

## Desserts

		HK\$
原個椰皇紅棗燉官燕 Double-boiled superior bird's nest with red date in a young coconut	每位 Per person	740
 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	260
 秘製龜苓膏 Steamed herbal turtle jelly	每位 Per person	130
 香芒楊枝甘露 Chilled sago cream with mango juice and pomelo	每位 Per person	85
鮮百合紅蓮燉蘆薈 Double-boiled aloe vera with red date and fresh lily bulb	每位 Per person	100
薑糖麻糬蕃薯糖水 Sweetened sweet potato with mochi in ginger juice	每位 Per person	80
香芋椰汁紫米露 Sweetened sago with purple rice and taro in coconut juice	每位 Per person	80
薑糖山水豆腐花 Sweetened bean curd with ginger juice and brown sugar	每位 Per person	80
麥米合桃露 Sweetened cream of walnut with wheat	每位 Per person	80
蓮蓉西米焗布甸 Baked sago pudding with lotus seed paste	每位 Per person	80
桂花杞子椰汁糕 Chilled osmanthus cake with dried goji berries and coconut juice	三件 Three pieces	69
蜜味蜂巢糕 Steamed honey cake	三件 Three pieces	69
芝麻香蕉蓮蓉棗 Deep-fried sesame dumplings filled in lotus seed paste and banana	三件 Three pieces	69
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