



THE EXCELSIOR
HONG KONG SM

~ Asian Dinner Buffet ~
亞洲自助晚餐

Cold Dishes 冷盤

Hokkein noodles with grilled octopus, snake beans and roasted peanut dressing
福建冷麵伴花生汁
Assorted deluxe sushi and rolls with wasabi and soya sauce
壽司卷

Selection of Salads 沙律

Sampling of garden green with a selection of dressings
田園沙律
Malaysian salad, deep-fried bean curd and tamarind dressing
馬來西亞沙律
Sesame salmon, watercress, spinach and sweet lemon lime dressing
輕煎三文魚菠菜沙律
Curried red lentil, spiced lamb, chick pea, spinach and tomato
咖喱蘭度豆辣羊肉沙律

Soups 湯

Hot and sour noodle
酸辣麵湯
Thai spices, glass noodles, snow peas and fresh coriander
泰式粉絲湯

Hot Entrees 熱盤

Wok fried salt and pepper prawns with sautéed minced garlic
蒜茸炒蝦
Green chilli marinated cod fish with mango and chilli chutney
青辣椒銀鱈魚
Vietnamese grilled eggplant with minced beef and peanut
越式牛肉碎烤茄子
Thai red curry with roasted duck and vegetables, pineapple-chilli relish
泰式紅咖喱烤鴨
Lemongrass scented steamed rice
香茅蒸飯

Chinese Dishes 中式

Barbecued suckling pig platter 乳豬拼盤
Sautéed green beans with minced pork 肉碎炒青豆
Baked chicken with plum sauce 焗雞伴梅醬
Fried noodles with assorted meats 雜錦炒麵
Fried rice "Fookien style" 福建炒飯

Carving Trolley 切肉車

Excelsior style roast duck with home made pancakes 怡東北京鴨配自製薄餅

Desserts 甜品

Freshly sliced watermelon and pineapple 切片西瓜及菠蘿
Steamed egg sponger cake 馬拉盞
Chilled coconut milk cakes 椰汁糕
Boiled sweetened red bean cream 紅豆沙
Deep fried Chinese sesame dumplings 笑口棗



THE EXCELSIOR
HONG KONG SM

~ Western Dinner Buffet ~
西式自助晚餐

Cold Platters 冷盤

Italian "Charcuterie" with Parma ham, prune and Roquefort terrine with assorted breads and fresh grissini
意式火腿配西梅火箭菜凍及意式麵包條

Grilled river prawns with leafy greens, arugula, salted Romaine, aubergine, black olives,
shaved Parmesan and crustaceans balsamic vinaigrette
烤河蝦伴海鮮油醋汁

House smoked salmon with ikura, blinis and, sour cream
煙三文魚

Selection of Salads 沙律

Fresh garden green with your choice of dressing
田園沙律

Caesar salad with olive oil and fresh rosemary crackers
凱撒沙律

Roast potatoes, fennel and Granny Smith apple with juniper berry
烤薯仔青蘋果沙律

Beetroot and Parmesan cheese risotto balls with chilli aioli and pesto
紅果芝士意大利飯球

Taboule and rocket lettuce with chermoula squid and harissa dressing
小麥火箭菜沙律

Soup 湯

Roasted carrot, pumpkin and ginger cream with straw mushrooms
甘筍南瓜忌廉湯

Hot Entrees 熱盤

Fresh shucked oysters Kilpatrick 焗蠔

Lightly batter deep fried frog legs with lemon dust 炸田雞腿

Sautéed sea scallops with hazelnut coriander butter 炒帶子

Pan fried crusted almond salmon on cucumber lemon with fresh mint 煎杏仁脆皮三文魚

Spiced roasted corn fed chicken with harissa bell pepper jam 香辣烤雞

Fresh tortellinis with cured pork cheek tomato sauce and Parmesan cheese 豬肉蕃茄意大利雲吞

Herbed polenta square with artichoke basil paste 香草玉米方塊

Mashed potatoes with a basil pesto 香草薯茸

Carving Trolley 切肉車

Roast saddle of lamb stuffed with eggplant and thyme, green tomato marmalade 烤茄子香草羊脊肉

