

DESSERT MENU

SWEET CREATIONS BY CHEF TOMMASO

- DOLCEZZA AL LIMONE DI AMALFI** 108
raspberry sponge cake filled with rich lemon cream, coated with lemon jelly and served with a black pepper crumble
- SOFT DARK CHOCOLATE CAKE** 108
liquorice crumble, peppermint coated strawberry sherbet and strawberry sauce
- SEMIFREDDO AL CIOCCOLATO BIANCO** 108
white chocolate semifreddo with blueberry meringue and grated blueberry jelly

ALL TIME FAVES

- SPASSO'S TIRAMISÚ** 98
garnished with red berries
- ORGANIC YOGURT BAVAROISE** 92
with passion fruit coulis
- ICE CREAM COMBINATION** 88
three scoops served with fresh seasonal fruits
- ASSORTED SEASONAL FRUIT SALAD** 90
with peppermint and lemon sherbet
- LIQUID CENTRE DARK CHOCOLATE FLAN** 98
served with "26 espresso" ice cream
(please allow 15 minutes for preparation)
- HANDCRAFTED ICE-CREAMS AND SHERBETS** 32 per scoop
from "I-SCREAM"™ made with fresh products, passion and respect of tradition

DESSERT COCKTAILS

- SGROPPINO AL LIMONE** 125
Frothy lemon ice cream, Belvedere Vodka and champagne
- SPASSO'S ESPRESSO MARTINI** 125
Segafredo espresso coffee with Grey Goose vodka and Kahlua

