



La Carte des Desserts

Lemon & Jasmine | 柠檬和茉莉花

lemon mousse | almond lace biscuit | lemon sorbet
jasmine granitas

柠檬慕斯 | 杏仁花边曲奇 | 柠檬雪葩 | 茉莉花冰沙

Chocolate & Blackcurrant | 巧克力和黑加仑

soft cacao biscuit | confit blackcurrant with ginger
Alpaco ganache cream

松软可可蛋糕 | 姜味黑加仑酱 | 巧克力甘纳许

Peach Soufflé Tart | 蜜桃舒芙蕾塔

white wine granitas | fresh peaches

白酒冰沙 | 新鲜蜜桃

Mango & Coriander | 芒果和香菜

roasted and fresh mango | coriander infused Greek yogurt
crunchy meringue

烤芒果和新鲜芒果 | 香菜风味希腊酸奶 | 蛋白糖霜脆饼

Desserts created by

Joachim Bendacha, Pastry Chef, Chagny

&

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。