

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) 980
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 148
-  瓏皇杏汁燕窩焦糖布甸
Chinese Almond Crème Brûlée with Bird's Nest and Honey 138
-  蛋白杏仁茶
Homemade Almond Cream with Egg White 68
- 薑茶麻蓉湯圓
Glutinous Rice Dumpling with Ginger Tea 68
- 焦糖核桃雪糕
Homemade Caramel Walnut Ice-Cream 68
-  薑汁燉鮮奶蛋白配糖金桔
Double-boiled Ginger and Hokkaido Milk Custard with Candied Kumquat 68
-  懷舊酥皮蛋撻(三件)(需時二十分鐘)
Baked Traditional Egg Tart (3 pieces) (Preparation Time 20 min) 58
- 攪仁馬拉糕(每件)
Steamed Chinese Sponge Cake "Ma Lai Ko" (per piece) 48



歐陽師傅推介

Chef Au Yeung Recommendation

以上價格為澳門幣並需加收 10% 服務費

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