



## The Renovated Grand Tea Time has officially launched

01<sup>st</sup> November, 2016 – To offer the novelty experiences for our guests, the featuring delicacies of The Grand Tea Time will be updated irregularly, the renovated tea set has officially launched in November with all kinds of international desserts and items. The afternoon tea set features a range of popular buffet items in delicate portions with a twist on tradition to ensure you can savor the essence of The Grand Buffet dishes.

Dessert items including Thai coconut & sago pudding, Chocolate hazelnut mousse with banana, Green tea & red bean mousse cake, “The Grand” macarons (caramel ganache) and homemade chocolates, etc. Selected delicacies including Crispy prawn dumpling with black truffle, Suckling pig onigiri with pickled ginger, Foie gras roulade with figs, Chicken Masala shortcake with pineapple chutney, Scottish salmon sandwich with caviar, Fried risotto with Manchego, Iberico ham and honey balsamic.

Further, the dining area during the afternoon tea section will be faced to the Victoria Harbour Landscape to ensure all guests can overlook the exceptional Harbour view.

The Grand Tea Time is the best afternoon tea option to spoil yourself and your loved ones during weekends with the finely selected pastries and savory delights!

The Grand Tea Time is available from 3p.m. to 5p.m. on every Sunday and priced at HK\$508 for two (including one coffee or tea per person). Prices are subject to 10% service charge. Only Telephone reservation is available now and full pre-payment is required for booking confirmation.

**Address: 62/F Hopewell Centre, 183 Queen's Road East, Wan Chai, Hong Kong**

**Tel : ( 852 ) 2506 0888 / 2506 0666**

**Website : [www.thegrandbuffet.hk](http://www.thegrandbuffet.hk)**

### **About The Grand Buffet**

The Grand Buffet is located in the only 360° revolving restaurant in Hong Kong. It has one of the most magnificent view of the city. Offering an incredible variety of international delicacies, customers can choose their favorites ranging from live shrimp from the tank, fresh seasonal delights from the seafood counter and Cantonese barbecue to Tempura, Teppanyaki, and Indian curries. The Grand Buffet is famous and well-known for its “a-la-minute buffet” concept where the food is cooked right in front of guests in small portions so that the hot food experience is more like a restaurant than a buffet. For wine lovers, you will certainly be impressed by the comprehensive wine offerings at the restaurant, alongside with popular spirits and beer. It even offers a non-alcoholic sparkling cider. This is where you can enjoy a great meal with the beautiful skyline of Hong Kong and a sumptuous international buffet to match.

## **About Lisboa Food & Wines Limited**

The Lisboa Food and Wines Limited aims to deliver an upscale dining experience focusing on quality product, service and atmosphere.

It currently owns and oversees the operations of five renowned restaurants and cafes in Hong Kong, including the 3 Michelin starred restaurant L' Atelier de Joel Robuchon, the Le Salon de The de Joel Robuchon at Landmark, Ifc mall and Elements, as well as the Le Café de Joel Robuchon at Harbour City. In early 2015, the esteemed company has also established one of the best buffets in town – "The Grand Buffet" .

The Lisboa Food and Wines Limited shares the same phenomenal wine cellars with the Lisboa group in Macau which boasts one of the best lists in the world with a wine selection of over 16,200 wine labels. It has been honored with the Wine Spectator' s "Grand Award" .

## **About Lisboa Hotels Complex**

Lisboa Hotels Complex gathers the two most palatial five-star deluxe hotels in Macau, including the flagship hotel, Grand Lisboa which is well-known for its lotus symbol-inspired architecture, and legendary hotel, Hotel Lisboa which long hailed as the longest and richest presence in Macau' s hospitality history, both reflects the history and heritage of the city of Macau and continues to set hotel standards. As the hub of leisure center in Macau, Lisboa Hotels Complex offers over 1,400 ultra-luxurious rooms and suites, with the aim to provide the most extravagant entertainment facilities, state-of-the-art meeting facilities and deliver an upscale dining experience, it offers Macau' s best spa facilities which are operated by CLARINS as well as a wide variety of restaurants, including the three Michelin-starred restaurants, Robuchon au Dôme and The Eight, one Michelin-starred restaurants, The Kitchen and Tim' s Kitchen. Lisboa Hotels Complex is the only complex in the world with four Michelin-starred restaurants under one roof. It offers an extensive wine collection of over 16,800 labels which is one of the unrivalled wine lists in the world.

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Images :



The Grand Tea Time



"The Grand" macarons  
(caramel ganache)



"The Grand" chocolates



Scones of the day, served with clotted  
cream and jam



Thai coconut & sago pudding



Chocolate hazelnut mousse with banana



Green tea & red bean mousse cake



Lemon cheese cake with strawberry  
coulis



Foie gras roulade with figs



Chicken Masala shortcake with  
pineapple chutney



Scottish salmon sandwich with caviar



Fried risotto with Manchego, Iberico  
ham and honey balsamic



Suckling pig onigiri with pickled ginger



Crispy prawn dumpling with black  
truffle

Remarks: Please note that The Grand Tea Time savory and dessert items are subject to change due to availability.



