

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
十勝紅豆開心果凍糕	Chilled pistachio puddings, Tokachi red bean	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
栗子忌廉鮮奶凍	Chilled chestnut and milk pudding, cream	78
銀杏薏米鵪鶉蛋腐竹糖水	Boiled beancurd sheet soup, ginkgo nuts, coix seeds, quail egg	78
香芒凍布甸	Chilled mango pudding	78
石榴蘆薈甘露	Chilled sago cream, guava, aloe	78
新鮮水果碟	Fresh fruit platter	75
		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

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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