

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)	1080
	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	
	Double-boiled Hawaii Papaya with Peach Gum in Whole Coconut	168
	龍皇杏汁燕窩焦糖布甸	
	Chinese Almond Crème Brûlée with Bird's Nest and Honey	168
	薑汁燉鮮奶蛋白配糖金桔	
	Double-boiled Ginger and Hokkaido Milk Custard with Candied Kumquat	98
	龍皇杏仁茶	
	Homemade Almond Cream with Egg White	88
	薑茶麻蓉湯圓	
	Glutinous Rice Dumpling with Ginger Tea	88
	斑蘭刺猬酥	
	(三件, 需時二十分鐘)	
	Hedgehog Shape Puff Stuffed with Pandan and Lotus Seed	138
	(3 Pieces, Preparation Time 20 mins)	
	子薑皮蛋酥	
	(三件, 需時二十分鐘)	
	Baked Century Egg with Pickled Ginger Puff	108
	(3 Pieces, Preparation Time 20 mins)	
	攪仁馬拉糕(每件)	
	Steamed Chinese Sponge Cake "Ma Lai Ko" (per piece)	88
	龍皇懷舊酥皮蛋撻	
	(三件)(需時二十分鐘)	
	Baked Traditional Egg Tart	88
	(3 Pieces, Preparation Time 20 mins)	



歐陽師傅推介

Chef Au Yeung Recommendation

如您對任何食物過敏請告知我們的服務員 以上價格為澳門幣並需加收10%服務費

Please advise our staff of any food Allergies

All prices are in MOP and subject to a 10% service charge