



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 (1 piece)

自家製雪糕糯米糍 (1 件)

50

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

碧紋 · 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 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