

傳統甜品 CLASSIC DESSERTS

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| 搗沙湯圓 (2 件) | <i>steamed sesame dumpling coated with peanut flour (2pcs)</i> | 80 |
| 棗泥奶香糕 (3 件) | <i>date paste cake (3pcs)</i> | 120 |
| 酒釀小丸子 | <i>mini glutinous rice ball in fermented rice soup</i> | 120 |
| 酒釀芝麻湯丸 | <i>black sesame dumplings in fermented rice soup</i> | 130 |
| 杏仁露小丸子 | <i>mini glutinous rice ball in almond cream</i> | 130 |
| 杏仁豆腐花 (夏季限定) | <i>almond bean curd (summer only)</i> | 130 |
| 核桃露 (冬季限定) | <i>walnut cream (winter only)</i> | 130 |
| 豆沙鍋餅 | <i>crispy crêpe with red bean paste</i> | 150 |
| 楊枝甘露 (夏季限定) | <i>mango sago cream with pomelo (summer only)</i> | 160 |
| 花生酥 (4 件) | <i>peanut pastry (4 pcs)</i> | 200 |
| 酒香八寶飯 | <i>eight treasure sweetened glutinous rice</i> | 200 |
| 酒釀紅蓮燉雪蛤 | <i>double-boiled hasma with lotus seed in fermented rice soup</i> | 250 |
| 椰汁 / 杏汁燉燕窩 | <i>double-boiled bird's nest in coconut milk or in almond cream</i> | (S)980 (L)1,680 |

創意甜品 SIGNATURE DESSERTS

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| 自製雪糕 (每球): 茉莉花 / 巧克力 / 花雕 / 花生 | <i>homemade ice cream (per scoop): jasmine / chocolate / huadiao / peanut</i> | 90 |
| 香米布甸配茉莉花雪糕 | <i>fragrant rice caramelized custard with jasmine ice cream</i> | 150 |
| 黑芝麻布甸配花生雪糕 | <i>black sesame crème brûlée with peanut ice cream</i> | 150 |
| 起司蛋糕 | <i>cheesecake</i> | 130 |
| 栗子蛋糕 | <i>chestnut cake</i> | 130 |
| 熔岩巧克力蛋糕 | <i>lava chocolate cake</i> | 160 |
| 香芒酥皮餅 (夏季限定) | <i>mango napoleon</i> | 180 |

以上價格需另收一成服務費 *subject to 10% service charge*