

LES DESSERTS

MILLEFEUILLES BRUT DE COFFRE: Diplomate cream with kirsh and red fruit marmalade. Vanilla ice cream.	\$160
PETALES DE MELON CONFIT: Roasted apricot with lavender and almond cream Albert syrup (eau de vie, red port wine and redcurrant juice).	\$170
VANILLA SOUFFLÉ: Strawberry jelly; marshmallow and crumble. Crystal salt. Milk chocolate crunchy parfait.	\$200
BISCUIT SOUFFLÉ AU CHOCOLAT GUANAJA: Guanaja chocolate soufflé. Verbena biscuit and citrus paste. Unctuous ganache sauce.	\$170
DECLINAISON DE PÊCHE: Traditional peach Melba. White peach with verbena marmalade, mint granité. Yellow peach juice with champagne, lime Gibbs.	\$160
9 CONDUIT STREET: Light pistachio mousseline. Cachaça granité, galia melon soup, cucumber and green mango. "Parsley, coriander, arugula" Green biscuit.	\$140
LE GRAND DESSERT DE PIERRE GAGNAIRE:	\$200

Prices are in Hong Kong dollars and subject to 10% service charge.