DESSERTS 甜品

PAVLOVA 160
crisp meringue shell | passion fruit curd | fresh seasonal berries | chantilly cream
法式熱情果蛋白餅
時令雜莓 | 鮮忌廉

VANILLA CRÈME BRÛLÉE 160
rich vanilla bean custard | caramelized sugar crust | fresh seasonal berries
法式雲呢喃焦糖燉蛋
時令雜莓

MILLE-FEUILLE 180
caramelized puff pastry | vanilla pastry cream | salted caramel
法式千層酥
焦糖千層酥 | 雲呢喃吉士忌廉 | 海鹽焦糖

CHOCOLATE FONDANT CAKE 180
warm molten dark chocolate cake | Madagascar vanilla ice cream
please allow 25-min preparation time
心太軟朱古力蛋糕
馬達加斯加雲呢喃雪糕
製作需時25分鐘

TRADITIONAL APPLE PIE 180
caramelized Granny Smith apples | cinnamon crumble | vanilla gelato
please allow 25-min preparation time
傳統美式蘋果批
焦糖蘋果肉桂金寶 | 雲呢喃雪糕
製作需時25分鐘

GRAND MARNIER SOUFFLÉ 180
classic orange liqueur soufflé
please allow 25-min preparation time
法式橙酒梳乎厘
製作需時 25分鐘

Enjoy any dessert at 120 paired with a choice of our digestives.
惠顧任何餐後酒可以$120享用甜品。

DIGESTIVES 餐後酒

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

Our food and beverages may contain traces of allergens, as our kitchen is a shared environment where allergens may be present.
Guests with specific dietary requirements or allergies are advised to contact the restaurant manager for details.
酒店提供的食物及飲料可能含有微量致敏物，因廚房為共用環境而可能存在各種致敏物。如有特殊飲食需求或對某些食物過敏，請向餐廳經理了解食物成分。
Prices are in Hong Kong dollars, subject to 10% service charge.
所有價目均以港元計算及另加一服務費。