

## Desserts

			HK\$
	冰花燉官燕 (配杏汁、椰汁) Double-boiled superior bird's nest in rock sugar (Served with almond juice and coconut milk)	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
	紅蓮圓肉燉桃膠 Double-boiled peach gum with red date and dried longan	每位 Per person	100
	南北杏雪耳燉木瓜 Double-boiled fresh papaya and snow fungus and almonds	每位 Per person	90
	生磨蛋白杏仁露 Sweetened cream of almond with egg white	每位 Per person	85
	薑汁日本蕃薯糖水 Sweetened Japanese sweet potato with ginger juice	每位 Per person	85
	桑寄生紅蓮鵪蛋茶 Chinese herbal tea with red dates, lotus seed and quail egg	每位 Per person	85
	新疆棗皇糕 Steamed glutinous red date pudding	三件 Three pieces	75
	芝麻香蕉蓮蓉棗 Deep-fried sesame dumplings filled in lotus seed paste and banana	三件 Three pieces	75
	桂花杞子椰汁糕 Chilled osmanthus cake with dried goji berries and coconut juice	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