

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	90
紅蓮圓肉燉蘆薈 Double-boiled aloe vera with red date and dried longan	每位 Per person	100
香芒凍布甸 Chilled fresh mango pudding	每位 Per person	85
桑寄生紅蓮鵪鴉茶 Chinese herbal tea with red dates, lotus seed and quail egg	每位 Per person	85
香芋椰汁紫米露 Sweetened sago with purple rice and taro in coconut juice	每位 Per person	85
蛋白杏仁露 Sweetened cream of almond with egg white	每位 Per person	85
蓮蓉西米焗布甸 Baked sago pudding with lotus seed paste	每位 Per person	85
蛋黃千層糕 Steamed sponge cake with egg yolk and coconut	三件 Three pieces	72
桂花杞子椰汁糕 Chilled osmanthus cake with dried goji berries and coconut juice	三件 Three pieces	72
雷沙湯丸 Black sesame dumplings with peanut powder	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