\$78 或以下)

FOR ONE PERSON 一位 \$258

FOR TWO PERSONS 兩位 \$488

UPPER TIER

TIFFANY'S EGG IN A SHELL TIFFANY'S 雞蛋杯

Caviar, foie gras, sakura shrimp 魚子醬、鵝肝、櫻花蝦

MINI BEEF PASTRAMI SANDWICH 迷你煙燻牛肉吐司

Beef sirloin pastrami, mini pickle, truffle mayonnaise 煙燻牛肉、迷你酸黃瓜、黑松露蛋黃醬

LOWER TIER

SEASONAL FRUIT DANISH 時令水果丹麥酥

Seasonal fruits, lemon curd 時令水果、檸檬醬

OMNI PORK MILLE FEUILLE 新餐肉拿破崙

Omni luncheon meat, egg salad 新餐肉、雞蛋沙律

HOUSE GRANOLA 自家製穀物杯

Granola, banana, raspberry, chia seeds, oat milk by OATSIDE 穀麥片、香蕉、覆盆子、奇亞籽、OATSIDE 燕麥奶

OPEN TOASTED SANDWICH

On home-made toasted sourdough 選用自家製酸種麵包

Select one open toasted sandwich from the following 請從下列選項自選開放式吐司一款

SMOKED SALMON AVOCADO TOAST 煙三文魚配牛油果開放式吐司

Avocado mousse 牛油果慕絲

or 或

TRUFFLE EGG TOAST 松露旋風蛋開放式吐司

Chicken a l'king 白汁雞皇

or 或

SAUTÉED MUSHROOM AND SPINACH TOAST 太陽蛋芝士蘑菇開放式吐司

Parmesan cheese, mushroom cream sauce, sunny-side up egg 巴馬臣芝士、蘑菇醬、太陽蛋

BEVERAGE

Served with selected coffee, tea or juice (under \$78 or below) 選配指定咖啡、茶或橙汁 (\$78 或以下)

WITH FREE FLOW CHAMPAGNE 無限暢飲香檳

SUPPLEMENT 另加

PER PERSON 每位 \$280

If you have any concerns regarding food allergies, please inform your server before ordering.

All prices are subject to 10% service charge and will be rounded to the nearest dollar.

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，並以四捨五入至整數結算

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)

TWO PERSONS 兩位起

\$688

ADDITIONAL ONE PERSON 額外一位

\$358

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

SWEETS 甜點

BIRD ON A ROCK CHOCOLATE CUBE 石上鳥朱古力盒子 (N)

Dark chocolate mousse, raspberry compote, chocolate feuilletine, chocolate cookie

黑朱古力慕斯、覆盆子蜜餞、法式朱古力果仁脆片、朱古力曲奇

MINI TROPICAL DELUXE PARFAIT 迷你熱帶小島芭菲 (N)

Mango and passionfruit cream, coconut mousse, coconut jelly, coconut mochi,

chocolate crumble, mini chocolate macaroon, isomalt tuile, almond tuile

鮮芒果及熱情果忌廉、椰子慕斯、椰子啫喱、椰子麻糬、朱古力脆脆、迷你朱古力馬卡龍、水晶糖片、杏仁薄脆

EARL GREY CARAMEL MOUSSE CAKE 伯爵茶焦糖慕斯蛋糕

Earl grey mousse, caramel jelly, butter cookie, chantilly cream 伯爵茶慕斯、焦糖啫喱、牛油曲奇、香緹鮮忌廉

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

HOKKAIDO SCALLOP TACO 北海道帶子墨西哥捲餅

Hokkaido scallop, guacamole 北海道帶子、牛油果醬

TUNA TARTARE MONAKA CRISP WITH CAVIAR 魚子醬香蔥吞拿魚他他最中餅

Caviar, tuna tartare, shallot, coriander, cress 魚子醬、吞拿魚蓉、香蔥、香菜

AMAEBI SALAD IN THAI STYLE 泰式甜蝦木瓜沙律盒 (N)

Amaebi, green papaya, green mango, beetroot, carrot, peanut

甜蝦、青木瓜、青芒果、紅菜頭、甘筍、花生

PARMA HAM CHEESE POPCORN 巴馬火腿芝士爆谷

Shaved Parma ham, shaved cheddar cheese 巴馬火腿薄片、車打芝士碎

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

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(N) CONTAINS NUT 含堅果類

The Tiffany Blue Box Cafe Hong Kong

TIFFANY 5-COURSE SET DINER

Inclusive of starter, soup, rice, main course, dessert and a glass of champagne

\$738

五道菜晚餐 包括前菜、湯、飯、主菜、甜品及香檳一杯

WITH TIFFANY BLUE SKY KAKIGORI 加配 TIFFANY 藍天空刨冰

\$88 | \$58 PETIT 細杯裝

STARTER 前菜

MATSUBA CRAB WITH CAVIAR 松葉蟹鉗配魚子醬

Prawn Mousse, Dill 蝦慕斯、刁草

SOUP 湯

FRENCH LEMONGRASS CHICKEN CONSOMMÉ 法式香茅清雞湯

Slow-cooked Chicken, Thai Eggplant, Lemon Leaf 慢煮雞肉、泰國茄子、檸檬葉

TRUFFLE MOREL FRIED RISOTTO CAKE 黑松露羊肚菌意大利燉飯煎餅 (V)

