

POSTRES / DESSERTS

甜品



Churros con chocolate caliente

H.K.\$80

Spanish churros with hot chocolate / 西班牙小油條伴朱古力醬

Pairing Wine: Lustau San Emilio PX \$90

Peras confitadas al vino tinto

H.K.\$70

Pears confit in red & port wine / 紅酒砵酒慢煮啤梨

Pairing Wine: Castaño Dulce Monastrell \$90

Tarta de higos con membrillo, nueces y reduccion de oporto

H.K.\$90

Figs tart with pecan nuts and Port wine reduction / 無花果撻伴山核桃砵酒醬

Pairing Wine: Castaño Dulce Monastrell \$90

Flan de caramelo tradicional

H.K.\$75

Classic egg and caramel pudding / 傳統西班牙焦糖布甸

Pairing Wine: Lustau Cream Sherry \$70

Leche frita con salsa toffee

H.K.\$80

Fried milk custard with toffee reduction, cinnamon and ice cream

炸鮮奶伴拖肥醬

Pairing Wine: Finca Antigua Moscatel \$90

Crema Catalana con flambeado de naranja

H.K.\$75

Catalan Cream with orange flambé / 香橙火焰焦糖燉蛋

Pairing Wine: Finca Antigua Moscatel \$90

Fondant de chocolate Negro 70%

H.K.\$90

Dark chocolate (70%) fondant with raspberries / 流心黑朱古力蛋糕

Pairing Wine: Lustau San Emilio PX \$90

Pineapple tartare with Bourbon vanilla and moscatel wine

H.K.\$70

New!

Tartare de piña infusionado en vainilla Bourbon y moscatel /

菠蘿他他伴雲呢拿葡萄酒醬

Pairing Wine: Finca Antigua Moscatel \$90