



La Carte des Desserts
甜点菜单

Grapefruit | 西柚

steamed white eggs & hazelnut cream | green anise tuile
grapefruit sorbet

蒸煮蛋白与榛子奶油 | 绿茴香脆片 | 西柚雪霸

Coffee | 咖啡

coffee bean crisp | banana and passion fruit
coffee foam flavored with ginger

咖啡豆脆 | 香蕉与热情果 | 咖啡奶泡与姜

Soufflé | 舒芙蕾

cocoa nibs flavored soufflé

cardamom & bergamot sorbet | cocoa jelly

可可风味舒芙蕾 | 豆蔻与佛手柑雪霸 | 可可啫喱

Williams Pear | 综合梨杏仁塔

poached & roasted in the spirit of a tart Bourdaloue
almond parfait | Isigny cream sorbet

水煮及烘烤梨 | 杏仁芭菲 | 浓厚奶油雪霸

Wine Suggestions to pair with your dessert | 甜点配酒

Sweet Wines | 甜葡萄酒

2015 Burgenland - Cuvée Spätlese
Kracher

88

2009 Carmes de Rieussec - Sauternes

198

Champagne | 香槟

Duval-Leroy Fleur de Champagne – 1^{er} Cru

188

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。