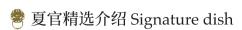


	Desserts			
	椰汁炖官燕 Double-boiled superior bird's nest with coconut juice	每位	Per person	HK\$ 760
<b>*</b>	六十年陈皮川贝炖原个津梨 Double-boiled whole fresh pear with 60-year dried tangerine peel and Chuan Bei	每位	Per person	300
<b>9</b>	六十年陈皮十胜红豆沙 Sweetened Tokachi red bean with 60-year dried tangerine peel	每位	Per person	280
*	秘制龟苓膏 Steamed herbal turtle jelly	每位	Per person	138
<b>9</b>	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)	兩件	Two pieces	66
	精选雪糕 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
	环球鲜果盘 Fresh fruit platter	每位	Per person	90



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