Desserts 甜品

Seasonal whole fresh fruits 新鮮生果

Black Forest cake 黑森林蛋糕

Pistachio cheesecake 開心果芝士蛋糕

Mango crème brûlée 芒果法式焦糖燉蛋

Whole wheat carrot moist cake 甘筍蛋糕

Jivara and red fruit mousse cake 朱古力紅果慕絲蛋糕

Pecan nut pie 巴西果仁批

Hagen-Dazs ice creams and toppings counter

"Hagen-Dazs" 雪糕及自款配料



THE EXCELSIOR
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~ International Buffet Dinner ~
國際自助晚餐

Cold Platters 冷盤

- Smoked Norwegian salmon with traditional condiments
煙三文魚
- Fresh seafood “ceviche” with pomelo and crunchy tortilla vegetable rolls
海鮮玉米卷
- Char grilled tuna ‘Nicoise’ salad with fava bean and tempura anchovies
炭燒吞拿魚沙律
- Roasted chicken and mozzarella cheese with romaine and frisee lettuces
烤雞意大利芝士沙律
- Black and Szechwan pepper crusted beef with beetroot and ginger salad with spinach leaves
胡椒牛肉沙律

Fresh Seafood 海鮮

- Little neck clams with shallot, white wine, chilli and parsley
蜆配乾葱辣椒白酒
- Freshly steamed prawns with a soya and chilli sauce
蒸蝦配辣椒豉油汁

Japanese Counter 日式

- Assorted sushi, rolls and sashimi with wasabi and soya sauce
壽司及刺生
- Yuzu glazed Japanese eel and sushi rice cake with citrus marmalade
日式燒鰻魚
- Green tea noodle cup with dashi broth and toasted nori seaweed
綠茶麵杯
- Tempura vegetables with grated daikon radish
雜菜天婦羅

Selection of Salads 沙律

- Samplings of garden green with your choice of dressing
田園沙律
- Carrot and orange salad with prawns and roasted cumin
甘筍橙沙律
- Bortolli and ceci beans salad with “cotecchino” pig trotter’s
雜豆沙律

Soup 湯

- Traditional Liguria minestrone with mussels
意大利雜菜湯配青口

Carving Trolley 切肉車

- Roast prime rib of beef with natural jus and mustards
烤肉眼扒



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~ International Buffet Dinner ~
國際自助晚餐

Hot Entrees 熱盤

- Curried tempura cod fillet with green tomato coriander sauce
咖喱天婦羅銀鱈魚
- Crisp skinned salmon with spiced red lentil and fennel apple turmeric butter
脆皮三文魚
- Honey glazed veal shank on parsley carrot and green chard
蜜糖牛仔腿
- Madras roast rack of lamb with peppery green bean and okra
烤羊肋骨
- Linguine with goat cheese, fresh thyme, tomato and black olive sauce
羊奶芝士黑橄欖闊條麵
- Roast new potatoes with fresh sage and olive oil
烤新薯仔

Chinese Dishes 中式

- Barbecued suckling pig platter
乳豬拼盤
- Sautéed bean curd, broccoli and straw mushrooms in spicy sauce
豆瓣醬炒豆腐西蘭花及草菇
- Baked pork ribs with plum sauce
焗排骨醃梅醬
- Home style stir fried noodles with Soya sauce
豉油王炒麵
- Braised seasonal vegetables and fungus
雲耳炆時菜

Desserts 甜品

- Seasonal fresh fruit platter
生果併盤
- Marble cheesecake
雲石芝士蛋糕
- Chestnut cake
栗子蛋糕
- Ceylon teacake with confit lemon
紅茶蛋糕
- Dark cherry chocolate mousse
朱古力慕絲
- Apple pie with walnut crust
蘋果批
- Mille feuille
千層酥
- Lemon crème brûlée
檸檬法式焦糖燉蛋



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~ a la carte Western ~

Please create your own menus from the following dishes
Three course meal / four course meal
自選西式三道菜 / 四道菜晚餐

Appetizers 頭盤

CAESAR SALAD 凱撒沙律
Italian Pecorino cheese-oregano tulip

MESCLUN AND ARUGULA LETTUCES 雜菜沙律
Mustard, shallot and garlic vinaigrette, basil leaves oven-dried tomatoes,
served in a salted olive oil wafer

TUSCAN PANZANELLA SALAD 意式雜菜輕煎吞拿魚沙律
Ciabatta bread, Italian vegetables, chilli, seared tuna fillet, anchovies and freshly torn basil

