



La Carte des Desserts
甜点菜单

Wine suggestions to pair with your dessert | 甜点配酒

Blood Orange | 血橙

pecan tuile | campari jelly and creamy blood orange
caramelized pecan foam
山核桃脆片 | 金巴利啫喱和血橙奶油 | 焦糖山核桃泡沫慕斯

Chocolate | 巧克力

Manjari 64% chocolate and mint caramel | soft biscuit
lime and cognac jelly
曼特尼 64%巧克力和薄荷焦糖 | 松软蛋糕 | 青柠和干邑啫喱

Pear | 梨

poached with liquorice | confit pear and white balsamic vinegar
shortbread dough | dry skin
甘草炖梨 | 梨子果泥和巴萨米克醋 | 酥饼 | 梨皮干

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

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

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.