

ONE HARBOUR ROAD



我們承諾酒店的餐飲場所已榮獲國際認可  
品質保證系統ISO22000:2018 之認證。

We commit that our Food & Beverage venues are  
ISO22000:2018 certified, an internationally  
recognized food safety management system.

## 甜品精選

## DESSERT SPECIALITIES

港灣招牌南乳餅	Deep fried fermented beancurd pastries, lotus paste	\$60
鳳梨奶皇千層酥	Baked puff pastries, pineapple, milk custard	\$62
南瓜香芋紫米卷	Glutinous rice rolls, pumpkin, black glutinous rice, taro	\$62
焗酥皮蛋撻 (需時約20分鐘)	Baked egg tarts, Hong Kong style (Please allow 20 minutes for preparation)	\$48
生磨杏仁茶芝麻湯丸	Almond cream, black sesame glutinous dumplings	\$68
銀杏薏米鵪鶉蛋腐竹糖水	Boiled beancurd sheet soup, coix seeds, ginkgo nuts, quail egg	\$68
子薑桃膠鮮奶凍	Chilled milk pudding, peach gum, young ginger	\$72
香芒凍布甸	Chilled mango pudding	\$72
石榴蘆薈甘露	Chilled sago cream, guava, aloe	\$72
新鮮水果碟	Fresh fruit platter	\$68
君悅雪糕 (朱古力 / 雲尼拿)	Homemade ice cream (64% Valrhona chocolate / Norohy Vanilla)	\$60 per scoop
君悅雪葩 (椰子 / 桂花雪梨五糧液)	Homemade sherbet (Sugar free coconut / Wuliangye, pear, osmanthus)	\$60 per scoop

雪糕和雪葩每日以天然用料  
新鮮自家製，不含添加劑。  
所有價目以港元計算，另須加壹服務費。  
如您對任何食物有過敏反應或需要其它膳食的安排，  
請向我們的服務員聯絡。

Ice cream and sherbet are homemade daily with natural ingredients  
and without using food additives  
All prices are in HK\$ and subject to 10% service charge  
Please advise our associates if you have any food allergies  
or special dietary requirements