

甜品 DESSERT

椰香桃膠燉蛋白 (需時 25 分鐘準備) Double Boiled Egg White with Peach Puree and Coconut Water (25 minutes preparation)	108
蛋白杏仁茶 (需時 15 分鐘準備) Sweetened Almond Cream with Egg White (15 minutes preparation)	88
海椰皇雪膠燉萬壽果 (需時 15 分鐘準備) Sweetened Papaya Soup with Snow Gum and Sea Coconut (15 minutes preparation)	68
蘆薈香芒楊枝甘露 Chilled Sago Cream with Mango, Pomelo and Aloe Vera	78
日本十勝士多啤梨紅豆奶凍 Chilled Milk Custard with Japanese Tokachi Red Bean and Strawberry	68
香焗酥皮蛋撻 (需時 20 分鐘準備) Baked Egg Tartelette (20 minutes preparation)	78
西杏蜜餞黃金卷 Crispy Egg Pastry with Almond and Honey	68
紫薯香芋球 (需時 15 分鐘準備) Deep-fried Sweeten Purple Potato and Taro Ball (15 minutes preparation)	68
山楂話梅一品糕 Chilled Hawthorn and Preserved Plum Jelly	68
南棗蒸雞蛋糕 Steamed Sponge Cake with Date	68

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