

# 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
-  燕窩松露奶凍  
Black Truffle Milk Pudding Topped with Bird's Nest 148
- 南棗羊心太軟(需時二十分鐘)  
White Chocolate Lava Cake Infused with Chinese Blue Date Paste 128  
(Preparation Time 20min)
-  薑汁燉鮮奶蛋白配糖金桔  
Double-boiled Ginger and Hokkaido Milk Custard with Candied Kumqua 88
-  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
- 特色三層糕(每件)  
Steamed Tri-Layer Cake (per piece) 88  
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) 58
-  懷舊酥皮蛋撻(三件)(需時二十分鐘)  
Baked Traditional Egg Tart (3pieces) (Preparation Time 20min) 68



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