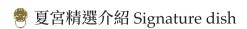


	2) 000 CF0			
	椰汁燉官燕 Double-boiled superior bird's nest with coconut juice	每位	Per person	HK\$ 760
<b>*</b>	六十年陳皮川貝燉原個津梨 Double-boiled whole fresh pear with 60-year dried tangerine peel and Chuan Bei	每位	Per person	300
•	六十年陳皮十勝紅豆沙 Sweetened Tokachi red bean with 60-year dried tangerine peel	每位	Per person	280
•	秘製龜苓膏 Steamed herbal turtle jelly	每位	Per person	138
<b>9</b>	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
	原個椰皇芋香渣喳 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		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



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

