



La Carte des Desserts
甜点菜单

Wine suggestions to pair with your dessert | 甜点配酒

Sweet Wines | 甜葡萄酒

2019 Côteaux du Layon « Rochefort », Château Pierre-Bise 198

Niepoort 10 years Tawny Port 158

2019 Côteaux du Layon « Rochefort », Château Pierre-Bise 198

2015 Château de Rieussec 298

Yellow Peach | 黄桃

cooked in a sugar crust | ruby peach & lemon balm cream
warm clafoutis

糖皮烤 | 红宝石桃和香蜂草奶油 | 桃子克拉芙缇

Chocolate | 巧克力

roasted cocoa beans iced soufflé | passion fruit caramel | hot
Alpaco chocolate foam

烤可可豆冰舒芙蕾 | 百香果焦糖 | 温热巧克力泡沫

Strawberry | 草莓

poached | confit pomelo and aloe vera | olive oil sauce

草莓汁浸泡 | 红心柚和芦荟慕斯 | 橄榄油风味草莓汁

Crêpes Suzette | 苏泽特法式薄饼

flambé in front of you with Grand Marnier

柑曼怡力娇酒火焰可丽饼桌边服务

Desserts created by

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