

POSTRES / DESSERTS

甜品

Churros con chocolate caliente <i>Spanish churros with hot chocolate / 西班牙小油條伴巧克力醬</i>	H.K. \$ 80
Peras confitadas al vino tinto <i>Pears confit in red & port wine / 紅酒砵酒慢煮啤梨</i>	H.K. \$ 70
Milhojas de manzana con helado de vainilla <i>Apple Mille feuell with vanilla ice cream / 蘋果酥餅伴雲呢拿雪糕</i>	H.K. \$ 90
Arroz con leche tradicional <i>Traditional Rice Pudding / 傳統西班牙米布甸</i>	H.K. \$ 70
Flan de caramelo tradicional <i>Traditional caramel pudding / 傳統西班牙焦糖布甸</i>	H.K. \$ 75
Leche frita con salsa toffee <i>Fried milk with toffee reduction / 炸鮮奶伴拖肥醬</i>	H.K. \$ 80
Crema Catalana con flambeado de naranja <i>Catalan Cream with orange flambé / 香橙火焰焦糖燉蛋</i>	H.K. \$ 75
Fondant de chocolate Negro 70% <i>Dark chocolate 70% fondant / 流心 70 度黑朱古力蛋糕</i>	H.K. \$ 90
New! Tartare de piña infusionado en vainilla bourbon <i>Pineapple tartar infused in fresh bourbon vanilla / 香草波旁酒菠蘿他他</i>	H.K. \$ 70

VINOS DULCES / SWEET WINES

To pair with our desserts

	Glass	Bottle
Finca Antigua (Moscatel)	H.K. \$ 90	H.K. \$ 450 (375ml)
Castaño Dulce (Monastrell)	H.K. \$ 90	H.K. \$ 580 (500ml)
Lustau “Capataz Andrés” (Cream Sherry)	H.K. \$ 70	H.K. \$ 550 (750ml)
Lustau “San Emilio” PX (Pedro Ximenez)	H.K. \$ 90	H.K. \$ 820 (750ml)

Subject to 10% service charge