

POSTRES / DESSERTS

甜品



Churros con chocolate caliente	\$80
Spanish churros with hot chocolate / 西班牙小油條伴朱古力醬 <i>Pairing Wine: Lustau San Emilio PX \$90</i>	
Peras confitadas al vino tinto	\$70
Pears confit in red & port wine / 紅酒砵酒慢煮啤梨 <i>Pairing Wine: Castaño Dulce Monastrell \$90</i>	
Tarta de higos con membrillo, nueces y reduccion de oporto	\$90
Figs tart with pecan nuts and Port wine reduction / 無花果撻配核桃波特酒糖醬 <i>Pairing Wine: Castaño Dulce Monastrell \$90</i>	
Arroz con leche tradicional	\$70
Traditional Rice Pudding / 傳統西班牙米布甸 <i>Pairing Wine: Finca Antigua Moscatel \$90</i>	
Flan de caramelo tradicional	\$75
Classic egg and caramel pudding / 傳統西班牙焦糖布甸 <i>Pairing Wine: Lustau Cream Sherry \$70</i>	
Leche frita con salsa toffee	\$80
Fried milk custard with toffee reduction, cinnamon and ice cream 炸鮮奶伴拖肥醬 <i>Pairing Wine: Finca Antigua Moscatel \$90</i>	
Crema Catalana con flambeado de naranja	\$75
Catalan Cream with orange flambé / 香橙火焰焦糖焗蛋 <i>Pairing Wine: Finca Antigua Moscatel \$90</i>	
Fondant de chocolate Negro 70%	\$90
Dark chocolate (70%) fondant with raspberries / 流心黑朱古力蛋糕 <i>Pairing Wine: Lustau San Emilio PX \$90</i>	
"Fresas con Nata"	\$90
Spanish Strawberries, pistachio sponge & mascarpone 西班牙草莓開心果芝士海棉蛋糕 <i>Pairing Wine: Castaño Dulce \$90</i>	
Tabla de quesos con membrillo y meremelada de tomate	\$115
Spanish cheese selection (Tetilla, Manchego, Valdeon & Montenebro) 西班牙芝士拼盤	