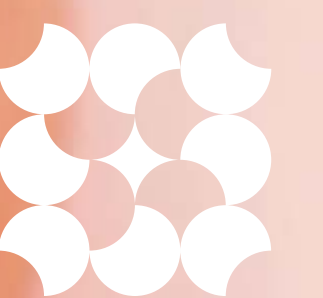


Freshly made
UNLIKE ANY OTHER



Hotel ICON

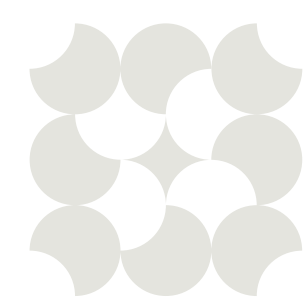


"I cook from the heart. It's that simple. Nothing tastes better than a dish that is basted with love."

Danny Ho - Executive Chef
何偉誠 - 行政總廚

With exceptional talent and unwavering determination, Chef Danny oversees all kitchen operations of Hotel ICON, bringing his expertise to every aspect of culinary excellence in the hotel.

極具天賦的Danny於唯港薈負責酒店所有餐飲出品事務，
以其專業知識及經驗帶領唯港薈的餐廳於餐飲界更上一層樓。



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JASMINE CHOCOLATE

凍頂茉莉茶朱古力

Layered with jasmine tea crème brûlée, dipped in ganache, with palate-pleasing flavours and a smooth, silky texture.

質地細膩絲滑的布甸口感配合焦糖茉莉花茶味道，口感怡人。

1lb/ \$320



STRAWBERRY OLIVE

輕怡士多啤梨橄欖

An olive oil-based, low-sugar cake topped with fresh strawberries and blueberries. Extremely moist and fluffy.

低糖蛋糕以橄欖油代替牛油，頂部布滿新鮮士多啤梨及藍莓等，口感濕潤且鬆軟。

1lb/ \$320



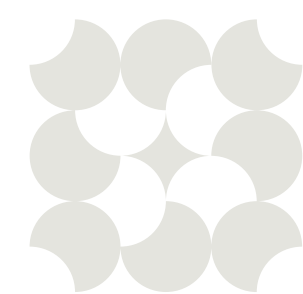
BERRYLICIOUS DELIGHT

莓香細語

Blends whipped French cream with fresh Japanese strawberries and gooey mochi - perfect for any celebration.

混合法國奶油、新鮮日本士多啤梨和煙韌的麻糬 - 適合任何慶祝活動。

1lb/ \$320



Hotel ICON



GREEN TEA CHOCOLATE 宇治抹茶朱古力

Layer cake pairing Japanese Uji tea with the richness of the chocolate and the hazelnut crumbles.

日本宇治抹茶配以香濃朱古力及榛子脆脆，層次豐富。

1lb/ \$320



Hotel ICON



LOTUS BISCOFF DURIAN CHEESE LOTUS焦糖餅乾榴槿芝士

A delightful fusion of salted caramelised flavours with a hint of cinnamon, providing a satisfying contrast to the smooth durian coconut mousse.
結合了Lotus餅乾鹹香的焦糖味和微妙的肉桂香味，與榴槿椰漿慕斯的柔滑感形成絕佳對比。

1.6lb/ \$380



DURIAN BURNT BASQUE CHEESE 榴槿巴斯克芝士

Silky Basque cheesecake with molten centre, top with durian puff and a piece of Musang King durian.
滑順的質感配上頂層濃郁的榴槿泡芙及原粒貓山王榴槿果肉。

1.5lb/ \$420



DURIAN CHEESE 榴槿芝士

Indulge in the exotic D24 and D197 durians blended with smooth cream cheese for a tender, elevated durian experience.
利用香醇濃郁的D24及D197榴槿果肉，配上幼滑忌廉芝士，兩者糅合出細膩軟滑口感。

1lb/ \$380



DURIAN SNOWY CHEDDAR CHEESE PANDAN 榴槿斑蘭雪花車打芝士

Inspired by Melaka's famous - Durian Cendol, this dessert blends pandan, coconut, durian and cheddar.
靈感來自馬來西亞馬六甲的榴槿珍多冰，將斑蘭、椰子與馬來西亞榴槿搭配濃郁的車打芝士。

0.7lb/ \$210



DURIAN SERRADURA 榴槤木糠布甸

Made with French whipped cream and Malaysian durian paste, topped with Musang King durian and fruits.

混合法國鮮忌廉和濃郁馬來西亞榴槤，頂層擁有原粒貓山王榴槤果肉及水果。

1.8lb/ \$323



DURIAN PANDAN 3D 榴槤班蘭3D

The cake features three premium durian varieties - D197, D24, and D101, with a pandan chiffon layer.

以頂級榴槤品種 - D197、D24和D101製作，配合內裹清新的班蘭戚風蛋糕。

1.1lb/ \$380



DURIAN PANDAN OPERA 榴槤班蘭千層

Pandan sponge cake layered with homemade kaya and light durian custard, topped with fresh berries and D197 durian.

