

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 | 雲呢噶雪糕

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
雲呢噶焦糖燉蛋 | 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

Framboise Sauvage Massenez	120
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。