

Desserts

		HK\$
椰汁燉官燕 Double-boiled superior bird's nest with coconut juice	每位 Per person	760
 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	138
 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
原個椰皇芋香渣渣 Double-boiled whole young coconut with assorted beans and taro	每位 Per person	100
蛋花薏米馬蹄露 Sweetened cream with water chestnut with egg	每位 Per person	80
海帶綠豆沙 Sweetened cream of green bean with seaweed	每位 Per person	80
生磨芝麻糊 Sweetened cream of sesame	每位 Per person	80
蓮蓉西米焗布甸 Baked sago pudding with lotus seed paste	每位 Per person	80
紫薯奶黃水晶球 Steamed sago and purple sweet potato dumpling filled with egg custard	三件 Three pieces	72
蜜糖雞蛋散 Deep-fried egg cracker with honey, peanut and shredded coconut	三件 Three pieces	72
綠茶柚子凍 Chilled pomelo jelly with green tea flavor	三件 Three pieces	72
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

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