



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

Soufflé | 舒芙蕾

toasted spelt and coffee soufflé | red wine reduction
coffee emulsion
烤斯佩尔特小麦和咖啡舒芙蕾 | 红酒酱 | 咖啡泡沫

Pistachio | 开心果

pistachio oil soft biscuit | mascarpone and calamansi crunchy
pistachio paste | pistachio ice cream
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

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