

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
鮮百合圓肉燉桃膠 Double-boiled peach gum with dried longan and fresh lily bulb	每位 Per person	110
花旗參蘋果燉蜜棗 Double-boiled apple with honey dates and US Ginseng	每位 Per person	100
野葛菜雪耳蓮子紅棗茶 Double-boiled yellow cress leaf with snow fungus, lotus seeds and red dates	每位 Per person	85
鮮雜果涼粉 Chilled herbal jelly with diced fresh fruit	每位 Per person	80
銀耳蓮子海底椰露 Sweetened sea coconut with snow fungus and lotus seeds	每位 Per person	80
蓮蓉西米焗布甸 Baked sago pudding with lotus seed paste	每位 Per person	80
菠蘿奶皇包 Baked buns filled with egg custard	三件 Three pieces	72
蜜味蜂巢糕 Steamed honey cakes	三件 Three pieces	72
懷舊芝麻卷 Traditional sesame sheet rolls	三件 Three pieces	72
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	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

精美甜品

