

① 巧克力慕斯 45
Chocolate Mousse

绵滑的巧克力慕斯配树莓库
creamy chocolate mousse with raspberry
coulis (130g)

② 暖风面包布丁 35
Warm Bread Pudding

浓香的黄油面包布丁，佐以蔓越莓干、白巧克力、
桑葚酱、焦糖汁和香草冰激凌
buttery challah bread with dried cranberries
and white chocolate, raspberry sauce,
caramel, and vanilla ice cream (130g)

樱桃荔枝蛋糕 39
Cherry & Lychee Cake

新西兰鲜奶、荔枝和巧克力制成的蛋糕，
配上特别烹制的樱桃果酱
New Zealand fresh cream, lychee and
chocolate made cake, stuffed with home-
made special cherry paste (100g)

③ 抹茶空气芝士蛋糕 59
Matcha Cheese Cake

选用日本进口的京都宇治抹茶和鲜奶芝士制成的双层芝士蛋糕搭
配时令水果和香草卡仕达奶油，佐以巧克力酱，桑梅酱和芒果酱，
佐以巧克力酱
selected Japanese Kyoto famous matcha and American
cream cheese cake, garnished with chocolate sauce,
raspberry sauce, mango sauce, fruits and custard cream (75g)

美国甜心胡萝卜蛋糕 39
American Carrot Cake

用核桃，多种香料及奶油芝士霜做成的胡萝卜蛋糕
walnuts, spice, and cream cheese icing (100g)

迷你新鲜水果塔组合 38
Assorted Mini Fresh Fruits Tarts

香草味的塔克配上卡仕达奶油酱和 6 种水果粒
vanilla flavor tarts stuff with custard cream and assorted
fresh fruits (100g)

④ 果仁香草冰激凌圣代 32
Funky Sundae

香草冰激凌佐以巧克力酱、焦糖爆米花、
芥末味的青豆、坚果仁和搅奶油
vanilla ice cream, chocolate ganache, caramel
corn, wasabi peas, peanuts, and whipped
cream (160g)

⑤ 蔓越莓香米布丁 32
Home-made Rice Pudding

用牛奶和香草熬制的香米布丁，配上鲜奶，
海盐味的焦糖酱及蔓越莓干
jasmine rice steamed in milk with vanilla-
infused cream, salted caramel, and dried
cranberries (150g)

⑥ 粉色诱惑 88
Pink Petit Fours

粉色巧克力空心球配香草卡仕达奶油酱和什锦水果粒，
水果鲜奶塔，和粉色樱桃荔枝蛋糕，粉色樱桃荔枝蛋糕，
搭配饼干碎和桑梅酱
pink chocolate hollow sphere stuffed with custard
cream and fresh fruits, assorted fruits tart, cherry &
lychee cake served with raspberry sauce and biscuit
crumble (160g)

⑦ 黑巧克力蛋糕 36
Belgium Dark Chocolate Cake

选用比利时黑巧克力制成的蛋糕，佐以自制的桑梅果酱
selected chocolate cake made with Belgium dark
chocolate, with home-made raspberry sauce (100g)

时令水果盘 (350g) 28
Seasonal Fruit Plate

Dessert
甜品

