

Dessert Menu

Signature Desserts

招牌甜品

#### Apple Tarte Tatin 焦糖反烤蘋果撻 \$78

Caramelized Apple on Shortcrust Pastry, Served with Vanilla ice-cream and Caramel Sauce 焦糖蘋果甜撻,雲呢拿雪糕,焦糖汁

### Crepe Suzette 法式橙洒班戟 \$68

Crepe with Orange Juice and Grand Marnier, Orange Peels and Caramelized Slow-Cooked Orange Slice 干邑橙酒橙汁煮薄班戟,脆焦糖慢煮橙片

# Mille Feuille with Jujube, Osmanthus and Asian Pear 紅棗桂花雪梨拿破崙

French Puff Pastry with Homemade Jujube Pastry Cream and Osmanthus Asian Pear Conserve 法式千層酥(拿破崙)+自家製紅棗奶黃夾心+桂花雪梨果醬

# Contemporary Pistachio Creme Brulee 開心果焦糖燉蛋 \$58

Creme Brulee with Homemade Pistachio Paste and Raspberry 自家製原粒開心果研磨果蓉+原粒覆盆子+焦糖燉蛋

Fermented Bean Curd Basque Burnt Cheesecake 腐乳巴斯克焦香芝士蛋糕 \$68

#### Daily Special 每天精選

Please refer to our mobile-version menu or ask our staff 請留意手機版菜牌或與餐廳員工查詢

Mobile version prevails 以上菜牌以手機版本為準 Subject to 10% service charge 設有加一服務費 Maximum 1.5 hours during peak hour 繁忙時段按實施時間限制(最多1.5小時) Minimum charge per head is 1 item (set meal is considered as 1 item) 最低消費為每人最少1項商品