

# Beverage List

COFFEE	Hot	Iced
CAFFÉ MILANI House Coffee 經典米蘭咖啡	\$42	\$48
Espresso 特濃咖啡	\$40	
Cappuccino 泡沫咖啡	\$45	\$50
Mocaccino 朱古力咖啡	\$50	\$55
CAFFÉ Latte 牛奶咖啡	\$45	\$50
Latte with Flavor (Coconut / Toffee / Rose) 特式牛奶咖啡 (椰子/ 拖肥/ 玫瑰)	\$50	\$55
Choice of Single Origin or Cuoril Decaffeinated Beans 以上咖啡可選擇單一品種或無咖啡因咖啡豆		
CHOCOLATE & TEA		
Rich Chocolate 特濃朱古力	\$58	\$68
Organic English Breakfast Tea 有機英式早餐紅茶	\$58	
Earl Grey Blue Flower Tea 藍花伯爵紅茶	\$58	
Strawberry Lychee Green Tea 草莓荔枝綠茶	\$58	
Liquorice Cool Mint Tea 甘草薄荷茶	\$58	
FRESH JUICE		
Fresh Orange Juice 鮮橙汁		\$38
Fresh Watermelon Juice 鮮西瓜汁		\$38
MINERAL WATER		
Italian Still Water Panna (250ml) 意大利 Panna 礦泉水		\$35
Italian Sparkling Water San Pellegrino (750ml) 意大利 San Pellegrino 氣泡礦泉水		\$48
GELATO		
Two Scoops of Home-made Gelato 雙球意大利雪糕		\$78
Affogato with a scoop of Home-made Gelato 雪嶺特濃咖啡		\$58

另加一服務費  
Subject to 10% service charge



To produce authentic top-quality Italian pastries, you need not only first-class Italian baking ingredients but also a master chef who knows the essence of Italian baking. The third generation of Giovanni Pina, bearing the same name as the brand, is a master of the Italian baking industry. Giovanni Pina has been specializing in baking for 40 years. With his family roots and natural talents, he won the International Pastry Gold Medal and the honorary title of "Master of Desserts" in 1994, being the youngest one to have this achievement. In 2009, he was selected as one of the 100 best dessert masters in the world, an honour that only 6 people in Italy have received so far.

要烘焙出意大利頂級糕餅，不但需要意大利一流烘焙原材料，更需要一位深諳意大利烘焙神髓的大師。Giovanni Pina 第三代傳人，與品牌同名的 Giovanni Pina，正是這樣一位意大利烘焙界殿堂級大師。自祖父輩開始傳承烘焙技藝，作為第三代傳人的 Giovanni Pina 已專注鑽研烘焙四十年。因家學淵源兼天資聰穎，Giovanni Pina 在 1994 年就已獲得國際糕點獎金牌和“甜點大師”榮譽稱號。在 2009 年，他更獲選為全球 100 位最佳甜點大師，意大利全國迄今只 6 人獲此殊榮。



GIOVANNI PINA  
- ITALY'S FINEST PASTRIES SINCE 1920 -



## — Monoporzioni —



**Orangerai**  
咖啡橙香蛋糕

Coffee Cream, Orange Cream,  
Orange Jam, Grand Marnier,  
Sponge Cake



**Cocoa al Earl Grey**  
伯爵朱古力慕絲蛋糕

Chocolate Earl Grey Tea Mousse,  
Cocoa Cream Cheese Foam, Rhum,  
Chocolate Crisps, Cocoa Sponge Cake



**Castagna**  
栗子蛋糕

Chestnut Cream, Candied Chestnut,  
Rhum, Sponge Cake



**Lemon Meringue Tart**  
蛋白檸檬吉士撻

Lemon Meringue, Berries,  
Lemon Custard, Shortcrust



**Miele di Pompelmo**  
蜂蜜柚子慕絲蛋糕

Acacia Honey Mousse,  
Pomelo Honey Cream,  
Limoncello, Sponge Cake



**Litchi Rosa**  
玫瑰荔枝慕絲蛋糕

Rose Lychee Raspberry Mousse,  
Peach Compote, Grand Marnier,  
Sponge Cake



**My Tiramisù**  
我的提拉米蘇

Zabaglione Cream,  
Mascarpone Cheese Cream,  
Coffee Rhum, Sponge Cake



**Mango Ananas**  
鳳香芒果慕絲蛋糕

Mango Mousse, Pineapple Compote,  
Grand Marnier, Sponge Cake



**Nocciolaciocc**  
榛子慕絲朱古力蛋糕

Hazelnut Mousse,  
Chocolate Mousse, Chocolate Custard,  
Chocolate Flakes, Cocoa Sponge Cake



