



**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

**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

### Sake Bomb

Mandarin sorbet, sake kasu, shoju crème brûlée, candied mandarin, fairy floss

清酒丸子 – 清酒雪葩, 清酒酒粕, 燒酒焦糖布甸, 蜜餞柑橘, 棉花糖

### Hibiki Tamago 2.0

Hibiki whisky flan, Japanese cheesecake, salted Chantilly

醇芳 · 瀛滋 – 響威士忌餡餅, 日式芝士蛋糕, 海鹽忌廉

### 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, 燒耐沙冰

### Matcha Garden

matcha ganache, shortcrust pastry, sesame bonbon pebbles, yuzu mousse and 72% dark chocolate

碧紋 · 芳言 – 抹茶烘餅, 胡麻丸子, 柚子慕絲, 72%黑朱古力

### Crystal Fruit Pearls

surprise fruit spheres, yamamomo granita

晶瑩 · 飾彩 – 分子鮮果球, 山桃沙冰

### House-made Ice cream Mochi (1 piece)

自家製雪糕糯米糍 (1 件)

50

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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 Vespaiolo, 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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