



G.58 Cuisine

## DESSERT

- CHINESE YAMS** 蓝莓山药 14  
*Whipped until light and delicate, infused with pink dragon fruit, then topped w. citrus and blueberry sauce*
- FLOURLESS CHOCOLATE TORTE** 巧克力蛋糕(无麸质) 10  
*A gluten-free chocolate torte, dense and creamy, like a fudge texture, for all chocolate lovers.*
- UBE CHEESECAKE** 紫薯奶油芝士蛋糕 11  
*A velvety cheesecake dessert, layering mildly sweet purple yam over a creamy vanilla-cream cheese base.*
- OLD FASHIONED CARROT CAKE** 经典胡萝卜蛋糕 12  
*Two layers of cake, dark, fruity and moist, paired with sweet vanilla icing. Perfectly crumbly and soft.*
- MOLTEN CHOCOLATE CAKE A LA MODE** 暖心朱古力蛋糕 (配香草冰淇淋) 12  
*Warm chocolate cake filled with dark chocolate truffle a la mode, served with a scoop of ice cream.*
- TIRAMISU** 提拉米苏蛋糕 12  
*Rich and moist, a delicious classic made of espresso, ladyfingers, mascarpone, dusted with cocoa powder.*
- LIMONCELLO MARSCAPONE CAKE** 意式檸檬瑪斯卡彭蛋糕 12  
*Fluffy cake soaked in limoncello, paired with a zesty mascarpone cream, and white chocolate shavings.*
- GELATO (HONEYCOMB / PISTACHIO / STRAWBERRY / COFFEE)** 8  
(意式奶油口味 / 開心果口味 / 草莓口味 / 咖啡口味冰激凌)  
*Two scoops of creamy smooth gelato:  
Sweet honeycomb, earthy and nutty pistachio, fruity-creamy strawberry, or rich and bitter-sweet coffee.*

## DESSERT WINE 餐末甜酒

- FAR NIENTE "DOLCE" '12 LATE HARVEST // Oakville, California 19
- CHATEAU SAINT-VINCENT "SAUTERNES" // Bordeaux, France 19
- INNISKILLIN VIDAL ICEWINE '14 // Niagara, Canada 19

## PORT WINE 波特酒

- TAYLOR-FLADGATE 10 YEAR TAWNY // Porto, Portugal 13
- TAYLOR-FLADGATE 20 YEAR TAWNY // Porto, Portugal 18
- TAYLOR-FLADGATE 30 YEAR TAWNY // Porto, Portugal 23