

## DESSERTS 甜品

160

### PARIS BREST

choux pastry | hazelnut diplomat cream | sea salt hazelnut praline

巴黎布雷斯特泡芙 | 榛子忌廉 | 海鹽焦糖榛子醬

### PINEAPPLE PINK PEPPER TART

pineapple pink pepper gel | pineapple confit | vanilla ice cream

菠蘿粉紅胡椒果撻 | 菠蘿粉紅胡椒果醬 | 糖漬菠蘿 | 雲呢噠雪糕

### BRANDY CHOCOLATE PALETTE

dark chocolate mousse | brandy chocolate ganache

hazelnut croustillant | coffee ice cream

白蘭地朱古力蛋糕 | 黑朱古力慕絲 | 白蘭地朱古力軟心 | 榛子脆底 | 咖啡雪糕

### VANILLA CRÈME BRÛLÉE

almond crumble | salted caramel ice cream

雲呢噠焦糖燉蛋 | 杏仁金寶 | 海鹽焦糖雪糕

### SOUFFLÉ

please allow 35-min preparation time

法式梳乎厘 | 自選醬汁

製作需時 35分鐘

### FRENCH CHEESE BOARD

法國芝士碟及精選配料

**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

### 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

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。