

甜品 DESSERTS

菠蘿薄片配檸檬柚子凝乳佐粉紅胡椒
Pineapple Carpaccio,
Lemon and Yuzu Curd, Pink Peppercorn
18

烏龍茶布甸配椰子香緹奶油
Steamed Oolong Pudding,
Coconut Chantilly
18

金橘凝糕配血橙茉莉冰
Mandarin Terrine, Cardamom Foam,
Blood Orange and Jasmine Granite
18

半島特濃芒果布甸
Signature Mango Pudding
18

黑金奶黃包【每件】
Charcoal Custard Bun 【Per Piece】
10

擂沙湯圓【每件】
Glutinous Rice Ball,
Soya and Peanut Crumb 【Per Piece】
8

時令水果
Seasonal Fruit Platter
22

冰沙自選
Selection of Sorbets
8

紅桑莓, 百香果, 芒果, 椰子
Raspberry, Passion Fruit, Mango, Coconut

精選甜酒

DESSERT WINE BY THE GLASS (125ml)

2021 Tokaji Late Harvest, Disznókö, Hungary
22

2022 Icewine, Vidal, Inniskillin, Canada
23

Tamagawa 'Time Machine', Kyoto, Japan
25

2007 Château d'Yquem, Sauternes, France
170

While we strive to accommodate guests with allergies and intolerances, our food is prepared in kitchens where allergens are present, and we cannot guarantee that our dishes or products are completely free from allergens. Please speak to a member of our service about any specific dietary requirements you may have.

A discretionary 15% service charge will be added to your bill. Prices include VAT