

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

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|--------------------|---|----|
| 港灣招牌南乳餅 | Deep fried fermented beancurd pastries, lotus paste | 75 |
| 鳳梨奶皇千層酥 | Deep fried puff pastries, pineapple, milk custard | 75 |
| 懷舊子薑甜腸粉 | Sweetened rice flour rolls, young ginger, peanuts, sesame, shredded coconut | 80 |
| 陳皮十勝紅豆鮮花餅 | Baked puff pastries, Tokachi red bean, tangerine peels, rose jam | 75 |
| 焗酥皮蛋撻 (需時約20分鐘) | Baked egg tarts, Hong Kong style (Please allow 20 minutes of preparation time) | 50 |
| 生磨杏仁茶芝麻湯丸 | Almond cream, black sesame glutinous dumplings | 75 |
| 蘋果綠豆蓉西米焗布甸 | Baked sago pudding, apple, mung bean paste | 78 |
| 蛋白栗子露 | Chestnut cream, egg white | 75 |
| 香芒凍布甸 | Chilled mango pudding | 78 |
| 楊枝甘露 | Chilled sago cream, pomelo, mango | 78 |
| 新鮮水果碟 | Fresh fruit platter | 72 |

每球
Per Scoop

| | | |
|--------------------------|---|----|
| 君悅雪糕 (朱古力 / 雲尼拿) | Homemade ice cream (64% Valrhona chocolate / Norohy vanilla) | 65 |
| 君悅雪葩 (無糖椰子 / 桂花雪梨五糧液) | Homemade sherbet (Sugar free coconut / Wuliangye, pear, osmanthus) | 65 |

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。

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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

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