



V E R D A N T
C U L I N A R Y
A L C H E M Y

The verdant delights at Peridot are alchemical works from an artist of flavour. Internationally inspired, regionally sourced, verdant alchemy that rewrites our perceptions and conceptions of how food flavours are created. Good for body and mind and mother earth. And free from preservatives and all artificial chemicals so that only the memory lasts.



A F T E R N O O N
T E A

Afternoon tea is a chance to elevate the everyday.
Pause in Peridot's inviting atmosphere, where understated
luxury meets a spirit of playful modernity.

Familiar favourites are reimagined in vegetarian form, each
dish a small act of artistry that delights with individuality.
Cocktails inspired by terroir enrich the ritual with resonance
and distinction.

From side plates to serving stands, geometric lines and
jewel-like accents lend dimension, while colour-blocked
teacups add warmth and quirky intrigue. Together, they
frame each delicacy in a tableau that feels future-leaning
and theatrically expressive.

A F T E R N O O N T E A

3:00 - 5:00 p.m. Mon - Sat

2:00 - 5:00 p.m. Sun

728 for two

SAVOURIES

Organic Egg Salad Sandwich  

Avocado, Semi-Dried Tomato Dark Rye Bread 

Heirloom Beetroot Tart, Horseradish   

Seasonal Vegetables & Vegan Meat Bolognese Spring Rolls  

Impossible Meat Sliders   

SWEETS

Seasonal Berries Panna Cotta 

Classic Tiramisu    

Salted Caramel Chocolate Tart  

Citrus & Honey Madeleine   

Artisanal Scones & Hong Kong-style Pineapple Bun   
Served with Fruit Compote and Clotted Cream

COFFEE OR TEA SELECTIONS

Americano, Cappuccino, Latte

English Breakfast, Earl Grey, Chamomile, Jasmine

ADDITIONAL SELECTIONS

Mango Provocador Cocktail 128

Henderson Green Mocktail 88

Ruinart Blanc de Blancs Champagne 198

Saicho Jasmine Sparkling Tea at 88

 Dairy Products  Eggs  Gluten  Tree Nuts / Peanut  Vegetarian

All prices are in HKD and subject to 10% service charge.
Please inform our team of any allergies or dietary requirements.

