SUMMER ICE CREAM CREATIONS 大堂酒廊呈獻夏日冰淇淋甜品盛宴

Available from 16 June to 28 September, 2025 2025年6月16日至9月28日

This summer, escape the heat and chill out in The Lobby Lounge at Regent Hong Kong over shareable Ice Cream Creations—a decadent and refreshing three-part summer dessert series that explores the changing light, mood and flavours of the season. More than just dessert, each is a sensory narrative told through temperature, texture, and taste.

今年夏天,香港麗晶酒店大堂酒廊特別呈獻「冰淇淋壓軸系列」——個結合奢華與 清新的三部曲夏日甜品系列,探索季節的光影變幻、情感氛圍與味覺魅力。這些甜品 不僅是舌尖上的享受,更是一場溫度、質感與味道交織而成的感官盛宴。

BLUEBERRY CHEESECAKE VELVET 藍莓絮語

398 (for sharing)

Inspired by the lightness of early summer mornings, this dessert is a tribute to the classic blueberry cheesecake — thoughtfully reinterpreted with grace and precision. A timeless favourite, reawakening the senses as the opening chapter of the season's sweet journey. A refined expression of blueberry cheesecake, this creation features cream cheese ice cream, blueberry meringue crunch, oatmeal crumble, and fresh blueberries. Complemented by cream cheese cubes, a crisp biscuit base, clarified blueberry coulis, and a marble-patterned white chocolate accent.

靈感源自初夏晨光的清新柔和,這款甜品向經典藍莓芝士蛋糕致敬, 並以細膩優雅的手法重新演繹,交織熟悉與創新的滋味。 作為夏季甜點篇章的序曲,帶來煥然一新的味覺體驗,輕柔喚醒感官, 開啟一場清爽的甜蜜旅程。這款甜品是對藍莓芝士蛋糕的優雅演繹, 匠心融合奶油芝士雪糕、藍莓蛋白脆、燕麥酥粒與新鮮藍莓。



Additional Thirst Quenchers 加配

Mocktail: A Midsummer Night's Dream 仲夏之梦 - 88 Guava Juice, Lime, Lychee, Peach and Jasmine Soda

All prices are in Hong Kong dollars and are subject to IO% service charge.
 所有價格均以港幣計算,另收加一服務費。
Please advise our team of any particular dietary requirements.
如有任何特殊餐飲需要、食物過敏或食物不耐症,請通知我們的服務團隊。