

## 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
冰花南北杏雪耳燉木瓜 Double-boiled fresh papaya and snow fungus and almonds in rock sugar	每位 Per person	100
梅子酒果凍 Chilled plum wine pudding with plum	每位 Per person	85
冬瓜薏米馬蹄糖水 Sweetened mashed winter melon with barleys and water chestnut	每位 Per person	80
薑糖山水豆腐花 Sweetened bean curd with ginger juice and brown sugar	每位 Per person	80
麥米合桃露 Sweetened cream of walnut with wheat	每位 Per person	80
蓮蓉西米焗布甸 Baked sago pudding with lotus seed paste	每位 Per person	80
蛋黃麻蓉包 Steamed sesame paste buns with egg yolk	三件 Three pieces	72
奶黃流沙芝麻球 Deep-fried sesame dumplings filled with custard and egg yolk	三件 Three pieces	72
綠茶紅豆砵仔糕 Green tea cake with red beans	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