

Fragrance Addition Afternoon Tea Set
Hotel ICON New Afternoon Tea in Collaboration with Crabtree & Evelyn



[Hong Kong, 18 January 2017] - Inspired by the award winning Crabtree & Evelyn exquisite natural fragrance, **Hotel ICON lobby restaurant GREEN** will present a limited-time “Fragrance Addition” afternoon tea, available from 1 February to 31 March 2017.

Executive Pastry Chef Danny Ho has crafted scrumptious items including Rosé Champagne French Macaroon, Raspberry Fruit Tart, Violet Sweet Heart Cake, Morello Cherry with Kirsch coated with Chocolate. On the savoury side, there are Country Terrine with Pickles, Truffle Scrambled Egg Tart, Risotto Ball with Tomato, Seafood Vol-au-vent and more. Don't miss the warm raisin scones with fruit jam and clotted cream, along with your choice of coffee or tea.

All diners will receive a Rosewater Hand Therapy (10g) and HK\$50 cash voucher. Also, have a chance to get a Limited Edition gift box set from Crabtree & Evelyn.

Fragrance Addition Afternoon Tea Set

- Monday to Thursday from 15:00 to 17:30: HK\$218* per person/ HK\$398* for two
- Friday to Sunday and Public Holiday from 15:00 to 17:30: HK\$238* per person/ HK\$458* for two
- Address: Lobby, Hotel ICON, 17 Science Museum Road, Tsim Sha Tsui East, Kowloon
- Telephone: +852 3400 1300

*Prices are subject to 10% service charge

Hi-res images can be downloaded at

<https://drive.google.com/open?id=0B94SGdSN8bf9TEo3NjZTWUJLbmc>

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About Crabtree & Evelyn

Crabtree & Evelyn was founded in 1972 by Cyrus Harvey. The name Crabtree & Evelyn was inspired by John Evelyn, a 17th century botanist, and the English Crabapple tree, known for its beauty and use in home apothecary. It was Evelyn's personal motto 'explore everything, keep the best' that resonated with Cyrus and remains at the heart of the brand today.

About GREEN

Boasting subtle, sophisticated comfort, GREEN aims to be an easy breathing space with seamless service. A café by the morning and a French Brasserie by the rest of the day, it sits beside one of the Asia's largest vertical garden designed by world-famous botanist Patrick Blanc. The French Brasserie inspired menu featuring brilliantly executed, timeless French classics such as Garlic Butter Bourgogne Snails, Foie Gras with Apple and Balsamic and Bouillabaisse.

For more information on Hotel ICON, please visit www.hotel-icon.com

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