

傳統甜品 CLASSIC DESSERTS**NT\$**

擂沙湯圓 (2 件/pcs) Steamed sesame dumpling coated with peanut flour	80
香蕉高力豆沙 (2 件/pcs) Fried meringue filled with banana and bean paste	90
棗泥奶香糕 (3 件/pcs) Date paste cake	120
酒釀丸子 (每位/per person) Mini rice dumplings with fermented rice	120
酒釀芝麻湯丸 (每位/per person) Black sesame dumplings with fermented rice	130
小丸子杏仁露 (每位/per person) Almond cream with glutinous rice ball	130
豆沙鍋餅 Crispy crepe with red bean paste	150
酒香黑棗八寶飯 Eight treasure sweetened glutinous	200
紅蓮燉雪蛤 (每位/per person) Double-boiled hasma with lotus seeds	250
椰汁燉燕窩 (每位/per person) Double-boiled bird's nest with coconut milk	小份 980 大份 1680

創意甜品 SIGNATURE DESSERTS**NT\$**

自製雪糕: 茉莉花/巧克力/花雕/花生 (每球/per scoop) Homemade ice-cream: jasmine/chocolate/huadiao/peanut	90
白蘭地提拉米蘇 Tiramisu with brandy	120
香米布甸配茉莉花茶雪糕 Fragrant rice caramelized custard with jasmine tea ice-cream	150
黑芝麻烘奶布甸配花生雪糕 Black sesame crème brulee with roasted peanut ice-cream	150
香芒酥皮餅 (季節性) Mango napoleon (seasonal)	150

以上價格另需加一成服務費
prices quoted above are subject to 10% service charge