






ONE HARBOUR ROAD



我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統 ISO22000:2018 之認證。

We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized food safety management system.

甜品精選 DESSERT SPECIALITIES

  	冰花燉官燕 (甜酒/杏汁/椰汁)	Double boiled premium bird's nest soup, rock sugar (Sweet wine / Almond soup / Coconut milk)	670
	廿五年陳皮川貝桃膠燉津梨	Double boiled pear, peach gum, Chinese herbs 25 years aged sun-dried tangerine peels	98
	日本白豆蓉蘋果西米焗布甸	Baked sago pudding, apple, Japanese white bean paste	90
	楊枝甘露	Chilled sago cream, pomelo, mango	86
	香芒凍布甸	Chilled mango pudding	86
 	生磨杏仁茶芝麻湯丸	Almond cream, black sesame glutinous dumplings	86
 	蛋白栗子露	Chestnut cream, egg white	86
	港灣招牌南乳餅	Crispy fermented beancurd pastries, lotus paste	84
	鳳梨奶皇千層酥	Crispy puff pastries, pineapple, milk custard	84
	脆皮黑蔗糖香蕉炸鮮奶	Crispy milk custard, banana, brown sugar	80
 	新鮮水果碟	Fresh fruit platter	80
	焗酥皮蛋撻 (需時約20分鐘)	Baked egg tarts, Hong Kong style (Please allow 20 minutes of preparation time)	60
			每球 Per Scoop
	雪糕 (朱古力 / 士多啤梨)	Ice cream (Belgian chocolate / Strawberry)	70
	雪葩 (檸檬)	Sherbet (Lemon)	70



Vegetarian 素食



Gluten Free 不含麩質



Sustainable Sourced Seafood 可持續發展海鮮



Plant Based (Vegan) 純素



Contains Alcohol 含酒精



Contains Pork 含豬肉



Contains Nuts 含果仁

所有價目以港元計算，另須加壹服務費。

帳單上的額外1%將捐贈至本地慈善機構零碳足食（亞洲），以協助於區內推動再生農業。如您對任何食物有過敏反應或需要其它膳食的安排，請向我們的服務員聯絡。

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All prices are in HK\$ and subject to 10% service charge.

The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

Please advise our associates if you have any food allergies or special dietary requirements.

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