

## Desserts

			HK\$
	椰汁炖官燕 Double-boiled superior bird's nest with coconut juice	每位 Per person	760
🍵	六十年陈皮川贝炖原个津梨 Double-boiled whole fresh pear with 60-year dried tangerine peel and Chuan Bei	每位 Per person	300
🍵	六十年陈皮十胜红豆沙 Sweetened Tokachi red bean with 60-year dried tangerine peel	每位 Per person	280
🍵	秘制龟苓膏 Steamed herbal turtle jelly	每位 Per person	138
🍵	香芒杨枝甘露 Chilled sago cream with mango juice and pomelo	每位 Per person	85
	鲜百合红莲炖芦荟 Double-boiled aloe vera with red date and fresh lily bulb	每位 Per person	100
	原个椰皇芋香渣喳 Double-boiled whole young coconut with assorted beans and taro	每位 Per person	100
	蛋花薏米马蹄露 Sweetened cream with water chestnut with egg	每位 Per person	80
	海带绿豆沙 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
	莲蓉西米焗布甸 Baked sago pudding with lotus seed paste	每位 Per person	80
	紫薯奶黄水晶球 Steamed sago and purple sweet potato dumpling filled with egg custard	三件 Three pieces	72
	蜜糖鸡蛋散 Deep-fried egg cracker with honey, peanut and shredded coconut	三件 Three pieces	72
	绿茶柚子冻 Chilled pomelo jelly with green tea flavor	三件 Three pieces	72
	香焗鲜蛋挞 (需时20分钟) Baked fresh egg tart (Preparation time 20 mins)	兩件 Two pieces	66
	精选雪糕 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
	环球鲜果盘 Fresh fruit platter	每位 Per person	90

### 🍵 夏官精选介绍 Signature dish

如您对任何食物有过敏反应，请告知我们的服务员  
Please advise our associates if you have any food allergies.

加一服务费 Prices are subject to a 10% service charge

精美甜品