

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
南北杏雪耳燉木瓜 Double-boiled fresh papaya and snow fungus with almond	每位 Per person	80
香芒凍布甸 Chilled fresh mango pudding	每位 Per person	70
蛋白杏仁露 Sweetened almond cream with egg white	每位 Per person	70
薑糖豆腐花 Sweetened bean curd with ginger juice and brown sugar	每位 Per person	70
蓮蓉西米焗布甸 Baked sago pudding with lotus seed paste	每位 Per person	70
生磨芝麻糊 Sweetened black sesame cream	每位 Per person	70
綠茶柚子凍 Chilled pomelo jelly with green tea flavour	三件 Three pieces	69
蜜味蜂巢糕 Steamed honey cake	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

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