



## Desserts

### **Signature Tarte Tatin to Share**

Caramelised Pink Lady Apples & Puff Pastry with  
Soft Serve Vanilla Ice Cream  
(Please Allow 15 Minutes)  
288

### **Pineapple Bun Topsy Cake to Share**

Bo Lo Bao, Crème Anglaise,  
Grilled Pineapple & Shaoxing Wine Reduction  
188

### **Madeleines**

Freshly Baked Honey Madeleines & Chantilly Cream  
(Please Allow 15 Minutes)  
98

### **Banoffee Pie**

Banana, Toffee, Pecans, Walnuts & Whipped Cream  
98

### **Chocolate Tart**

Valrhona Chocolate Tart & Salted Caramel Ice Cream  
98

### **Sticky Toffee Pudding**

Earl Grey Marinated Sticky Date Sponge, Toffee Sauce & Clotted Cream Ice Cream  
98

### **Fresh Fruit**

Chef's Selection of Seasonal Fresh Fruit & Sorbet  
128



## 甜品

原個法式酥皮塔蘋果批配焦糖粉紅佳人蘋果及雲呢拿軟雪糕  
(製作時約15分鐘)

288

焗菠蘿包蛋糕配吉士打醬及焦糖菠蘿

188

現烤蜜糖瑪德琳蛋糕配新鮮忌廉  
(製作時約15分鐘)

108

香蕉奶油批配鮮忌廉、拖肥、胡桃及核桃

98

法芙娜朱古力塔配海鹽焦糖雪糕

98

椰棗太妃糖伯爵蛋糕配拖肥醬及奶油雪糕

98

廚師精選時令水果碟配雪葩

128

價格以港幣計算及加一服務費