



La Carte des Desserts
甜点菜单

Raspberry | 树莓

as a mousse | steamed egg white and verbena ganache
cottage cheese | raspberry juice

树莓慕斯 | 蒸蛋白和马鞭草甘纳许 | 茅屋芝士 | 树莓汁

Pineapple | 凤梨

poached and infused with lime and Sichuan pepper
soft coconut biscuit | caramelized pineapple | rum foam

柠檬和四川花椒煮凤梨 | 椰子松软蛋糕 | 焦糖凤梨

朗姆酒泡沫慕斯

Coffee | 咖啡

from Brazil | thin tartelette | whisky jelly and buckwheat
milky sauce

巴西咖啡 | 薄塔 | 威士忌啫喱和荞麦 | 牛奶酱汁

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 78

2015 Banyuls
Domaine de Bila-Haut 98

2014 Petit Guiraud - Sauternes
Château Guiraud 128

Champagne | 香槟

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

Desserts created by

Guillaume Gautier, Pastry Chef, Shanghai