





甜品

DESSERT

	紅棗皇清燉一級官燕(每位)	
	Double-boiled Tibetan Red Dates with Imperial Bird's Nest (per person)	1080
	可選配蜂皇蜜/杏汁/椰奶	
	Choice of Manuka Honey Syrup / Homemade Almond Milk / Homemade Coconut Milk	
	椰皇桃膠燉萬壽果	
	Double-boiled Hawaii Papaya with Peach Gum in Whole Coconut	168
	瓏皇杏汁燕窩焦糖布甸	
	Chinese Almond Crème Brûlée with Bird's Nest and Honey	168
	薑汁燉鮮奶蛋白配糖金桔	
	Double-boiled Ginger and Hokkaido Milk Custard with Candied Kumquat	98
	蛋白杏仁茶	
	Homemade Almond Cream with Egg White	88
	薑茶麻蓉湯圓	
	Glutinous Rice Dumpling with Ginger Tea	88
	特色三層糕(每件)	
	Steamed Tri-Layer Cake (per piece)	98
	Flavor with Red Bean and Taro, Salty Egg Yolk Custard and Mashed Purple Potatoes	
	攪仁馬拉糕(每件)	
	Steamed Chinese Sponge Cake "Ma Lai Ko" (per piece)	88
	懷舊酥皮蛋撻(三件)(需時二十分鐘)	
	Baked Traditional Egg Tart (3 pieces) (Preparation Time 20 mins)	88



如您對任何食物過敏請告知我們的服務員

以上價格為澳門幣並需加收10%服務費

Please advise our staff of any food Allergies

All prices are in MOP and subject to a 10% service charge