SPASSO'S SWEET KICK PLATTER 258

Select three desserts from our list to create your sharing platter

WINES & LIBATIONS

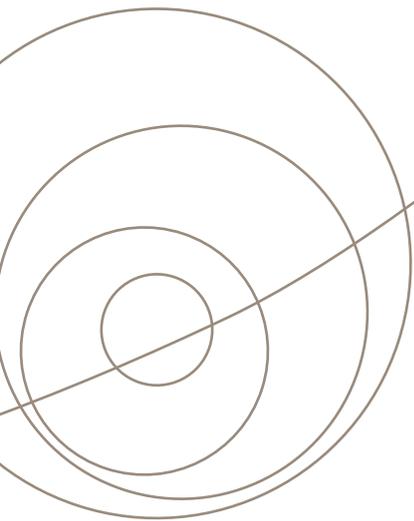
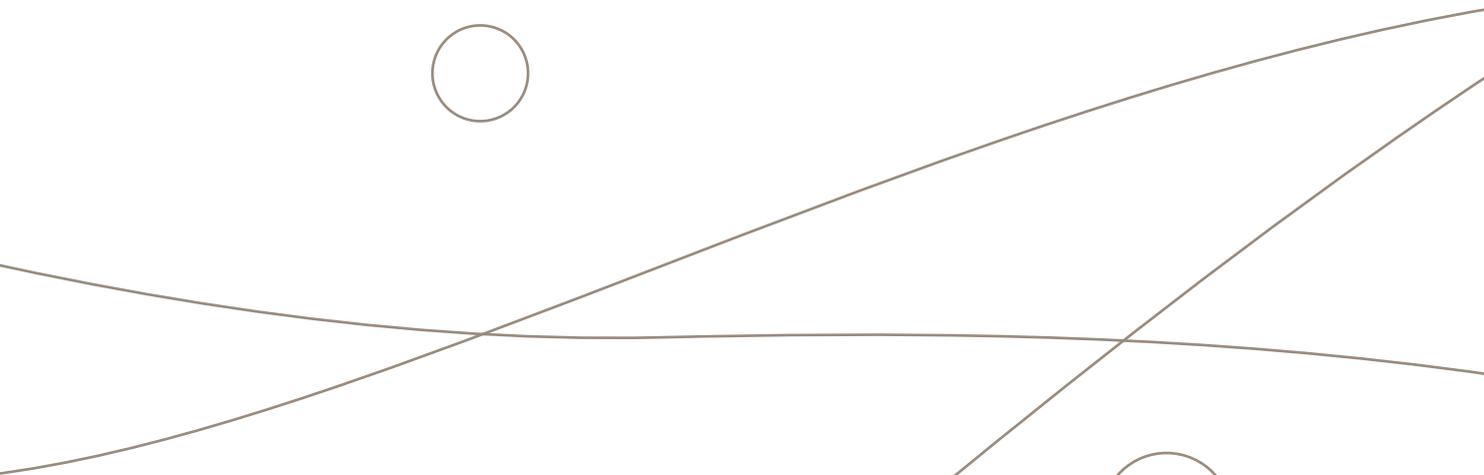
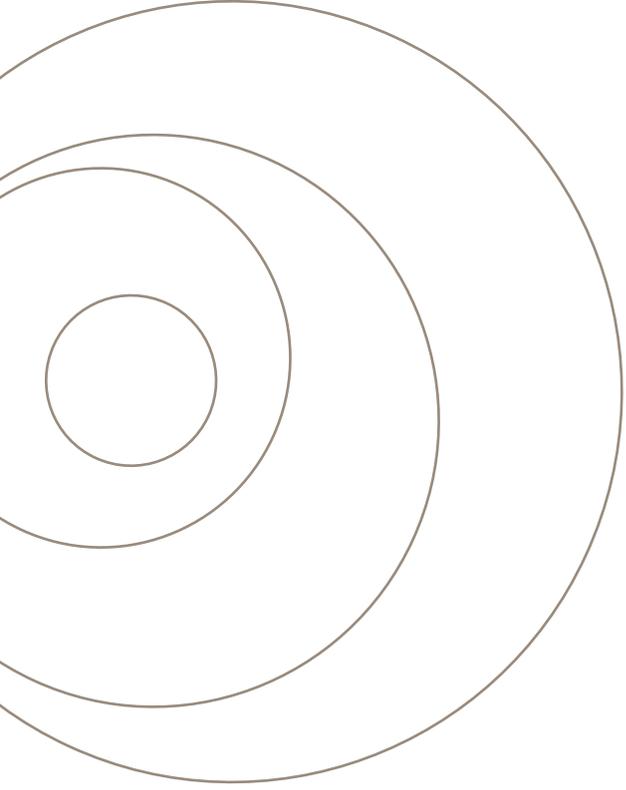
- GRAPPA DI BRUNELLO RIDOLFI** 95
Realizzata da vinacce pressate
A seductive, rich and aromatic grappa produced from pressed grape skins and then heated with waves of steam.
- GRAPPA NONINO RISERVA (43% vol.)** 120
Invecchiata in barriques
Carefully selected pomace, distilled using artisanal skills and aged from 18 months to 12 years. Great aromatic richness of spices, brioche, vanilla and bitter almond.
- HAUT PLACEY - CHÂTEAU ROUMIEU** 620 per bottle
2009, France (Sauternes)
At the appearance, it's intense gold. Medium intensity nose, with scents of apricots and honeyed raisins. Rich, mouth-filling wine with fresh, sweet tropical fruits, acacia honey. Well balanced acidity.

- MOSCATO WINE SPLENDORE** 88 per glass
Muscat blanc à petits grain
NV, Italy (Abruzzo)
Lively, well balanced, the sweetness is well supported by the acidity, Persistent and aromatic aftertaste.

- FINE RUBY PORT - TAYLOR FLADGATE** 85
Portugal
Blend of full-bodied port wines aged for around two years in large oak vats. Stylishly fruity and full of intense concentrated blackcurrant and cherry aromas. Full bodied and firm, the palate is crammed with luscious black fruit flavours.

- GOCCIE DI PASSITO - AGRICOLA ECCELSA** 85 per glass
595 per bottle
2013, Italy (Sardinia)
Deep, brilliant and golden, this dessert wine is full of intense and complex flavours of dried fruit and honey.

Prices are in Hong Kong Dollars & are subject to a 10% service charge
Corkage fee of \$250 will be charged per bottle of wine | Corkage fee of \$325 will be charged per bottle of champagne
Cake cutting fee of \$230 will be charged per pound
Wifi password: spasso07



Italian taste & harmony