

甜品精選 DESSERT SPECIALITIES

冰花燉官燕	Double boiled premium bird's nest soup, rock sugar	550
 三十年陳皮川貝枇杷燉桃膠	Double boiled peach gums, loquat, fritillary, 30 years aged sun-dried tangerine peels	120
   焗酥皮蛋撻 (需時約20分鐘)	Baked egg tarts, Hong Kong style (Please allow 20 minutes of preparation time)	90
   焗蛋白杏仁撻 (需時約20分鐘)	Baked almond cream egg white tart (Please allow 20 minutes of preparation time)	90
 豆沙千層卷	Red bean mille layer roll	90
  石榴蘆薈甘露	Chilled sago cream, guava, aloe	90
  薑汁花生麥米粥	Pelted wheat and peanut sweet soup, ginger sauce	90
 香芒凍布甸	Chilled mango pudding	90
  生磨杏仁茶芝麻湯丸	Almond cream, black sesame glutinous dumplings	90
   港灣招牌南乳餅	Crispy fermented beancurd pastries, lotus paste	90
   鳳梨奶皇千層酥	Crispy puff pastries, pineapple, milk custard	90
 新鮮水果碟	Fresh fruit platter	82
  雪糕 朱古力 / 士多啤梨 / 雲尼拿	Ice cream Belgian chocolate / Strawberry / Vanilla	72
 雪葩 檸檬	Sherbet Lemon	72

每球
Per Scoop

所有價目以港元計算，另須加壹服務費。

帳單上的額外1%將捐贈至本地慈善機構零碳足食（亞洲），以協助於區內推動再生農業。

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。

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

All prices are in HK\$ and subject to 10% service charge.

The additional 1% in your bill supports local charity Zero Foodprint Asia

to help regional farmers shift to more climate friendly practices.

Please advise our associates if you have any food allergies or special dietary requirements.