



La Carte des Desserts
甜点菜单

Chocolate & Smoked Tea | 巧克力和烟熏红茶

cocoa jelly | Abinao 85% chocolate biscuit

smoked tea foam and streusel

milk chocolate and lemongrass sauce

可可啫喱 | 阿比纳 85%巧克力蛋糕

烟熏红茶奶油泡沫和巧克力酥粒

巧克力牛奶和柠檬草酱汁

Pistachio | 开心果

pistachio oil soft biscuit | mascarpone and calamansi crunchy

pistachio paste

开心果油松软蛋糕 | 马斯卡彭和卡曼橘 | 开心果酥脆

Apple | 苹果

rosemary flavors | thin caramelized puff pastry

green apple and cottage cheese

迷迭香风味 | 焦糖酥皮薄片 | 青苹果与茅屋芝士

Crêpes Suzette | 苏泽特法式薄饼

flamed in front of you with Grand Marnier

柑曼怡力娇酒火焰可丽饼桌边服务

Wine suggestions to pair with your dessert | 甜点配酒

Sweet Wines | 甜葡萄酒

2017 Burgenland - Cuvée Spätlese

Kracher

88

2016 Carmes de Rieussec - Sauternes

198

Champagne | 香槟

Brut Réserve Billecart-Salmon

188

Brut Rosé Billecart-Salmon

228

Desserts created by

Guillaume Gautier, Pastry Chef, Shanghai

Please highlight any specific food allergies or intolerances to our colleagues before ordering.
点单前请您告知我们的员工对任何特殊食物的过敏或忌口。