## 全新 THE GRAND TEA TIME 現已正式登場

二零一六年十一月一日 – 自助山一向推陳出新，於十一月份更推出全新「THE GRAND TEA TIME」精選下午茶！加入各國特色甜點及鹹點，將自助餐上多款受歡迎菜式加入心思及稍作提昇，令各樣珍饈美饌濃縮於精緻的下午茶套餐中，當中的菜式會不定時更新，令顧客可保持新鮮感。

甜點方面最新推出了泰式椰汁西米布甸、朱古力榛子香蕉慕絲、綠茶紅豆慕絲、自助山焦糖馬卡龍及自家製朱古力。新推出的鹹點亦非常豐富，分別有脆炸黑松露蝦餃、乳豬飯團、鵝肝無花果卷、印度咖喱雞酥餅、蘇格蘭煙三文魚配黑魚子三文治、香煎意大利飯餅伴西班牙黑毛豬火腿等；美點創新且獨特，讓您同時間盡享「自助山」所有美饌。

此外，餐廳特意於下午茶時段將 360 度的美景停置於維港景緻的一段，讓所有用餐的顧客都能飽覽維港下午時分迷人天際及海上景緻。在如此美景下，配搭上細膩的甜、鹹點，渡過最完美的周日時光。

日常的工作勞碌繁忙，放假的日子休閒舒適，「自助山」是您與摯愛享用下午茶的最佳選擇，以別出心裁的食物點綴輕鬆的週末，並在維港的美景下盡情享受自助山的精髓，盡情釋懷。

THE GRAND TEA TIME 逢星期日下午 3 點至 5 點時供應，定價為 HK\$508 (兩位用, 包括一杯咖啡或茶)，需另收加一服務費，週日下午茶現時只接受電話預約及需預先付上全數費用以確保預訂成功。



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### 關於自助山

「自助山」是香港唯一擁有醉人景色的 360 度旋轉餐廳。在「自助山」，顧客可以品嚐到包羅萬有的國際特色美食，從新鮮活蝦到各種時令冷盤海鮮、明火燒烤、天婦羅到鐵板燒和印度咖喱，應有盡有。餐廳著名的「即席烹調」概念，打破傳統自助餐模式，源源不絕地為顧客送上「即叫即煮」，既新鮮又精美的國際特色美食，為顧客帶來全新自助餐文化。此外，餐廳擁有區內品種最齊全的美酒餐單，亦提供各種不同的烈酒、啤酒及無酒精飲料，以供選擇。

### 關於葡京餐飲集團

葡京餐飲集團致力提供最頂級的餐飲服務，搜羅全球最優質的食材配合最精湛的烹調技術，務求滿足每一位顧客的餐飲體驗。

葡京餐飲集團於香港擁有五間最優質的食府，包括連續四年榮獲米芝蓮三星級的 L' Atelier de Joël Robuchon 餐廳，提供多種選擇的法國傳統菜式，以開放式廚房的設計享負盛名。另外位於國際金融中心、圓方購物商場、海港城的 Le Salon de The de Joël Robuchon 以及 Le Café de Joël Robuchon，皆是世紀名廚 Joël Robuchon 創辦的法式茶室及咖啡室。此外，葡京餐飲集團更於 2015 年在合和中心最高頂層 62 樓開設全港唯一旋轉式自助餐廳，以「即席烹調」的概念，供應多款特色環球美食。

葡京餐飲集團旗下酒窖收藏超過 16,800 多款來自世界各地的名酒佳釀，更榮獲著名葡萄酒雜誌《Wine Spectator》頒發“ Grand Award” 的榮譽。

## 關於葡京綜合城

澳門「葡京綜合城」旗下匯聚兩間極具標誌性的頂尖五星級酒店，包括以代表澳門的蓮花標誌為建築設計的「新葡京」酒店及全澳首間五星級酒店 的「葡京」酒店，充分表現本地的歷史及文化傳承，成為市中心的地標及休閒娛樂中心。「葡京綜合城」內合共提供超過 1,400 間豪華客房及套房，為旅客提供全城最優質奢華的娛樂設施及世界級餐飲服務、CLARINS 主理的頂級水療中心、全方位的華麗會議設施，還有榮獲米芝蓮三星榮譽的「天巢法國餐廳」和「8 餐廳」；一星榮譽的扒房「大廚」、「桃花源小廚」及米芝蓮推介的「當奧豐素」和「葡國餐廳」等等；葡京綜合城更是全球唯一一個擁有四間米芝蓮星級餐廳的綜合城，旗下酒窖的葡萄酒品牌超過 16,800 款，50 多萬瓶的存酒量集合來自世界各地的名酒佳釀，是全球首屈一指的酒窖之一。

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圖片：



THE GRAND TEA TIME 精選下午茶



自助山焦糖馬卡龍



自家製朱古力



英式鬆餅配凝脂奶油及果醬



泰式椰汁西米布甸



朱古力榛子香蕉慕絲



綠茶紅豆慕絲



士多啤梨流心芝士蛋糕



鵝肝無花果卷



印度咖喱雞酥餅



蘇格蘭煙三文魚配黑魚子三文治



香煎意大利飯餅伴西班牙黑毛豬火腿



乳豬飯團



脆炸黑松露蝦餃

備注: THE GRAND TEA TIME 精選下午茶供應美點會因應時令不定期作調整。