

COCO
CAFÉ PATISSERIE

Elle & Vire
PROFESSIONNEL

CRÈME DE LA CRÈME Oriental Afternoon Tea

Pastry recipes curated by Chef Mandy Siu
(Elle & Vire Ambassador)

8 Jul - 31 Aug | Mon - Sun: 3pm - 6pm



BAKERY & HOMEMADE PRESERVES

Warm Signature: Classic Scone & Salted Egg Yolk Scone

Yin Yang Sesame & Milk Jam

French Strawberry & Goji Jam

Devonshire Clotted Cream

SEASONAL SAVORIES

Braised Abalone in Puff Pastry

Mini Pineapple Bun with Barbecue Pork

Black Truffle and Foie Gras Egg Waffle

Deep-fried Wu Gok with Salted Fish

Salty Wagyu Beef Cheek and Egg Sando

ORIENTAL PASTRIES BY CHEF MANDY SIU

Tie Guan Yin Buckwheat Cheesecake

Asian Citrus & Jasmine Tea Mousse Cake

Yuzu Osmanthus Summer Mont Blanc

White Lotus Seed Salted Caramel Choux

Sesame & Peanut Duo Soft Cookie

the mira

HONG KONG

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PREMIUM TWG TEA SELECTION

Moonfruit Black Tea, Waterfruit Green Tea,
Earl Grey Tea, Sencha - Japanese Green Tea,
English Breakfast, Moroccan Mint Tea,
UVA Highland BOP - Ceylon Tea,
Red Balloon - Rooibos Tea,
Jasmine Queen - Green Tea,
Chamomile Tea

OR

COCO'S COFFEE

Matcha Latte, Cappuccino, Café Lette,
Café Macchiato, Mocha, Iced Coffee

HK\$568 for 2 Guests
including our selection of TWG teas or  coffee

Add **HK\$228** for 2 glasses of
G.H. Mumm, Cordon Rouge Brut N.V

 members enjoy 25% discount
(except champagne)

Prices are subject to a 10% service charge.

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