

# FB-GF008\_Dessert menu\_CHI&ENG

Size: Open 320(w) X 245(h)mm, Close 160(w) X 245(h)mm  
 Paper: Conqueror, Brilliant White Wove 220 gsm  
 Color: Cover: 3C (PMS 873U, 322U, BlackU), Logo-Gold Stamping + 0C  
 Inside: 1C (Black) + 0C  
 Binding: Thread Sewn  
 Finished: Deep Channel Scored  
 Page: 8 pages including cover (2 folded sheets)

**QTY:**

For Use by Communications Only			For Requested Department		
	Signature	Date		Signature	Date
Graphic Designer	Natalie	09 Mar 2018	Department Head		
Approved by			Person-in-charge		
Approved by					
Approved by					

MMS Code:

Ref. No: FB-GF008\_GF desert menu\_CHI&ENG

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Final artwork: ( ) Please " ✓ "



京花軒  
GOLDEN  
FLOWER

劉國柱  
京花軒行政總廚  
Liu Guo Zhu  
Golden Flower – Executive Chef

## 甜品 Desserts

		MOP
椰汁燉官燕	Double-boiled superior bird's nest with coconut milk	830
燕窩綠豆餅 配山楂奶皮卷	Green bean cake stuffed with bird's nest accompanied with hawthorn jelly and milk rolled	120
蛋白杏仁茶	Boiled sweet almond cream soup with egg white	60
高麗豆沙香蕉	Fried banana and red bean paste	60
香芒黃金卷	Glutinous rice rolled with fresh mango	60
焦糖燉蛋	Caramel egg custard	60
炒山楂紅薯泥	Sweet and sour hawthorn and sweet potato paste	60
桂花蜜糖紅薯	Boiled sweet potato with osmanthus honey juice	60
奇雅子木瓜雪耳	Boiled papaya, snow fungus and chia seeds sweet soup	60
驢打滾 配雙色豌豆黃	Glutinous rice rolled with red bean paste accompanied with traditional sweetened yellow pea and red bean cake	60
湯圓棗泥核桃酪	Sweetened walnut and red date cream with black sesame dumplings	60



