

Desserts

			HK\$
 椰汁燉官燕 Double-boiled superior bird's nest with coconut juice	每位	Per person	780
 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	160
 香芒楊枝甘露 Chilled sago cream with mango juice and pomelo	每位	Per person	90
 蓮蓉西米焗布甸 Baked sago pudding with lotus seed paste	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
鮮雜果涼粉 Chilled herbal jelly with diced fresh fruit	每位	Per person	85
麥米合桃露 Sweetened cream of walnut with wheat	每位	Per person	85
香草海帶綠豆沙 Sweetened cream of green bean with seaweed	每位	Per person	85
蜜糖雞蛋散 Deep-fried egg cracker with honey	三件	Three pieces	75
蛋黃千層糕 Steamed sponge cake with egg yolk and coconut	三件	Three pieces	75
桂花杞子馬蹄糕 Chilled osmanthus cake with dried goji berries and water chestnuts	三件	Three pieces	75
懷舊芝麻卷 Chilled sesame rolls	三件	Three pieces	75
香焗鮮蛋撻 (需時20分鐘) Baked fresh egg tarts (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 buns with lotus seed paste and egg yolk	半打	Half dozen	180
環球鮮果盤 Fresh fruit platter	每位	Per person	95

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