

TIFFANY BLUE BOX CAFÉ HK

MAIN MENU

APPETIZERS 前菜

HOKKAIDO SCALLOP CARPACCIO \$228
Pineapple salsa, lemon dressing, crispy kombu

北海道薄切帶子
菠蘿莎莎醬、檸檬汁、香脆昆布

KING PRAWN SALAD \$178
Mixed greens, croutons, rainbow radishes, XO Thousand Island dressing

大蝦沙律
麵包粒、彩色蘿蔔、XO 千島醬

SEASONAL TOMATO BURRATA SALAD \$210
Extra virgin olive oil, chili dressing

時令番茄布拉塔芝士沙律
特級初榨橄欖油、辣味醬汁

TUNA TARTARE \$358
Smoked soy, shallots, Oscietra caviar, tapioca chips

吞拿魚他他
煙燻醬油、乾蔥、奧思迦魚子醬、木薯片

LOBSTER ROLL \$258
Chives, roasted red onion, basil emulsion

龍蝦包
蔥、烤紅洋蔥、羅勒醬

KRISTAL CAVIAR SET \$1300/50 gr
Chives, egg whites, egg yolks, sour cream, blinis

KRISTAL 魚子醬
蔥、蛋白、蛋黃、酸忌廉、小煎餅

SOUP OF THE DAY \$158
是日精選餐湯

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MAIN DISHES 主菜

- TIFFANY CLUB SANDWICH** \$228
Chicken fillet, smoked bacon (optional), fried eggs, beef tomatoes, romaine lettuce, homemade mayonnaise, spicy kimchi (optional) served with crispy matchstick potatoes or mâche leaves and baby gem lettuce
- TIFFANY 公司三文治**
雞柳、煙肉 (可選)、煎蛋、牛茄、羅馬生菜、自家製蛋黃醬、辣泡菜 (可選)
伴脆炸薯絲 或 野苣菜及小寶石生菜
- LOBSTER WITH HOMEMADE LINGUINE PASTA** \$328
XO lobster bisque sauce
- 龍蝦手工意大利麵**
XO龍蝦濃湯汁
- HOMEMADE EGG TAGLIOLINI WITH MUSHROOM** \$218
Mixed Yunnan mushroom and cream sauce
- 野菌手工蛋麵**
雲南雜野菌配忌廉汁
- CATCH OF THE DAY** \$318
Peruvian green asparagus, seaweed beurre blanc
- 是日魚鮮**
露筍、海苔牛油白酒汁
- GRILLED PRIME ARGENTINIAN ANGUS BEEF TENDERLOIN** \$368
Kale, pearl onions, salsa verde, chive oil
- 頂級阿根廷安格斯牛柳**
羽衣甘藍、珍珠洋蔥、墨西哥青醬、蔥油
- TIFFANY BURGER** \$188
Cheddar cheese, tomato, romaine lettuce (served with fries)
- TIFFANY 漢堡**
車打芝士、番茄、羅馬生菜 (搭配薯條)
- SLOW-COOKED LABEL ROUGE CHICKEN BREAST** \$268
Lemon thyme brown butter, roasted seasonal vegetables
- 慢煮法國紅標雞胸肉**
檸檬百里香焦香牛油、烤時令蔬菜
- SPANISH RED PRAWN RICE (SERVES TWO)** \$388
Parsley, coral emulsion, lemon
- 西班牙紅蝦飯 (二人份)**
番茜、蝦膏醬、檸檬

SIDES 配菜

- Truffle fries 黑松露薯條
Mixed greens 沙律菜
Broccolini, toasted almond 西蘭花苗、烤杏仁
Sesame spinach 菠菜拌芝麻

All side dish at \$68

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DESSERTS 甜品

MASCARPONE, CACAO, COFFEE ICE CREAM 馬斯卡邦尼芝士、可可、咖啡雪糕	\$118
STRAWBERRY, MERINGUE, COCONUT ICE CREAM 士多啤梨、蛋白脆餅、椰子雪糕	\$118
PEAR, VANILLA ICE CREAM, HAZELNUT PRALINE 梨、雲呢拿雪糕、榛果醬	\$118
TIFFANY BLUE CAKE, HAZELNUT, SALTED CARAMEL TIFFANY 招牌榛子、海鹽焦糖蛋糕	\$138

BREAKFAST

BREAKFAST AT TIFFANY **TIFFANY 早餐**

\$328 per person

SEASONAL FRUIT SELECTION
精選時令水果

PAIN AU CHOCOLATE
朱古力酥

CROISSANT
牛角包

PEACH TART
黃桃撻

GREEK YOGURT WITH HOMEMADE GOURMET GRANOLA
希臘乳酪、自家製特選麥片

AVOCADO TOAST, JAPANESE EGG,
BROWN BUTTER EMULSION, SPANISH IBERICO HAM
牛油果多士、日本雞蛋、焦香牛油、伊比利亞火腿

Add on caviar “Baeri Kaviari”
可另加：魚子醬

suppl. \$138/10gr

OR

POACHED JAPANESE EGG, SMOKED SALMON, TOAST, PAPRIKA FOAM
日本水波蛋、煙三文魚、多士、紅椒粉泡沫

Add on caviar “Baeri Kaviari”
可另加：魚子醬

suppl. \$138/10gr

COFFEE OR TEA
咖啡或茶

AFTERNOON TEA

AFTERNOON TEA

下午茶

\$358 per person

SAVORY SELECTION 精選鹹點

EGG WAFFLE PUFF, CAVIAR, CREME FRAICHE

雞蛋仔、魚子醬、酸奶油

TUNA TARTARE, TOASTED BREAD

吞拿魚他他、多士

JAPANESE EGG SANDWICH

日式雞蛋三文治

LOBSTER BUN, SMOKED PAPRIKA, WHITE CUCUMBER

迷你龍蝦包、煙燻甜紅椒粉、白青瓜

SWEET SELECTION 精選甜點

TIFFANY MACARON

Tiffany 馬卡龍

SEASONAL FRUIT TART

時令水果撻

RED VELVET CAKE

紅絲絨蛋糕

OPERA

歌劇院蛋糕

EGG TART

蛋撻

TIFFANY CAKE

Tiffany 蛋糕

CHOCOLATE SCONES

朱古力鬆餅

RAISIN SCONES

提子乾鬆餅

CLOTTED CREAM

奶油忌廉

SEASONAL JAM

時令果醬