**Chocolate Festival**  
特濃朱古力蛋糕

85% Chocolate Mousse, Chocolate Cream,  
Chocolate Ganache, Italian Blood Orange Gin,  
Cocoa Sponge Cake, Cocoa Nibs



**Fantasia**  
熱情果乳酪慕絲蛋糕

Yoghurt, Cream, Cocoa,  
Passion Fruit Puree, Sponge Cake



**Milano Cheesecake**  
米蘭芝士餅

Philadelphia Cheese, Lemon Juice,  
Lemon Peel, Shortcrust



**Mediterranea**  
開心果櫻桃慕絲蛋糕

Pistachio Mousse, Griotte Cherries,  
Cocoa Sponge Cake



**Angelo**  
輕芝士慕絲蛋糕

Light Cream Cheese Mousse,  
Chantilly Cream with Limoncello,  
Light Cheese Chiffon Cake



**Blackcurrant Mousse Cake**  
黑加侖子慕絲蛋糕

Blackcurrant Mousse, Italian Blood Orange Gin,  
Chocolate Glazing, Sponge Cake



**Apple Pie "My Way"**  
意式蘋果批

Apples, Cinnamon,  
Orange Juice, Shortcrust

## — Pasticceria —



**Millefoglie al Pistacchio**  
開心果吉士千葉酥

Pistachio Custard Cream,  
Pistachio Butter Cream, Chantilly Cream,  
Pistachio Nibs, Puff Pastry



**Millefoglie**  
鮮果吉士千葉酥

Custard Cream, Fresh Berries,  
Pistachio Nibs, Puff Pastry



**Misma Tart**  
雜莓吉士撻

Fresh Berries,  
Custard, Shortcrust



**Cannoncino**  
吉士忌廉筒

Vanilla Custard,  
Chantilly Cream, Puff Pastry

**\$54 per piece**

## Pasticceria Mignon



**Lemon Tart**  
迷你蛋白檸檬撻  
Fresh Fruit, Lemon Meringue,  
Lemon Custard, Tartlet



**Pistachio Tart**  
迷你開心果撻  
Pistachio Cream,  
Griotte Cherries, Tartlet



**Chocolate Tart**  
迷你朱古力撻  
Chocolate Ganache,  
Cocoa Glazing, Tartlet



**Fresh Fruit Tart**  
迷你鮮果撻  
Fresh Fruit, Custard Cream,  
Tartlet



**Strawberry Tart**  
迷你士多啤梨撻  
Fresh Strawberry,  
Custard Cream, Tartlet



**Cream Bigné**  
忌廉泡芙  
Cream, Custard, Choux Puff



**Cappuccino**  
咖啡慕絲朱古力杯  
Cappuccino Mousse,  
Chocolate Gelatine, Chocolate Cup



**Hazelnut Cream Tart**  
迷你榛子撻  
Hazelnut Cream,  
Roasted Hazelnut, Tartlet



**Zabaglione Bigné**  
沙芭翁泡芙  
Zabaglione Custard, Choux Puff



**Sacher all'Italiana**  
迷你意式薩赫蛋糕  
Chocolate Ganache Glaze,  
Apricot Jam, Rhum,  
Cocoa Sponge Cake



**Raspberry Tart**  
迷你紅桑子撻  
Raspberry, Strawberry Jam,  
Pistachio Powder, Tartlet



**Cannoncino**  
迷你吉士忌廉筒  
Vanilla Custard, Puff Pastry

**\$52 per slice**

**\$150 for 12 pieces**



**\$54 per piece**