

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
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
黑白芝麻千層糕	Steamed layer sesame puddings	78
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
抹茶十勝紅豆西米焗布甸	Baked sago pudding, Tokachi red bean, green tea	78
桑寄生蓮子鶴鶉蛋茶	Sweetened Chinese herb tea, lotus seeds, quail egg	75
香芋椰汁渣渣	Coconut cream, taro, sago, assorted beans	78
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
君悦雪糕 (朱古力 / 雲尼拿)	Homemade ice cream (64% Valrhona chocolate / Norohy vanilla)	65
君悦雪葩 (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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