

甜品

DESSERT

紅棗皇清燉一級官燕(每位) 780
Double-boiled Tibetan Red Dates with Imperial Bird's Nest (per person)

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 128
Double-boiled Hawaii Papaya with Peach Gum in Whole Coconut

 瓏皇杏汁燕窩焦糖布甸 88
Chinese Almond Crème Brûlée with Bird's Nest and Honey

南棗茸心太軟(需時二十分鐘) 88
White Chocolate Lava Cake infused with Chinese Date Cream (Preparation Time 20 min)

 蛋白杏仁茶 58
Homemade Almond Cream with Egg White

薑茶麻蓉湯圓 58
Glutinous Rice Dumpling with Ginger Tea

 歐陽師傅推介
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

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DESSERT

焦糖核桃雪糕 58
Homemade Caramel Walnut Ice-Cream

薑汁燉鮮奶蛋白配糖金桔 58
Double-boiled Ginger and Hokkaido Milk Custard with Candied Kumquat

懷舊酥皮蛋撻(三件)(需時二十分鐘) 38
Baked Traditional Egg Tart (3 pieces) (Preparation Time 20 min)

欖仁馬拉糕(每件) 38
Steamed Chinese Sponge Cake "Ma Lai Ko" (per piece)