



## La Carte des Desserts

## Fig & Beetroot | 无花果和甜菜根

roasted and raw figs | almond milk emulsion  
fig and raspberry vinegar sorbet  
烤新鲜无花果 | 杏仁奶泡 | 无花果树莓醋雪芭

## Chocolate & Tarragon | 巧克力和龙蒿

soft cacao biscuit | tarragon cream | Manjari ganache  
软巧克力蛋糕 | 龙蒿奶油 | 曼加里巧克力馅

## Pear | 皇冠梨

caramelized and poached | lemongrass emulsion  
hazelnut & brown sugar shortbread  
焦糖和水煮 | 香茅乳 | 榛果红糖酥饼

## Plum | 李子

barley malt shortbread | plum and grape compote  
black lager beer iced mousse  
大麦芽酥饼 | 李子葡萄果酱 | 黑啤酒冰镇慕斯

Desserts created by

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