





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
八寶湯芝麻湯丸 Sweetened eight treasure soup with sesame dumplings	每位 Per person	110
原個椰皇芋香渣渣 Double-boiled whole young coconut with assorted beans and taro	每位 Per person	100
銀杏薏米腐竹蛋花糖水 Sweetened ginkgo nut with bean curd skin, barleys and egg	每位 Per person	85
花旗參蘋果燉蜜棗 Double-boiled apple with honey date and US ginseng	每位 Per person	90
蓮蓉西米焗布甸 Baked sago pudding with lotus seed paste	每位 Per person	85
蓮蓉牡丹酥 Baked peony puffs stuffed with lotus seed paste	三件 Three pieces	75
酥炸馬蹄條 Deep-fried water chestnut cake	三件 Three pieces	75
鳳凰煎年糕 Pan-fried Chinese New Year's pudding with egg	三件 Three pieces	75
奶黃流沙芝麻球 Deep-fried sesame dumplings filled with custard and egg yolk	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