

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	Crispy fermented beancurd pastries, lotus paste	78
	鳳梨奶皇千層酥	Crispy puff pastries, pineapple, milk custard	78
	黑蔗糖香蕉脆奶	Crispy milk custard, banana, brown sugar	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	78
  	蛋白栗子露	Chestnut cream, egg white	78
	蘋果白豆蓉西米焗布甸	Baked sago pudding, apple, white bean paste	80
	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	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

-  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。

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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