

甜品精選 DESSERT SPECIALITIES

冰花燉官燕	Double boiled premium bird's nest soup, rock sugar	480
 三十年陳皮川貝枇杷燉津梨	Double boiled pears, loquat, fritillary, 30 years aged sun-dried tangerine peels	130
   燕窩鮮肉臘腸焗蛋撻 (需時約20分鐘)	Baked bird's nest preserved pork sausage egg tart (Please allow 20 minutes of preparation time)	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
   生磨杏仁芝麻卷	Steamed sesame and almond rolls	90
  楊枝甘露	Chilled sago cream, pomelo, mango	90
   蛋白栗子露	Chestnut cream, egg white	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 每球 Per Scoop
  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

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.