

Signature Desserts 招牌巧克力甜點

- 瑞士朱古力屋配雲呢噠雪糕及熱朱古力汁 238
 Swiss chocolate chalet with vanilla ice cream and hot chocolate sauce
- 瑞士朱古力慕絲配鮮忌廉 238
 Swiss chocolate mousse served with whipped cream
- 瑞士朱古力火鍋配時令新鮮水果 238
 Swiss chocolate fondue with seasonal fruits



Coupes Glacées 特色雪糕杯

- 特濃咖啡配朱古力醬及白咖啡泡沫伴雲呢拿雪糕 238
 Espresso coffee with rich chocolate, white coffee syphon, vanilla ice cream
- 海鹽焦糖忌廉配蜜餞青蘋果及傳統香料曲奇伴焦糖雪糕 238
 Sea salt caramel cream with green apple compote, speculoos biscuit, caramel ice cream
- 栗子蒙布朗配黑加侖子醬及馬達加斯加雲呢拿雪糕 238
 Chestnut cream, meringue with light Chantilly, Cassis compote and vanilla ice cream
- 朱古力、士多啤梨及雲呢拿雪糕伴紅桑子及朱古力醬 238
 Chocolate, strawberry and vanilla ice cream, raspberry coulis and hot chocolate sauce

Shareables 分享

- 瑞士甜酒梳乎厘 458
 Hot Bündner Röteli Soufflé
Good for 2 to 4 guests (40 minutes preparation time) 適合 2-4 位客人享用 (製作需時 40 分鐘)
- 焗火焰雪山 - 雪糕蛋糕外層酥酒燒蛋白糖霜 588
 Baked Alaska - ice cream cake topped with flamed meringue
Good for 2 to 4 guests (40 minutes preparation time) 適合 2-4 位客人享用 (製作需時 40 分鐘)
- 法式橙酒煮班戟配雲呢噠雪糕 458
 Classic Crêpes Suzette
 flambéed table-side with Grand Marnier, served with orange sauce, vanilla ice cream
Good for 2 guests 適合 2 位客人享用

Swiss Digestives 瑞士餐後酒

- Etter** 240
 Kirsch – Cherry | Poire Williams – William Pear
- Morand**
 Kirsch – Cherry 190
 Abricotine – Apricot 260
 Williamine – William Pear 350
- Röteli** 118
- Absinthe Larusée Bleue** 230
- Seven Seals, Amarone wood finish** 160

