

DESSERTS

甜品

Apple Tarte Tatin 118
vanilla ice cream

蘋果撻伴雲呢拿雪糕

(Please allow 20 minutes for preparation 請候二十分鐘)



Baked Alaska 248

焗火焰雪山

(Prepared at your tableside 席前製作)

Cherries Jubilee 158

法式傳統美酒煮車厘子

(Prepared at your tableside 席前製作)

Crêpes Suzette 138

法式香橙班戟

(Prepared at your tableside 席前製作)

Raspberry Strawberry Mille Feuille 128

white chocolate mousse, fresh berries and

homemade strawberry sorbet

紅莓士多啤梨千層酥

朱古力慕斯、鮮雜莓及士多啤梨雪葩

French Cheese Platter: 168

- camembert

- reblochon

- fourme D'Ambert

- comte

Hot Soufflé 128

strawberry / ginger / vanilla / chocolate

熱梳乎厘

士多啤梨、薑汁、雲呢拿或朱古力

(Please allow 20 minutes for preparation 請候二十分鐘)

If You Have Any Food Allergies, Please Inform Our Staff

“如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡”

DESSERT WINE



Château Rieussec, Sauternes, Bordeaux 2009

375ml
505

PORT WINE



TAYLOR'S 10 Year Old Tawny Port

By the Glass
95

COFFEE & TEA



<i>Coffee, Decaffeinated Coffee, Espresso</i>	38
<i>Double Espresso</i>	44
<i>Caffè Mocha</i>	44
<i>Caffè Latte</i>	42
<i>Caffè Cappuccino</i>	44
<i>Tia Maria Coffee</i>	63
<i>Irish Coffee</i>	63
<i>Earl Grey Tea, Camomile Tea, English Tea</i>	38
<i>Peppermint Tea, Chinese Tea</i>	33