

Desserts

		HK\$
原個椰皇紅棗燉官燕 Double-boiled superior bird's nest with red date in a young coconut	每位 Per person	740
 六十年陳皮十勝紅豆沙 Sweetened Tokachi red bean with 60-year dried tangerine peel	每位 Per person	200
 秘製龜苓膏 Steamed herbal turtle jelly	每位 Per person	100
 香芒楊枝甘露 Chilled sago cream with mango juice and pomelo	每位 Per person	75
川貝燉原個津梨 Double-boiled whole fresh pear with fritillaria	每位 Per person	95
杏汁芝麻布甸 Chilled black sesame pudding with almond juice	每位 Per person	70
銀耳蓮子海底椰露 Sweetened sea coconut with snow fungus and lotus seeds	每位 Per person	85
野葛菜雪耳紅棗茶 Double-boiled yellow cress leaf with snow fungus and red date	每位 Per person	70
蓮蓉西米焗布甸 Baked sago pudding with lotus seed paste	每位 Per person	70
香芋南瓜西米露 Sweetened sago cream with diced pumpkin and taro	每位 Per person	70
蛋黃蓮蓉合桃盞 Baked walnuts puffs with egg yolk and lotus seed paste	三件 Three pieces	69
家鄉甜薄罈 Sweetened pancake with minced peanuts, sesame and sugar	三件 Three pieces	69
香焗鮮蛋撻 (需時20分鐘) Baked fresh egg tart (Preparation time 20 mins)	兩件 Two pieces	50
精選雪糕 Selection of ice cream	兩球 Two scoops	80
蟠桃壽桃 Longevity bun with lotus seed paste and egg yolk	半打 Half dozen	138
環球鮮果盤 Fresh fruit platter	每位 Per person	90

夏宮精選介紹 Signature dish

如您對任何食物有過敏反應，請通知我們的服務員。
Please advise our associates if you have any food allergies.

加一服務費 Prices are subject to a 10% service charge

精美甜品