

ONE HARBOUR ROAD



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。

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

甜品精選 DESSERT SPECIALITIES

   	冰花燉官燕 (甜酒/杏汁/椰汁)	Double boiled premium bird's nest soup, rock sugar (Sweet wine / Almond soup / Coconut milk)	640
	椰子雪葩石榴甘露	Chilled guava and pomelo cream, coconut sherbet	90
	香芒凍布甸	Chilled mango pudding	82
 	鵪鶉蛋銀杏薏米腐竹糖水	Boiled beancurd sheet soup with coix seeds, gingko nuts and quail egg	82
 	生磨杏仁茶芝麻湯丸	Almond cream, black sesame glutinous dumplings	80
	蓮子南棗凍糕	Chilled black dates and lotus seeds puddings	80
	港灣招牌南乳餅	Crispy fermented beancurd pastries, lotus paste	80
	鳳梨奶皇千層酥	Crispy puff pastries, pineapple, milk custard	80
	金網椰蓉盞	Deep fried coconut pastries, preserved eggs yolk, milk custard	80
 	新鮮水果碟	Fresh fruit platter	76
	焗酥皮蛋撻 (需時約20分鐘)	Baked egg tarts, Hong Kong style (Please allow 20 minutes of preparation time)	56
			每球 Per Scoop
	君悅雪糕 (朱古力 / 雲尼拿)	Homemade ice cream (64% Valrhona chocolate / Norohy vanilla)	68
	君悅雪葩 (無糖椰子 / 黑芝麻豆腐)	Homemade sherbet (Sugar free coconut / Black sesame beancurd)	68



Vegetarian 素食



Gluten Free 不含麩質



Sustainable Sourced Seafood 可持續發展海鮮



Plant Based (Vegan) 純素



Contains Alcohol 含酒精



Contains Pork 含豬肉



Contains Nuts 含果仁

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。

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。

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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.

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

to help regional farmers shift to more climate friendly practices.

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