

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
鲜百合圆肉炖桃胶 Double-boiled peach gum with dried longan and fresh lily bulb	每位 Per person	110
花旗参苹果炖蜜枣 Double-boiled apple with honey dates and US Ginseng	每位 Per person	100
野葛菜雪耳莲子红枣茶 Double-boiled yellow cress leaf with snow fungus, lotus seeds and red dates	每位 Per person	85
鲜杂果凉粉 Chilled herbal jelly with diced fresh fruit	每位 Per person	80
银耳莲子海底椰露 Sweetened sea coconut with snow fungus and lotus seeds	每位 Per person	80
莲蓉西米焗布甸 Baked sago pudding with lotus seed paste	每位 Per person	80
菠萝奶皇包 Baked buns filled with egg custard	三件 Three pieces	72
蜜味蜂巢糕 Steamed honey cakes	三件 Three pieces	72
怀旧芝麻卷 Traditional sesame sheet rolls	三件 Three pieces	72
香焗鲜蛋挞 (需时20分钟) Baked fresh egg tarts (Preparation time 20 mins)	两件 Two pieces	66
精选雪糕 Selection of ice cream	两球 Two scoops	80
子母蟠桃 Longevity buns 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