



THE
PRESS ROOM

DESSERTS

Lemon Tart basil sorbet	68
Coupe Caramel	78
spiced autumn fruits, butterscotch ice cream, caramel sauce	
Baked Chocolate	78
raspberries, chocolate tuile	
Crème Brûlée	65
pistachio biscuit	
Crêpes Suzette	75
vanilla ice cream	
Pear Tarte Tatin (for two)	138
Apricot Streusel	68
vanilla anglaise	
Black Forest	75
chocolate mousse, cherries, mascarpone cream	

PASTRY CHEF EMMA RENFREW

Payment available by cash, Visa, Mastercard or AMEX. All prices are in Hong Kong dollars & subject to 10% service charge.

COFFEE BY GRAFFEO

Coffee / Single Espresso	30
Double Espresso	40
Latte (<i>cup/bowl</i>)	35/45
Cappuccino (<i>cup/bowl</i>)	35/45
Iced Coffee	35
Iced / Hot Chocolate	45

WHOLE LEAF TEA BY HARNEY & SONS

Paris Blend / English Breakfast / Earl Grey Supreme / Darjeeling / Jasmine / Sencha / Camomile / Peppermint	30
Iced Tea	35

DESSERT WINE

Glass/Carafe/Bottle
150ml/250ml/750ml

Hiedler Gruner Veltliner Thal Beerenauslese 2004, Kamptal, Austria (375ml)	295
Alain Brumont Gros Manseng Doux 2007, Côte de Gascogne, France	78/130/390
Schlumberger Vendanges Tardives Cuvée Christine 2001, Alsace, France (375ml)	550
Château Suduiraut 1998, Sauternes, Bordeaux, France (375ml)	690
Château d'Yquem 2002, Sauternes, Bordeaux, France (375ml)	1,880
Château Coutet 1962, Barsac, Bordeaux, France	2,500

POUSSE-CAFE

Glass/Bottle

Quinta do Noval Fine Ruby Port	55/260
Quinta do Noval 2003 Late Bottled Vintage.....	70/390
Quinta do Noval 20-Year-Old Tawny Port.....	120/960
Emilin Moscatel Sherry Lustau Jerez, N.V.	78
Poire William	70
Pineau de Charentes 5 YO	50
Hine VSOP	60
Armagnac 1976 Larressingle	180
Calvados 1982 Cœur de Lion	250
Pommeau de Normandie - Cœur de Lion	55