

北海道椰香玉液燉蛋白 (需時 15 分鐘準備)	
Double-Boiled Egg White with Hokkaido Coconut Cream (15 minutes preparation)	108
蛋白杏仁茶 (需時 15 分鐘準備)	
Sweetened Almond Cream with Egg White (15 minutes preparation)	88
蘆薈香芒楊枝甘露	
Chilled Sago Cream with Mango, Pomelo and Aloe Vera	78
燕麥腐竹露雞蛋 (需時 15 分鐘準備)	
Sweetened Bean Curd Soup with Egg and Oat (15 minutes preparation)	68
海椰皇桃膠燉圓肉	
Sweetened Longan Soup with Sea Coconut and Peach Purée	68
日本十勝紅豆奶凍	
Chilled Milk Custard with Japanese Tokachi Red Bean	68
芝麻乳酪凍布丁	
Chilled Black Sesame Yogurt Pudding	68
酥皮焗奶皇湯圓 (需時 20 分鐘準備)	
Baked Glutinous Rice Dumplings Stuffed with Egg Custard (20 minutes preparation)	88
香焗酥皮蛋撻 (需時 20 分鐘準備)	
Baked Egg Tartelette (20 minutes preparation)	78
百香果蜜餞黃金卷	
Crispy Egg Pastry with Passion Fruit and Honey	68
紫薯香芋球 (需時 20 分鐘準備)	
Deep-fried Sweeten Purple Potato and Taro Ball (20 minutes preparation)	68
山楂話梅一品糕	
Chilled Hawthorn and Preserved Plum Jelly	68
巴馬臣芝士蒸蛋糕	
Steamed Sponge Cake with Parmesan Cheese	68

Please highlight any specific food allergies or intolerances to your server before ordering.

如有任何特別膳食要求,敬請通知餐廳服務員

All prices are in Macau Patacas and subject to 10% service charge.

以上價格為澳門幣,需另加 10% 服務費