

## POSTRES / DESSERTS

### 甜品



- |   |          |
|---|----------|
| <b>Churros con chocolate caliente</b><br>Spanish churros with hot chocolate / 西班牙小油條伴朱古力醬<br><i>Pairing Wine: Lustau San Emilio PX \$90</i>   | H.K.\$80 |
| <b>Peras confitadas al vino tinto</b><br>Pears confit in red & port wine / 紅酒砵酒慢煮啤梨<br><i>Pairing Wine: Castaño Dulce Monastrell \$90</i>   | H.K.\$70 |
| <b>Tarta de higos con membrillo, nueces y reduccion de oporto</b><br>Figs tart with pecan nuts and Port wine reduction / 無花果撻伴山核桃砵酒醬<br><i>Pairing Wine: Castaño Dulce Monastrell \$90</i>                      | H.K.\$90 |
| <b>Arroz con leche tradicional</b><br>Traditional Rice Pudding / 傳統西班牙米布甸<br><i>Pairing Wine: Finca Antigua Moscatel \$90</i>   | H.K.\$70 |
| <b>Flan de caramelo tradicional</b><br>Classic egg and caramel pudding / 傳統西班牙焦糖布甸<br><i>Pairing Wine: Lustau Cream Sherry \$70</i>   | H.K.\$75 |
| <b>Leche frita con salsa toffee</b><br>Fried milk custard with toffee reduction, cinnamon and ice cream<br>炸鮮奶伴拖肥醬<br><i>Pairing Wine: Finca Antigua Moscatel \$90</i>  | H.K.\$80 |
| <b>Crema Catalana con flambeado de naranja</b><br>Catalan Cream with orange flambé / 香橙火焰焦糖燉蛋<br><i>Pairing Wine: Finca Antigua Moscatel \$90</i>   | H.K.\$75 |
| <b>Fondant de chocolate Negro 70%</b><br>Dark chocolate (70%) fondant with raspberries / 流心黑朱古力蛋糕<br><i>Pairing Wine: Lustau San Emilio PX \$90</i>   | H.K.\$90 |
| <b>Cantabric cheesecake with summer berries and port reduction</b><br><i>New!</i> Quesada Pasienga con frutos del bosque y reduccion de Oporto /<br>芝士蛋糕伴莓果砵酒醬<br><i>Pairing Wine: Castaño Dulce \$90</i>       | H.K.\$90 |
| <b>Pineapple tartare with Bourbon vanilla and moscatel wine</b><br><i>New!</i> Tartare de piña infusionado en vainilla Bourbon y moscatel /<br>菠蘿他他伴雲呢拿葡萄酒醬<br><i>Pairing Wine: Finca Antigua Moscatel \$90</i> | H.K.\$70 |