

DESSERT MENU

SWEET CREATIONS BY CHEF MARCO FURLAN

CHOCOLATE DELUXE 115

an array of textures, techniques & flavors including Piemonte gianduja, 74% dark chocolate mousse, chocolate truffle, steamed cocoa cake, gelato, mostarda, lady finger biscuit and red berries

HAZELNUT MERINGUE 98

with forest berries, Mascarpone cheese and chocolate sauce

TIRAMISÚ 2.0 108

an interpretation of the classic Mascarpone and coffee dessert

APPLE BAVAROIS 98

with sauteed apple and pepper accompanied with a granny smith green apple sorbet

MILLE-FEUILLE ON MY WAY 98

with chocolate chips and berries in a rich custard cream

SGROPPINO AL LIMONE 125

Frothy lemon ice cream, Belvedere Vodka and champagne

ALL TIME FAVES

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 38 per scoop

from "I-SCREAM"™ made with fresh products, passion and respect of tradition

DESSERT COCKTAILS

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

Spasso
Italian bar · restaurant · terrace

CHEESE - D.O.P SELECTIONS

Choice of 1 98 Choice of 3 228 Choice of 5 295

Our selection of cheeses are served with home-made jams & preserve, fresh grapes, honeycomb and crackers

PARMIGIANO REGGIANO 24 MONTHS

a semi-fat hard cheese, slowly cooked and ripened
Emilia Romagna

TALEGGIO

a soft cow's milk cheese with a buttery, beefy flavor
Lombardy

TESTUN AL BAROLO OCCELLI I.T.G

a full-flavoured, drunken cheese covered with pressed grapes
Piedmont

GORGONZOLA CREMIFICATO D.O.P

a soft-textured cow's milk cheese with spicy, peppery and earthy flavours
Lombardy

PECORINO DI GROTTA

a sheep's milk cheese aged for a minimum of four months in tufa stone grottos giving it a unique aroma & flavor
Tuscany

RASCHIERA D.O.P

artisanal cow semi-hard cheese with widespread small holes the taste is intense with traces of goat and sheep, 'stings' in the mouth when ripened
Lombardy

WINES & LIBATIONS

GRAPPA DI BRUNELLO RIDOLFI 110

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.) 145

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.

MOSCATO WINE SPLENDORE 86 per glass 560 per bottle

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 98

Portugal

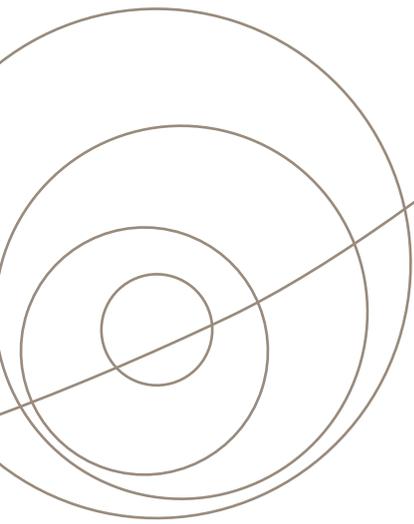
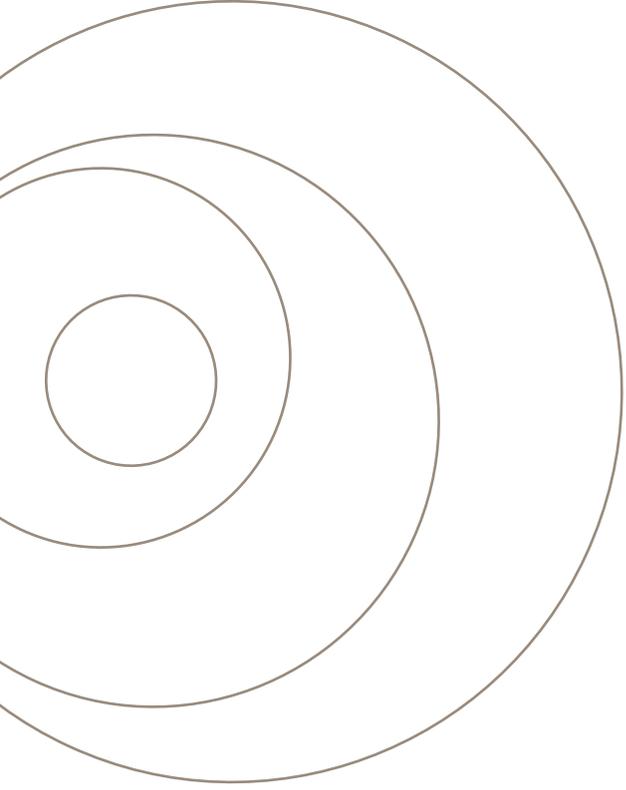
Blend of full-bodied port wines aged for around two years in large oak vats. Stylishly fruity and full of intense concentrated blackcurrant and cherry aromas. Full bodied and firm, the palate is crammed with luscious black fruit flavours.

GOCCIE DI PASSITO - AGRICOLA ECCELSA 88 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