層層班蘭海綿蛋糕配上自家製班蘭咖央醬及榴槤吉士醬，以鮮雜莓及D197榴槤果肉鋪面。

1lb/ \$520; 2lb/ \$1040



DURIAN CREAM

榴槿忌廉

A luscious cake with fragrant pandan chiffon and smooth durian filling, blending tropical sweetness and rich flavour.

班蘭戚風蛋糕層搭配順滑的榴槿餡料。班蘭的清新香氣令濃郁的榴槿味更具層次感。

1pc/ \$180



D197 DURIAN MILLE FEUILLE

D197榴槿拿破崙

A perfect blend of classic Mille Feuille pastry and rich D197 durian custard with crispy and sweet layers.

D197榴槿拿破崙巧妙地把香脆鬆軟的拿破崙及足料D197榴槿吉士醬結合。

1lb/ \$520; 2lb/ \$1040



Hotel ICON

PEACHEOUS DELIGHT 甜桃入心

This Japanese peach cake combines creamy mousse and juicy peaches for a refreshing, delicious treat.

簡約風的「甜桃入心」，以日本蜜桃作內餡，夾雜著質地幼滑的忌廉及海綿蛋糕，香甜無比。

1lb/ \$320; 2lb/ \$640



MANGO SNOW 仲夏香芒

Japanese sponge cake layered with Thai mangoes, French whipped cream, and soft mochi - a delightful tropical treat.

嚴選新鮮泰國芒果製作，味道香甜清新。日式海綿蛋糕配上甜而不膩的幼滑法國忌廉及煙韌麻糬。

1lb/ \$320; 2lb/ \$640



FORÊT NOIRE 黑森林之約

Flourless chocolate sponge with dark chocolate cherry filling, topped with 66% chocolate and French Griottines cherries.

無麵粉巧克力海綿蛋糕，內餡為66%黑朱古力忌廉及櫻桃，表面覆蓋黑巧克力和酒漬櫻桃。

1lb/ \$320; 2lb/ \$640

EARL GREY TEA CHIFFON 伯爵茶戚風

Soft, light chiffon infused with 24-hour cold-brewed premium Earl Grey leaves.

細緻綿密的伯爵茶戚風蛋糕，以冷泡了 24小時的伯爵茶炮製，味道醇厚。

1lb/ \$320



Hotel ICON



D197 DURIAN CHEESE PUFF
D197榴槤芝士泡芙

Fresh cheese puffs filled with rich D197 durian cheese - an ultimate durian dessert experience

新鮮製作的芝士泡芙加入令人垂涎的D197榴槤芝士醬，帶來極致榴槤甜點體驗。

8 pieces/ \$228



PANDAN DURIAN ROULADE
榴槤班蘭蛋卷

Pandan sponge layered with sweet 101 durian purée and silky whipped cream - a truly delightful treat.

蛋糕外層混合班蘭元素，其獨特清香配以加入D101榴槤果蓉的法國忌廉，口感鬆軟。

1 piece/ \$100; 8 pieces/ \$228; 15 pieces/ \$388



MINI D24 DURIAN CHEESE TART
迷你D24榴槤芝士撻

Inspired by Hong Kong's traditional egg tart, this classic dessert is reimagined with silky D24 durian cheese filling.

這款經典甜點的靈感來自香港傳統蛋撻，並以濃郁幼滑D24榴槤芝士重新演繹。

12 pieces/ \$168



EARL GREY ROULADE WITH MOCHI
伯爵茶麻糬蛋卷

A smooth cream layer infused with Earl Grey aroma, complemented by chewy tea-flavoured mochi for a lingering taste

蛋糕外層和香滑忌廉配以伯爵茶口味，加上煙韌茶香麻，齒頰留香。

1 piece/ \$68



Hotel ICON



BLUEBERRY CHEESE 經典藍莓芝士

A classic cheesecake enhanced with a splash of lemon juice and topped with fresh blueberries.

經典藍莓芝士蛋糕特別滲入檸檬芳香及以新鮮藍莓鋪面，令整個蛋糕增添一絲清新。

1lb/ \$320; 2lb/ \$640

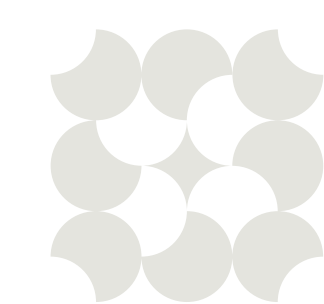


PANDAN CHIFFON 班蘭戚風

Fluffy, soft, and moist, bursting with natural sweetness and the delicate aroma of pandan.

蓬鬆柔軟，濕潤飽滿，散發著班蘭的天然甜味和淡淡的香氣，口感極佳。

1lb/ \$138



Hotel ICON

E-Shop 網上商店



17 Science Museum Road,
Tsim Sha Tsui East,
Kowloon, Hong Kong
Tel +852 3400 1000
www.hotel-icon.com

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For other cake sizes, please enquire with hotel staff. 如需其他蛋糕尺寸，歡迎向酒店職員查詢。