

<b>北海道椰香玉液燉蛋白</b> (需時 15 分鐘準備)	
Double-Boiled Egg White with Hokkaido Coconut Cream (15 minutes preparation)	108
<b>蛋白杏仁茶</b> (需時 15 分鐘準備)	
Sweetened Almond Cream with Egg White (15 minutes preparation)	88
<b>蘆薈香芒楊枝甘露</b>	
Chilled Sago Cream with Mango, Pomelo and Aloe Vera	78
<b>燕麥腐竹露雞蛋</b> (需時 15 分鐘準備)	
Sweetened Bean Curd Soup with Egg and Oat (15 minutes preparation)	68
<b>海椰皇桃膠燉圓肉</b>	
Sweetened Longan Soup with Sea Coconut and Peach Purée	68
<b>藍莓蝶豆雜果奶酪</b>	
Chilled Milk Custard with Blueberry and Assorted Fruit in Butterfly Pea Flower Juice	68
<b>楓糖乳酪凍布丁</b>	
Chilled Milk Custard Pudding with Maple Syrup	68
<b>酥皮焗奶皇湯圓</b> (需時 20 分鐘準備)	
Baked Glutinous Rice Dumplings Stuffed with Egg Custard (20 minutes preparation)	88
<b>香焗酥皮蛋撻</b> (需時 20 分鐘準備)	
Baked Egg Tartelette (20 minutes preparation)	78
<b>百香果蜜餞黃金卷</b>	
Crispy Egg Pastry with Passion Fruit and Honey	68
<b>紫薯香芋球</b> (需時 20 分鐘準備)	
Deep-fried Sweeten Purple Potato and Taro Ball (20 minutes preparation)	68
<b>山楂話梅一品糕</b>	
Chilled Hawthorn and Preserved Plum Jelly	68
<b>蜂蜜低糖雞蛋糕</b>	
Steamed Sponge Cake with Honey	68

*Please highlight any specific food allergies or intolerances to your server before ordering.*

*如有任何特別膳食要求,敬請通知餐廳服務員*

*All prices are in Macau Patacas and subject to 10% service charge.*

*以上價格為澳門幣,需另加 10% 服務費*