



La Carte des Desserts
甜点菜单

Rhubarb | 大黄

poached | soft biscuit and almond mousse
caramelized oat | muesli sauce
烹煮 | 松软蛋糕和杏仁慕斯 | 焦糖燕麦 | 什锦麦片酱

Chocolate | 巧克力

thin sheets | Kalingo Grand Cru 65% chocolate ganache
vanilla sabayon | marjoram and confit lime
薄片 | 特级卡林格 65%巧克力甘纳许 | 香草萨巴雍
马郁兰和青柠酱

Peach | 桃子

marmalade and marinated | rice pudding ravioli
yellow peach extraction
果酱和腌制 | 米布丁 | 黄桃精萃水

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

2015 Banyuls
Domaine de Bila-Haut 108

2014 Petit Guiraud - Sauternes
Château Guiraud 148

Champagne | 香槟

Brut Réserve Billecart-Salmon 188
Brut Rosé Billecart-Salmon 228

Desserts created by

Guillaume Gautier, Pastry Chef, Shanghai