



DESSERT MENU

5	Caramelised Pineapple, Blackcurrant Cream, Almond Sponge, Mandarin Sorbet, Lychee Jelly, Vanilla Crumble 焦糖菠萝、黑加仑奶油、杏仁海绵、 柑橘冰 糕、荔枝果冻香草碎	123	
	Green Tea Matcha Cake, Sesame Mousse, Coconut Caramel Ice Cream, Passionfruit Curd, Raspberry Gel 绿茶抹茶蛋糕、芝麻慕斯、 椰子焦糖冰淇 淋 百香果凝乳、 覆盆子凝胶	22	
	Taro Pancake, White Chocolate Ice Cream 芋头煎饼配白巧克力冰淇淋	19	
	White Chocolate Ice Cream (2) 白巧克力冰淇淋	12	
	New Style Mango Pudding Condensed Milk Sago, Fresh Exotic Fruit 香芒布甸	18	
	Double Boiled Superior Bird's Nest 冰花燉官燕	148	

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.





COFFEE & TEA

CLASSIC COFFEES

Long Black, Long Macchiato, Latte, Cuppuccino, Flat White	5.5
Short Macchiato, Espresso	5
Hot Chocolate	5.5
CHINESE TEA	
Jasmine Tea 茉莉花茶	5
Dragon Well Supreme Green Tea 龍井綠茶	8
Oolong Tea Tie Guan Yin King 鐵觀音王 烏龍茶	6
Cooked Pu-erh Mini Cakes 年熟普洱茶迷你餅	6
Lemongrass & Ginger Herbal Tea	5

DESSERT WINES

		60ml	375ml
21	Vasse Felix 'Cane Cut' Semillon Margaret River, WA	13	65

PORT

香茅生薑

NV Penfolds	38
'Great Grandfather' Tawny	
Barossa Valley, SA	