PARMA HAM AND GORGONZOLA CHEESE “BAVAROIS” 巴馬火腿及意大利藍芝士
Organic walnut and raisin bread, fresh fig and candied watermelon rind

BEEF TARTARE 生牛肉他他
Beetroot tartare, celery root salad, potato gaufrettes and chive oil

CHICKEN AND PISTACHIO NUT “BALLOTINE” 開心果雞肉丸
French green lentil salad, chicken liver-port wine terrine and white onion compote

HOT SMOKED SALMON 煙三文魚配大茴蘋果沙律
Fennel and Granny Smith apple salad with sesame seed and crystallised apple

ROCK OYSTERS AND SHOOTERS 生蠔及辣茄汁蠔杯
Shucked seasonal oysters, fresh seaweed, avocado salsa and vodka tonic jelly,
chilli tomato water oyster shooter with flying fish roe

CRAB CAKE 蟹餅
Vine ripened tomatoes terrine, crab shell cracker
with fresh herbs and capers vinaigrette

WOK-FRIED SQUID TART 魷魚撻
Chilli salt seasoned, served in a Italian bread crisp with watercress, romaine
and mint salad, sweet lemon-lime dressing

VINE-RIPENED TOMATO TART 蕃茄撻
Croissant dough, Mozzarella cheese, green asparagus,
marinated capsicum in a shallot-herbs vinaigrette

CRISPY TABOULE “PYRAMID” 蕃茄批
Baked in “brick” dough with vine-ripened tomato and cucumber-mint relish

CARROT AND ORANGE SALAD 甘筍橙沙律
Roasted spices, fresh coriander and cumin wafer



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Soups 湯

CHILLED CUCUMBER AND DILL 凍香草青瓜湯
Lime, lemongrass and scooped melon balls

COLD VINE-RIPENED TOMATO 凍蕃茄湯
Goat cheese “Briouat” and Moroccan tapenade

CARROT 甘筍湯
Moroccan spiced, slow-roasted tomato, coriander oil and a cumin wafer

CANNELINI BEANS 意大利豆湯
With rosemary oil and Parmesan cheese gnocchi

CHESTNUT BOUILLON 栗子湯
Vegetable “Paysanne” and cepe mushrooms tortellini

BEETROOT AND VODKA 紅菜頭伏特加湯
Blini, sour cream and fresh dill

ROASTED BELL PEPPER AND TOMATO 燒甜椒蕃茄湯
Faro grains

EGGPLANT AND ROASTED GARLIC 茄子烤蒜子湯
Crispy pancetta toast

BLACK-EYED BEAN AND BUTTERNUT SQUASH 眉豆南瓜湯
Fresh Italian parsley and chipolata sausages

BEEF CONSOMME 牛肉清湯
Vegetables julienne, bone marrow dumplings and chives

VENITIAN BEAN SOUP 威尼斯式豆湯
Yabby tails, broken tagliatelle and extra virgin olive oil

LOBSTER VELOUTÉ 龍蝦濃湯
Wild mushrooms and green asparagus

CORN AND CLAMS CHOWDER 周打蜆肉粟米湯
Jalapenos pepper cornmeal biscuit

REEF FISH 雜菜魚湯
Saffron, potato and green zucchini and fregola



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~ a la carte Western ~

Main Courses 主菜

CRISP-SKINNED SALMON FILLET 烤脆皮三文魚
Broccoli-virgin olive oil mash, Cabernet Sauvignon glaze,
potato wafer

LEMON RIND-CHILLI CRUSTED SWORDFISH 檸檬辣椒煎劍魚
Courgette, eggplant and carrot ribbons in a chermoula sauce

PAN-FRIED COD FISH 煎銀鱈魚
Potato-bacalhau tart, stew peppers, fried caper berries
and bouillabaisse-fennel broth

HAZELNUT COATED SEA BASS FILLET 煎鮭魚
Celeriac mash, wild mushrooms, shallots confit with honey and ginger,
Cabernet Sauvignon reduction

MEDITERRANEAN SARDINES 地中海沙甸魚
Green leaves, garlic, tomato and Parmesan cheese stuffing, crisp herbs,
tomato skins and rocket lettuce, anchovy vinaigrette

CHAR-GRILLED BEEF TENDERLOIN 炭燒牛柳
Braised oxtail and Savoy cabbage “Chartreuse”, red wine-carrot reduction
and bacon Yorkshire pudding

