

Desserts

			HK\$
	每位	Per person	
椰汁燉官燕 Double-boiled superior bird's nest with coconut juice			760
 六十年陳皮川貝燉原個津梨 Double-boiled whole fresh pear with 60-year dried tangerine peel and Chuan Bei	每位	Per person	300
 六十年陳皮十勝紅豆沙 Sweetened Tokachi red bean with 60-year dried tangerine peel	每位	Per person	280
 秘製龜苓膏 Steamed herbal turtle jelly	每位	Per person	138
 香芒楊枝甘露 Chilled sago cream with mango juice and pomelo	每位	Per person	85
八寶湯芝麻湯丸 Sweetened eight treasure soup with sesame dumplings	每位	Per person	98
杏汁雪耳燉木瓜 Double-boiled fresh papaya and snow fungus in almond milk	每位	Per person	88
銀杏薏米腐竹蛋花糖水 Sweetened bean curd soup with ginkgo nuts, barleys and egg	每位	Per person	80
日本紅豆薑汁奶凍 Chilled ginger milk pudding with Japanese red beans	每位	Per person	80
蓮蓉西米焗布甸 Baked sago pudding with lotus seed paste	每位	Per person	80
蓮蓉牡丹酥 Baked peony puffs stuffed with lotus seed paste	三件	Three pieces	72
酥炸馬蹄條 Deep-fried water chestnut cake	三件	Three pieces	72
鳳凰煎年糕 Pan-fried Chinese New Year pudding with egg	三件	Three pieces	72
芋蓉紫薯脆果 Deep-fried sweet potato glutinous dumplings stuffed with mashed sweetened taro	三件	Three pieces	75
香焗鮮蛋撻 (需時20分鐘) Baked fresh egg tart (Preparation time 20 mins)	兩件	Two pieces	66
精選雪糕 Selection of ice cream	兩球	Two scoops	80
子母蟠桃 Longevity bun with lotus seed paste and egg yolk	半打	Half dozen	168
環球鮮果盤 Fresh fruit platter	每位	Per person	90

夏宮精選介紹 Signature dish

如您對任何食物有過敏反應，請通知我們的服務員。
Please advise our associates if you have any food allergies.

加一服務費 Prices are subject to a 10% service charge

精美甜品