

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
南北杏雪耳燉木瓜 Double-boiled fresh papaya and snow fungus and almonds in rock sugar	每位 Per person	100
薑糖山水豆腐花 Sweetened bean curd with ginger juice and brown sugar	每位 Per person	85
銀耳蓮子海底椰露 Sweetened sea coconut with snow fungus and lotus seeds	每位 Per person	90
生磨芝麻糊 Sweetened cream of sesame	每位 Per person	85
蓮蓉西米焗布甸 Baked sago pudding with lotus seed paste	每位 Per person	85
椰絲花生茶棵 Glutinous rice cake stuffed with peanut and shredded coconut	三件 Three pieces	75
欖仁豆沙角 Deep-fried glutinous dumpling filled with red bean paste and olives seed	三件 Three pieces	75
綠茶柚子凍糕 Chilled pomelo jelly with green tea flavor	三件 Three pieces	75
菠蘿奶皇包 Baked buns filled with egg custard	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 bun 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，請告知我們的服務員。
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