MORROCAN SPICED DEBONED CHICKEN 煎摩洛哥香辣無骨雞肉
Sweet white mottled beans, preserved lemon, harissa,
and dukkah

TAPENADE COATED AUSTRALIAN LAMB 烤羊肉配芝士烤蕃茄雜菜
Parmesan gratinated ratatouille stuffed eggplant
and three tomato marmalade

HONEY-GLAZED VEAL SHANK 燉蜜糖羊腿肉
Braised veal and honey glaze shank with vegetables,
gratinated macaroni and foie gras timbale

FRAGRANT EGGPLANT “TAGINE” 煎茄子餅
Fresh okra, tomato, apricot, dates, millet cake and roasted bell pepper relish

DEEP-FRIED EGG 炸雞蛋
Nervier coco beans ragout with fresh basil, crispy bread stick and butter bouillon

LINGUINI “PRIMAVERA” 雅枝竹蕃茄闊條麵
Char-grilled artichokes, slow-roasted tomato, fresh Ricotta
and Parmesan cheese shavings



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Desserts 甜品

FRESH STRAWBERRY TART 草莓撻
On shortbread with vanilla-pistachio sauce and caramelised chiffon

LEMOM TART 檸檬撻
Rich cream, lemon curd and flaky vanilla meringue

STICKY BANANA PUDDING 香蕉布甸
Honeycomb ice cream and peppered nutmeg tuile

SICILIAN PISTACHIO AND FRESH STRAWBERRY WAFFLE 西西里開心果草莓威化
Smooth ricotta-lemon cream, berries jelly
and warm cocoa sauce

LEMON CAKE WITH SORBET 檸檬茶蛋糕
Ceylon tea and lemon cake and vanilla tea sorbet

WARM CHOCOLATE CRUMBLE 暖朱古力蛋糕
Iced coffee and Mascarpone cream cappuccino

FROMAGE BLANC TARTLET 雜莓白芝士雪芭撻
Mixed berries salad, fromage blanc sorbet,
honeycomb and strawberry wafer

PEACH AND PISTACHIO 煮水蜜桃配開心果雪糕
Vanilla pod syrup poached peach, creamy pistachio ice cream
and Champagne sabayon

CRÉME BRÛLÉE 法式燉蛋
Traditional caramelised vanilla flavour

ICED CHOCOLATE CHIPS COOKIES SANDWICH 凍朱古力曲奇三文治
Bailey's Irish ice cream, toffee sauce and honey snap wafer

GRATED APPLE AND WALNUT PIZZA 蘋果合桃薄餅
Maple ice cream, grappa sauce and cinnamon oil

CHILLED RED WINE POACHED PEAR 凍紅酒煮梨
Spiced Barbara d'Alba wine and black currant soup,
verbena ice cream and lady fingers



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~ a la Carte ~

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Three course meal and four course meal
自選西式三道菜 / 四道菜晚餐

Appetizers 頭盤

SEARED SWORDFISH FILLET 輕煎劍魚柳
Wrapped in nori seaweed and presented with a soba noodles salad
and sesame dressing

SALMON TARTARE "MILLE-FEUILLE" 三文魚他他千層批
Stacked with sushi rice, nori, smoked salmon and served with
Japanese pickled ginger and wasabi flying fish roe

STEAMED AUSTRALIAN YABBY CUSTARD 蒸龍蝦仔吉士
Cooked with Mirin wine, tamarind, shiitake mushrooms,
presented in a bamboo basket with shiso leaf

TACO SEASONED TUNA FILLET 吞拿魚卷
Roll in tortilla shell with fresh herbs and lettuces, mango-coriander salsa

LEMONGRASS SKEWER PRAWN SATAYS 蝦沙爹香茅串
Oven-dried lemon-orange dust, leafy greens, crunchy vegetables
and salted romaine lettuce, sweet and sour sauce

SEARED SEA SCALLOPS AND RIVER PRAWNS 輕煎帶子及河蝦
Baked with hazelnut-coriander butter, furikake pickled rice, green
sprouts, black bean vinaigrette and prawn oil

TANDOORI CHICKEN SALAD 印式烤雞沙律
Green mango salad and crisp vegetables, fresh coriander,
spicy yoghurt and curry oil

