

BREAKFAST & BRUNCH Served with choice of selected coffee, tea or juice
早午餐 選配指定咖啡、茶或果汁

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	\$198
BEETROOT YOGURT BOWL 紅菜頭乳酪(V, N) Fresh berries, caramelized banana, granola, nuts, chia seeds, honey 新鮮雜莓、焦糖香蕉片、香烤燕麥片、果仁、奇亞籽、蜜糖	\$178
HONEYCOMB PEANUT BUTTER PANCAKE 海鹽糖脆花生醬班戟(V, N) Peanut butter chocolate sauce, salted honeycomb butter, pistachio 朱古力花生醬、海鹽蜂巢糖脆牛油、開心果仁	\$188
BACON AND CARAMELIZED ONION WAFFLES 旋風滑蛋窩夫 Scrambled eggs, bacon and onion, Parmesan cream sauce 旋風滑蛋、煙肉及洋蔥、巴馬臣芝士汁	\$198
FIFTH AVENUE SMOKED SALMON AND AVOCADO BAGEL 煙三文魚牛油果烘麵包 Cream cheese, Feta cheese, pickled shallots, capers 忌廉芝士、菲達芝士、醃漬紅蔥、意大利酸豆	\$218
PULLED PORK EGGS BENEDICT 慢煮豬肉班尼迪(GF) Poached eggs, crispy risotto cakes, Hollandaise sauce 水煮蛋、意式飯脆米餅、牛油蛋黃汁	\$198
BREAKFAST AT TIFFANY'S 紐約早餐 Cloudy egg on brioche toast, Beyond Sausage or pork sausage, avocado, confit cherry tomatoes, sautéed potatoes, button mushrooms and asparagus salad 雲朵雞蛋配牛油多士、Beyond Sausage 素肉腸或豬肉腸、牛油果、番茄、薯仔、白蘑菇及蘆筍沙律	\$238
SIDE DISH 配菜	
SEASONAL FRUIT 時令水果	\$68
BACON AND KALE HASH BROWNS 煙肉羽衣甘藍薯餅	\$48
BEYOND SAUSAGE 素肉腸	\$48
PORK SAUSAGE 豬肉腸	\$48
TWO EGGS 雙蛋 Choice of scrambled eggs, poached eggs or sunny-side-up 可選炒蛋、水煮蛋或太陽蛋	\$58
WITH A GLASS OF PERRIER-JOUËT CHAMPAGNE 巴黎之花特級乾型香檳一杯	\$150

(V) VEGETARIAN 素食 | (GF) GLUTEN-FREE 無麩質 | (N) CONTAINS NUT 含堅果類

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

Served from 8am to 2pm (Mon to Fri), 9am to 2pm (Sat, Sun and Public Holidays).

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

供應時間：星期一至五早上 8 時至下午 2 時 | 星期六、日及公眾假期：早上 9 時至下午 2 時

所有價格另收取加一服務費

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 and main course 選擇一道前菜及主菜 \$358
3-COURSE 三道菜 Select one starter, main course and dessert 選擇一道前菜、主菜及甜品 \$458

STARTER 前菜

HAMACHI CARPACCIO 油甘魚薄片刺身 (GF, DF) \$168
Radish, shallots, chives, wasabi cress, lemon dressing 櫻桃蘿蔔、紅洋蔥、香蔥、芥辣水芹菜、檸檬油醋

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

SUMMER IN THE CITY WARM SALAD 蔬菜暖沙律 (V, GF) \$158
Seasonal baby vegetables, maitake, mixed herbs couscous and quinoa 時令迷你蔬菜、舞茸菇、香草小米藜麥

CRISPY TOFU 黑松露洋蔥汁香脆豆腐 (V) \$148
Shimeji, edamame, carrot, truffle onion sauce 蘑菇、枝豆、甘筍

SOUP 湯

CHICKEN CONSOMMÉ 法式雞清湯配鴨肝小雲吞 \$148
Foie gras ravioli, baby corns, celery, mushroom, okra 小粟米、香芹、蘑菇、秋葵

CREAM CORN SOUP 忌廉粟米湯 (V) \$148
Chives, chili pepper powder, popcorns 香蔥、辣椒粉、爆谷

MAIN 主菜

“CHARLES LEWIS TIFFANY” GRILLED CHICKEN SANDWICH 黑松露醬烤雞三文治 \$218
Kale, caramelized onion, truffle mayonnaise, sweet potato fries 羽衣甘藍、焦糖化洋蔥、番薯條

BEYOND BOLOGNESE 素肉醬意粉 (V) \$218
Beyond Meat bolognese, Tête de Moine 素肉醬、芝士

LOBSTER LINGUINE 龍蝦扁意粉 (+\$120 for set 套餐) \$368
Cognac lobster cream sauce 干邑龍蝦忌廉汁

SEAFOOD RISOTTO 海鮮墨汁意大利飯 \$248
Squid ink, pan seared scallops, squid, clams 香煎帶子、墨魚、蜆

SAFFRON RICE 番紅花燉飯 (V, GF) \$218
Cauliflower, aioli, vegetable couscous 椰菜花、香蒜蛋黃醬、蔬菜小米

PAN-SEARED SEABASS 香煎海鱸魚 (GF) (+\$80 for set 套餐) \$328
Roasted potatoes, shimeji, green peas, spinach puree 烤薯仔、本菇、青豆、菠菜蓉

