

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** 148
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)
- Homemade Pistachio Ice Cream** 128
chocolate mousse with almond tuile
開心果雪糕
朱古力慕斯伴自家製杏仁脆片
- 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