

DESSERTS 甜品	
TARTE TATIN vanilla sauce vanilla ice cream 焦糖蘋果撻 雲呢啲汁 雲呢啲雪糕	160
CHOCOLATE FONDANT vanilla ice cream 朱古力心太軟 雲呢啲雪糕	160
VANILLA CRÈME BRÛLÉE almond crumble salted caramel ice cream 雲呢啲焦糖燉蛋 杏仁碎 海鹽焦糖雪糕	160
SOUFFLÉ WITH CHOICE OF SAUCES please allow 35-min preparation time 法式梳乎厘 自選醬汁 製作需時35分鐘	160
FRENCH CHEESE BOARD with condiments 法國芝士碟及精選配料	160
Enjoy any dessert at \$120 with digestif orders. 惠顧任何餐後酒可以 \$120 享用甜品。	

COFFEE OR TEA 咖啡或茶	
LAVAZZA COFFEE	70
Espresso	
Double Espresso	
Long Black	
Americano	
Caffè Mocha	
Caffè Latte	
Cappuccino	
TWG TEA COLLECTION	70
English Breakfast	
French Earl Grey	
Chamomile	
Grand Jasmine	
Moroccan Mint	
Vanilla Bourbon	
Eternal Summer	
Imperial Oolong	

DIGESTIFS 餐後酒	
COGNAC	
Martell VSOP	150
Hennessy VSOP	160
Martell Noblige	180
Drouet Sauternes Cask	190
Drouet XO Ulysse	230
Martell Cordon Bleu	265
Martell XO	290
Hennessy XO	290
CALVADOS	
Sassy Fine	100
Sassy XO	120
Christian Drouin Pays d'Auge VSOP	130
Groult 3 Ans	150
Père Magloire Fine VS	160
Groult 12 Ans	180
EAU DE VIE	120
Framboise Sauvage Massenez	
Kirsch Mette	
Mirabelle Wolfberger	
Poire Williams Wolfberger	
Poire Williams Massenez	
LIQUOR	110
Pernod	
Ricard	
Grand Marnier	
Cointreau	
Frangelico	
Sambuca	
Tia Maria	
WHISKEY	
Chivas Regal 12 yrs	120
Jameson	120
Talisker 10 yrs	150
Michter's Rye	150
Michel Couvreur Overaged Malt	160
Dream Matthew	180
Macallan 12 yrs	250
Michel Couvreur Single Malt	260

Our food and beverage may contain traces of allergens, as our kitchen is an environment where allergens could be present.
For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please contact the manager.
我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望了解食物成分，請您聯繫餐廳經理
Prices are in Hong Kong dollars, subject to 10% service charge
所有價目另加一服務費均以港元計算