



## Desserts

### Fresh Fruit

A Selection of Seasonal Fruit, Sorbet & Mint

188

### Madeleines

Freshly Baked Honey Madeleines with Chantilly Cream

(Please Allow 15 Minutes)

128

### Tarte Tatin

(To Share)

Caramelized Pink Lady Apples, Puff Pastry & Soft Serve Vanilla Ice Cream

(Please Allow 15 Minutes)

288

### Pineapple

Marinated Pineapple, Caramelised Pineapple Puree, Ginger Jelly, Lime Jus,

Coconut Sorbet & Coconut Tuille

128

### Chocolate Fondant

Valrhona Chocolate Fondant, Cardamom Caramel & Vanilla Ice Cream

(Please Allow 20 Minutes)

188

### Ice Cream Sandwich

Peanut Butter, Almond & Cherry Sorbet

128

### Cheese

A Selection of Artisanal Seasonal Cheese, Grapes, Celery & Oat Cakes

298



## 甜品

時令水果碟配雪葩及薄荷

188

現烤蜜糖瑪德琳蛋糕配新鮮忌廉  
(製作時約15分鐘)

128

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

288

焦糖菠蘿蓉及醃製菠蘿配薑汁啫喱、青檸檬汁、  
椰子雪葩及椰子脆片

128

暖心朱古力蛋糕配焦糖小豆蔻及雲呢拿雪糕  
(製作時約20分鐘)

188

雪糕三文治配花生醬，杏仁及車厘子雪葩

128

精選芝士碟配燕麥餅及乾果

298