



**NOBU INTERCONTINENTAL HONG KONG**

**DESSERT MENU**



## ORIGINAL SELECTION 傳統甜點

### NOBU SIGNATURE DESSERTS

松久信幸特色甜點

各 148 EACH

#### Chocolate Bento Box

green tea ice-cream

朱古力軟心蛋糕 – 綠茶雪糕

#### Suntory Whisky Iced Cappuccino

layers of coffee cream, cocoa crumble, milk gelato, whisky foam

凍威士忌咖啡杯 – 咖啡忌廉, 可可脆粒, 牛奶雪糕, 威士忌泡沫

#### Round n' Round

frozen cheesecake, raspberry soda, Hokkaido black honey

冰凍芝士蛋糕球 – 紅桑子梳打, 北海道黑蜜糖

#### Banana Soy Toban Yaki

shoyu caramelised banana, roasted pecans, maple walnut gelato

香蕉醬油陶板燒 – 醬油焦糖香蕉, 爐烤胡桃, 楓蜜合桃雪糕

#### House-made Ice-cream Mochi (3 pieces)

自家製雪糕糯米糍 (3 件)

#### Japanese Fruit Platter

日本鮮果秀盤

178

#### Dessert Goten Mori

Chef's choice dessert sampler

特選五點甜品秀盤

288

PLUS 10% SERVICE CHARGE

另加一服務費



## ADVENTUROUS CREATIONS 創意甜點

HONG KONG OSUSUME - PASTRY CHEF JOANNA YUEN

廚師推介 – JOANNA YUEN 創作料理

各 148 EACH

### Maple Wheel

hazelnut mousse, yuzu caramel, monaka wafer

楓漫 · 滋濃 – 果仁慕絲, 柚子焦糖, 香酥夾餅

### Melting Crisp

crispy yuba roll, vanilla ice-cream, caramel soy

甘鈴 · 蜜餞 – 湯葉脆卷, 香草雪糕, 焦糖醬油

### Hibiki Tamago

Hibiki whisky flan, Japanese cheesecake, Amaou strawberry

醇芳 · 瀛滋 – 響威士忌餡餅, 日式芝士蛋糕, 福岡草莓

### Hanakotoba

rose and lychee mousse, lychee crème brûlée, sponge cake, shoju granita

蓬萊 · 花見 – 玫瑰荔枝慕絲, 荔枝焦糖布甸, 海綿蛋糕, 燒酎沙冰

### Matcha Garden

matcha tart, goma stone, yuzu confit, matcha flake

碧絨 · 芳言 – 抹茶烘餅, 胡麻丸子, 醃漬柚子, 抹茶脆片

### Crystal Fruit Pearls

surprise fruit spheres, yamamomo granita

晶瑩 · 飾彩 – 分子鮮果球, 山桃沙冰

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## DESSERT WINE 甜酒

Tokaji aszú, 3 puttonyos, hétszóló, tokaj hegyalja	215
	100ml per glass

## VINTAGE PORT WINE 砵酒

Taylor late bottled vintage	NV	130
Dow's	1985	450
Taylor	2000	650
Graham's quinta dos malvedos	1965	850
Warre's	1963	1,550

## CLASSIC DIGESTIFS 經典餐後酒

Remy Martin V.S.O.P	195
Hennessy X.O	550
Martell Cohiba	2,350
Grappa Nonino Tradizione	160
Grappa Vespaiole, Jacopo Poli	380
Tio Pepe / Dry Sack	115
Kalhua / Tia Maria / Bailey's Irish Cream	115
Grand Marnier Cordon Rouge	115
Drambuie / Amaretto / Frangelico	115

For more classic digestifs, please see our spirit list.

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**AFTER DINNER COCKTAILS 餐後雞尾酒**  
**各 115 EACH**

**Herbal Julep**

Fernet Branca, grapefruit juice, soda water, mint, brown sugar

**Matsuei Sour**

Wasabi infused Rum, yuzu, egg white, syrup, angostura bitters

**Amaretto Sour**

Amaretto, orange juice, egg white

**Flamed Sambuca**

Sambuca, coffee beans and fire

**Blue Blazer**

Scotch whisky, sugar, lemon zest and fire

**Non Irish, Irish coffee**

Japanese whisky, coffee and cream

**White Russian**

Vodka, Kalhua coffee cream and cream

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