SURF AND TURF THAI SALAD 泰式牛肉蝦沙律
Char-grilled prime rib of beef, prawns, glass noodles, fried shallot,
celery leaves and Num Yum dressing

TEMPURA VEGETABLES 雜菜天婦羅
Tamari soya sauce with freshly grated daikon radish

BEETROOT AND GINGER TARTARE 薯餅配紅雜菜
Two potatoe gaufrettes and mixed leaves



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~ a la Carte ~

Soups 湯

CHICKPEA AND TOMATO 雞心豆及蕃茄湯
Rosemary oil and short pasta

VENETIAN BEAN 威尼斯式豆湯
Yabby tails, broken tagliatelle and extra virgin olive oil

ROCK OYSTERS AND GREEN ASPARAGUS VELOUTÉ 露筍蠔忌廉湯
Roasted shallot cream and green asparagus tips

SPICY PRAWN 香辣蝦湯
Coconut milk, lemongrass, coriander and prawn satays

HOT AND SOUR NOODLE 泰式酸辣湯
Thai spices, egg noodles, snow peas and fresh coriander

BLUE SWIMMER CRAB BROTH 蟹肉湯
Fresh leek, seaweed and crab meat nori roll, fish roe

LAKSA 雞絲蝦麵湯
Hokkein noodle, shredded chicken, prawns, deep-fried tofu
and vegetable salad

CHINESE SWEET CORN AND CHICKEN 中式粟米雞湯
Egg white, Chinese wine and sesame oil

HAINAN CHICKEN BROTH 海南雞湯
Chicken, Yunnan ham, fresh ginger and spring onion

GREEN CARROT AND DIU JIN PORK 青蘿蔔豬 湯
Mandarin skin flavour and white pepper

SMOKED PORK 煙豬肉湯
Wheat berries and fresh wild fennel

MIDDLE EASTERN SPICED RED BEAN 中東香辣紅豆湯
Lamb, sumac spice, adzuki beans and vegetables

MOROCCAN HARIRA 烤羊肉雞心豆湯
Lamb kebab and chickpeas



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~ a la Carte ~

Main Courses 熱盤

ROASTED JAPANESE EEL 日式燒鰻魚
Shrimp and white bait fried rice with spring onion and young sprouts ,
kombu seaweed, yuzu and toasted sesame

CRISP-SKINNED ATLANTIC SALMON 脆皮三文魚
Spiced red lentil samosa “brick”, turmeric-lentil jus

SESAME CRUSTED SEA BASS 芝麻脆皮鮭魚
Chick pea mash in a Mediterranean vegetable and preserved lemon “Nage”

PANFRIED SEA TROUT “PASTILLA” 煎鱒魚
Vegetables and nuts couscous, pumpkin sabayon and harissa oil

CHAR-GRILLED AGED RIB EYE OF BEEF 炭燒肉眼扒
New vegetables and garlic gratin, potato pancake, Shiraz glaze
and herb-mustard sauce
(Add. Charge HK\$40)

TANDOORI ROASTED AUSTRALIAN LAMB 印式烤羊肉
Lamb cutlet, shammi kebab, baigian patiala eggplant and tomato-mint salad

ROASTED DEBONED CHICKEN 烤無骨雞
Carrot, celery and date “tagine”, Moroccan broth
dukkah and crispy millet cake

GARLIC-MUSTARD RUBBED PORK LOIN 烤蒜茸芥菜豬柳
Green split peas and cannelini beans mash with smoked ham, parsley pesto,
olives and mostarda di frutta

ROASTED SPICED DUCK 烤香辣鴨
Red Thai eggplant-sweet potato curry, pineapple- chilli relish,
sweet basil and steamed coconut rice

ADEDASH-TOFU 炸豆腐配蕎麥麵沙律
Deep-fried salt and pepper tofu, red capsicum and black beans
soba noodles salad with toasted sesame seeds

PEPPERY GREEN BEANS 青豆及珍珠洋蔥印式烤餅卷
With caramelised pearl onion and stuffed papadom roll



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~ a la Carte ~

Desserts 甜品

STEAMED FIG AND GINGER PUDDING 蒸無花果薑布甸
Fig compote and butterscotch sauce

CARAMELISED BANANA “PYRAMID” 焦糖香蕉伴菠蘿椰子汁
Pinacolada sauce, crystallised pineapple

PAPAYA CRUMBLE 木瓜西米椰汁布甸
Sago-coconut pudding, caramelised mango satay and mango-lime salsa