Poached Egg, Morel Sauce 水波蛋、羊肚菌醬

MAIN 主菜

FRENCH SPRING CHICKEN WITH TRUFFLE MOUSSE 法國春雞伴松露慕斯 (N)

Truffle Paste, Hazelnut, Morel, Mashed Potato, Rice Cracker Chip

松露醬、榛子、羊肚菌、薯蓉、脆米餅

OR 或

SLOW-COOKED PISTACHIO CRUSTED LAMB LOIN 慢煮開心果仁脆皮羊里脊肉 (N)

Mashed Edamame, Mixed Cress 毛豆蓉、嫩菜苗

DESSERT 甜品

TROPICAL MONT BLANC 芒果蒙布朗 (N)

Mango Cream, Mango Cube, Coconut Mousse, Passion Fruit Lava, Almond Sponge, Hazelnut Meringue Biscuit, Vanilla Ice Cream

芒果忌廉、鮮芒果、椰子慕斯、熱情果流心、杏仁海綿蛋糕、榛子蛋白脆餅、雲呢拿雪糕

If you have any concerns regarding food allergies, please inform your server before ordering.
Served from 6pm. All prices are subject to 10% service charge and will be rounded to the nearest dollar.

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供應時間為下午 6 時起 | 所有價格另收取加一服務費，並以四捨五入至整數結算

(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

The Tiffany Blue Box Cafe Hong Kong

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

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
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

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

MAIN 主菜

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

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 \$128
Panna cotta, candy floss, ramune syrup, sour cream sauce, homemade milk sauce, cookie crumbs Petit 細杯裝 \$78
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
- SIGNATURE BLUE BOX TOAST 特色 BLUE BOX 吐司 (V) \$128
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
- BAKED ALASKA 火焰雪山 (N, GF) \$108
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
- CARAMEL POPCORN CHOCOLATE TART 焦糖爆谷朱古力撻 (N) \$108
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
- NEW YORK CHEESECAKE 紐約芝士蛋糕 (N) \$98
Passion fruit sauce, honey sauce, fresh fruits 熱情果醬、蜜糖醬、新鮮水果
- ASSORTED ICE CREAM OR SORBET 雪糕或雪葩 (N) \$98
Matcha crumbles, almond tuile 抹茶脆脆、杏仁脆片

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SELECTION OF WINES

	BY GLASS 每杯	BY BOTTLE 每瓶
CHAMPAGNE 香檳		
VEUVE CLICQUOT YELLOW LABEL N.V FRANCE 法國凱歌香檳	\$188	\$928

WINE 葡萄酒		
RIESLING		\$428
Chateau Bela By Egon Müller, Sturovo Riesling 2020, Slovakia 什圖羅沃酒莊 2020 雷司令		
CLOUDY BAY	\$138	\$688
Sauvignon Blanc 2023, New Zealand 紐西蘭雲霧之灣長相思白酒		
CHABLIS	\$118	\$588
Domaine Cyril Gautheron Chablis 2019 Burgundy, France 法國高森園酒莊夏布利白酒		
CHATEAU CALON	\$168	\$828
St. Georges St. Emilion 2011 Bordeaux, France 法國聖喬治聖特美隆卡龍酒莊紅酒		

COCKTAIL 雞尾酒 MOCKTAIL 無酒精雞尾酒	COCKTAIL 雞尾酒	MOCKTAIL 無酒精雞尾酒
TIFFANY BLUE	\$128	\$108
Vodka, Elderflower Sparkling, Blue Cotton Candy 伏特加、接骨木花有汽水、藍色棉花糖		
ESPRESSO MARTINI	\$148	\$128
Espresso, Vodka, Coffee Liquor, Coffee Beans 意式特濃咖啡、伏特加、咖啡酒、咖啡豆		
YELLOW DIAMOND	\$128	\$108
Gin, Elderflower Syrup, Lemon Curd, Yogurt 薑酒、接骨木花糖漿、檸檬酪、乳酪		
TRUE LOVE	\$128	\$108
Rum, Hibiscus Sparkling Water, Aromatic Bitter 蘇酒、洛神花有汽水、香氣苦酒		
WHISKEY AFFOGATO	\$118	\$98
Irish Whiskey, Baileys, Espresso, Vanilla Ice Cream 愛爾蘭威士忌、百利甜酒、濃縮咖啡、雲呢拿雪糕		
PINK GRAPEFRUIT VODKA	\$118	\$98
Vodka, Grapefruit, Lemon, Grenadine, Soda Water 伏特加、西柚、檸檬、石榴糖漿、蘇打水		
COCONUT CALPICO	\$118	\$98
White Rum, Yogurt, Coconut Water, Butterfly Pea Gin, Egg White 白蘇酒、乳酪、椰子水、蝶豆花薑酒、蛋白		
CRÈME BRÛLÉE EGGNOG	\$118	\$98
Irish Whiskey, Egg White, Vanilla, Custard, Cocoa Powder Garnish 愛爾蘭威士忌、蛋白、雲呢拿、奶凍、可可粉		

BEVERAGE

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

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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