

甜品精選 DESSERT SPECIALITIES

冰花燉官燕

Double boiled premium bird's nest soup, rock sugar 480

凍柑橘枇杷桃膠燉鮮奶

Chilled double-boiled fresh milk, loquat, citrus fruit, peach gum 110

焗酥皮蛋撻 (需時約20分鐘)

Baked egg tarts, Hong Kong style 90
(Please allow 20 minutes of preparation time)

生磨杏仁芝麻卷

Steamed sesame and almond rolls 90

開心果奶皇脆金盞

Crispy pistachio pastries, milk custard 90

石榴蘆薈甘露

Chilled sago cream, guava, aloe 90

椰汁香芋啫咋

Coconut cream, taro, sago, assorted beans 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 72
Belgian chocolate / Strawberry / Vanilla

雪葩 檸檬

Sherbet 72
Lemon

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.

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