

## LES DESSERTS

<b>LE BABA.</b>	160
Aged Rum « Baba », frozen punch jelly. Semi candied fruit, an unctuous apricot sorbet.	
<b>9 CONDUIT STREET.</b>	120
Sweetened arugula, galia melon, "financier". Granny Smith and cachaça granité, "Chantilly verte"	
<b>LE CHEVALIER ROUGE.</b>	140
"Tartelette à l'Angélique", raspberry and almond paste. Watermelon vodka juice, red fruit sorbet.	
<b>CHOCOLATE SOUFLÉ.</b>	200
Guanaja chocolate soufflé, blackcurrant parfait and sorbet, hot chocolate sauce. Grapefruit marmalade, Chardonnay cheese cream «Miroir» croquant.	
<b>DES CROQUANTS GLACÉS.</b>	140
Olive oil parfait coated with vanilla white chocolate. Pear juice with « Yusu » cream. "Tartelette au crème" with caramelized olive.	
<b>HOMMAGE AU SAFRAN.</b>	160
"Spicy red pepper" poached apple with Sultana, orange juice «a la nappe», saffron ice cream. Almond paste with saffron cream and raisin.	
<b>LA TOUR.</b>	160
Chocolate biscuit with pure « Manjari ». Two « mousselines" ': pralinée and orange flower. Guanaja chocolate water, milk foam, amarena.	
<b>LA PASSION DU CITRON.</b>	140
Jellified lemon: Semi-freddo with passion fruits, extremely light meringue, frozen juice, lemoncello.	

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