ROASTED SPANISH PORK LOIN 香烤西班牙豬扒 (GF) (+\$40 for set 套餐) \$288
Sautéed brussel sprouts, baby carrot, ginger carrot puree 抱子甘藍、迷你甘筍、薑味甘筍醬

AUSTRALIAN BLACK ANGUS SIRLOIN 澳洲安格斯西冷牛扒 (+\$240 for set 套餐) \$488
300-day grain-fed, zucchini ratatouille roll, confit tomatoes, onion puree 穀飼 300 日牛扒、意大利青瓜菜卷、油漬番茄、洋蔥蓉

SIDE DISH 配菜

SAUTÉED MUSHROOM 香炒蘑菇	\$78
GRILLED ASPARAGUS 烤蘆筍	\$78
STEAMED VEGETABLE 蒸蔬菜	\$68
SWEET POTATO FRIES 炸蕃薯條	\$68
SAUTÉED POTATOES 香煎薯仔	\$68

DESSERT 甜品

CHAMPAGNE LYCHEE MOUSSE 香檳荔枝慕絲	\$98
Champagne sorbet, champagne jelly, lychee jelly 香檳雪葩、香檳啫喱、荔枝啫喱	
RAW MILK PUDDING 牛奶布甸 (N)	\$98
Fresh berries, seasonal fruit, blood orange sauce 新鮮雜莓、時令水果、血橙醬	
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 fruit 熱情果醬、蜜糖醬、新鮮水果	
ASSORTED ICE CREAM OR SORBET 雪糕或雪葩 (N)	\$98
Matcha crumble, almond tuile 抹茶脆脆、杏仁脆片	
THE BLUE BOX CELEBRATION CAKE 蛋糕	\$588
PRE-ORDER FOR DINE-IN ONLY 只限堂食 (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	

(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

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Served from 12pm to 10pm. 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
供應時間：中午 12 時至晚上 10 時 | 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
TIFFANY 下午茶 選配指定咖啡或茶

SWEETS 甜點

TIFFANY BIRD'S NEST 鳥巢朱古力蛋

Kafaiti nest, marshmallow chocolate eggs 香脆鳥巢、棉花糖朱古力

CHAMPAGNE PEARLS 香檳珍珠

White peach coulis, champagne jelly, white peach pearls 白桃果蓉、香檳啫喱、白桃珍珠

TIFFANY T ÉCLAIR 閃電泡芙

Coffee cream 咖啡忌廉

STRAWBERRY PETIT FOUR 士多啤梨三重奏

Strawberry gateau, fresh strawberries, strawberry jelly coating 士多啤梨忌廉慕絲、新鮮士多啤梨、士多啤梨啫喱

ROSE GATEAU 玫瑰忌廉慕絲

Rose and raspberry gateau, lychee jelly 玫瑰及紅桑子忌廉慕絲、荔枝啫喱

SAVORIES 鹹點

CAVIAR TARTLET 魚子醬撻

Egg mimosa, mayonnaise, chives, chili powder 碎蛋、蛋黃醬、香蔥、辣椒碎

FOIE GRAS TERRINE 鴨肝醬凍球

Cherry jelly, crushed pistachio 車厘子啫喱、開心果仁碎

HAM & CHEESE CROMESQUIS 火腿芝士脆盒

White ham, mozzarella cheese 火腿、莫扎瑞拉芝士

IBERICO HAM 黑毛豬火腿

Tomato salsa, basil cress, toast 番茄莎莎、羅勒水芹、多士

TUNA TARTARE TEA SANDWICH 吞拿魚他他三文治

Mascarpone, white bread 馬斯卡彭芝士、麵包

PASTRIES 包點 Served with clotted cream and assorted jam 配奶油忌廉及果醬

CRANBERRY SCONE 小紅莓鬆餅

LEMON MADELEINE 檸檬瑪德蓮

TWO PERSONS 兩位起

\$688

ADDITIONAL ONE PERSON 額外一位

\$358

WITH A GLASS OF PERRIER-JOUËT CHAMPAGNE 巴黎之花特級乾型香檳一杯

\$150

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Served from 2pm to 7pm. 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

供應時間：下午 2 時至晚上 7 時 | 所有價格另收取一服務費

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
ICED TEA 凍紅茶	\$68
HOT LEMON WATER WITH HONEY 熱檸檬蜜糖水	\$48

COCKTAIL 雞尾酒

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

CHAMPAGNE 香檳

PERRIER-JOUET GRAND BRUT N.V France 法國巴黎之花特級乾型香檳	GLASS 每杯	BOTTLE 每瓶
	\$188	\$928

WINE 葡萄酒

JOH. JOS. PROM GRAACHER HIMMELREICH RIESLING SPATLESE 2015 Germany 普綠酒莊晚摘雷司令		\$688
CLOUDY BAY SAUVIGNON BLANC 2018 New Zealand 紐西蘭雲霧之灣長相思白酒	\$138	\$688
DOMAINE CYRIL GAUTHERON CHABLIS 2016 Burgundy, France 法國高森園酒莊夏布利白酒	\$118	\$588
TERRAVIN PINOT NOIR 2012 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 by VOSS 礦泉水

SPARKLING 有汽礦泉水	\$78
STILL 礦泉水	\$78

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Served from 8am to 10pm. 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 | 供應時間：早上 8 時至晚上 10 時 | 所有價格另收取加一服務費