AMERICAN CHEESECAKE 美式芝士餅
Fresh strawberry-mint coulis and cantuccini biscuit

ESPRESSO-CHOCOLATE TART 濃咖啡朱古力撻
Toasted hazelnut, caramel sauce, bitter chocolate sorbet

PASSION FRUIT CUSTARD 熱情果吉士配朱古力蛋糕
On a moist chocolate cake with a tangy passion fruit curd
and vanilla-sesame rice wafer

ROASTED PINEAPPLE SOUP 燒菠蘿湯配雲尼拿茶雪芭
Char-grilled coconut-coriander cake and vanilla tea sorbet

BRAZIL NUT TORTE 巴西果仁撻
Grand-Marnier glaze, lime syrup, coconut cream
and crispy orange

MONT BLANC 栗子撻配雲尼拿馬令
Vanilla meringue, dark rum-chestnut spaghetti,
warm chocolate sauce and chantilly

CHOCOLATE CUP CAKE 朱古力蛋糕杯
Chicory “pot de creme” and liquorice syrup

MASCARPONE AND AMARETTO PARFAIT 忌廉芝士杏仁酒芭菲
Bittersweet chocolate sauce and toasted almond tuile

FIVE SPICE CRÉME BRÛLÉE 五香法式焦糖燉蛋
Caramelized rice pear pudding and maple syrup and ginger wafer

BAMBOO RICE SUSHI 綠茶班戟配甜干邑汁
Fresh fruit, green tea crêpe, Mitsuba cookies and sweet Cognac sauce



THE EXCELSIOR
HONG KONG SM

Barbecue Menu

燒烤餐

Cold Platters 冷盤

Norwegian smoked salmon with condiments

煙三文魚

Assorted sushi with soya sauce, wasabi and pickled ginger

壽司

Fresh rock oysters with cocktail sauce and lemon wedges

生蠔配雞尾汁

Antipasto platter with Parma ham on grissini sticks

意式醃菜併盤

Moroccan eggplant and hummus with pita bread

摩洛哥式茄子

Avocado and egg salsa with corn chips

牛油果雞蛋沙沙

Tomatoes, mozzarella and shiitake with salsa verde

蕃茄水牛芝士併盤

Assorted Salads 沙律

Assorted lettuces and vegetables with a selection of dressings

田園沙律

Penne pasta with chorizo and harissa dressing

長通粉沙律

Caesar salad with tandoori chicken

凱撒沙律

Nicoise salad with kalamata olives

尼斯蕃茄沙律

Warm potato salad with tandoori chicken and fresh coriander

暖薯仔沙律

Thai papaya salad with Kaffir lime

泰式木瓜沙律

Grilled Items 燒烤

Norwegian salmon 三文魚

Red snapper 鯛魚

Marinated squids 醃魷魚

Tiger prawns 老虎蝦

Sea scallops on lemongrass skewer 香茅帶子串

Assorted satays 各款沙爹

Rib eye of beef 肉眼扒

Chicken breast 雞胸

Thuringer sausages 香腸

Madras spiced lamb brochettes 羊肉串

All grill items are served with a choice of sauces and mustards 自選醬汁及芥菜



THE EXCELSIOR
HONG KONG SM

Garnishes 配料

Baked potatoes with bacon, sour cream and chives

焗薯

Garlic mashed potatoes

蒜香薯茸

Stir-fried vegetables

炒雜菜

Corn on the cob

粟米

Mixed grilled vegetables

烤雜菜

Fresh green asparagus with Parmesan cheese

青露筍

Desserts 甜品

Assorted fresh fruit platter

生果併盤

Mixed berries with fresh whipped cream

雜莓忌廉

Crème caramel with vanilla seed sauce

焦糖布甸

Malibu and pineapple cheese cake

菠蘿芝士蛋糕

Truffle chocolate cake

朱古力蛋糕

Almond crème brûlée

杏仁法式焦糖燉蛋

Cointreau pancake filled with griottine

橙酒班戟

Coffee and dark chocolate mousse cup

咖啡朱古力蛋糕杯

Apricot and almond dacquoise mousse cake

桃及杏仁慕絲蛋糕

Raspberry and Pistachio tart

野莓開心果撻

Freshly baked cookies

曲奇

Coffee and Tea

咖啡或茶