

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)	780
可選配蜂皇蜜/杏汁/椰奶	
<i>Choice of Manuka Honey Syrup / Homemade Almond Milk / Homemade Coconut Milk</i>	
椰皇桃膠燉萬壽果	
Double-boiled Hawaii Papaya with Peach Gum in Whole Coconut	128
金箔松露燕窩鮮奶凍	
Chilled Milk Truffle Pudding with Bird's Nest and Gold Leaf	128
 瓏皇杏汁燕窩焦糖布甸	
Chinese Almond Crème Brûlée with Bird's Nest and Honey	88
南棗茸心太軟(需時二十分鐘)	
White Chocolate Lava Cake infused with Chinese Date Cream (Preparation Time 20 min)	88
薑茶麻蓉湯圓	
Glutinous Rice Dumpling with Ginger Tea	58
 蛋白杏仁茶	
Homemade Almond Cream with Egg White	58
 薑汁燉鮮奶蛋白配糖金桔	
Double-boiled Ginger and Hokkaido Milk Custard with Candied Kumquat	58
 懷舊酥皮蛋撻(三件)(需時二十分鐘)	
Baked Traditional Egg Tart (3 pieces) (Preparation Time 20 min)	38
欖仁馬拉糕(每件)	
Steamed Chinese Sponge Cake "Ma Lai Ko" (per piece)	38



譚師傅推介

Chef Tam 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