

DESSERT MENU

SWEET CREATIONS BY CHEF MARCO FURLAN

- CHOCOLATE THERAPY** *(ideal for sharing)* 178
a combination of texture and flavours, a indulgence to share and to pair with a glass of Port wine or aged Whiskey or Cognac
- HAZELNUT MERINGUE** 98
with forest berries, Mascarpone cheese and chocolate sauce
- TIRAMISÚ 2.0** 108
an interpretation of the classic Mascarpone and coffee dessert
- PROSECCO & PEACH BAVAROIS** 98
with Prosecco DOC jelly and fresh peach
- 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
- MY FRUIT TART** 98
cooked and fresh fruits laid on a crispy biscuit with Tahitian vanilla ice cream atop
- FLOURLESS CHOCOLATE CAKE** 98
with pear jelly, poached Forelle pear and pear ice cream

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

SPASSO'S SWEET KICK PLATTER 258

Select three desserts from our list to create your sharing platter

Spasso
Italian bar · restaurant · terrace

DESSERT COCKTAILS

- SPASSO'S CHOCOLATE ESPRESSO MARTINI** 125
Segafredo espresso coffee with Grey Goose vodka and Kahlua

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** 98
Realizzata da vinacce pressate
A seductive, rich and aromatic grappa produced from pressed grape skins and then heated with waves of steam.

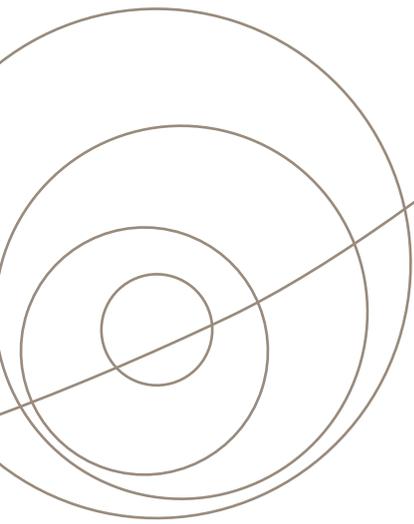
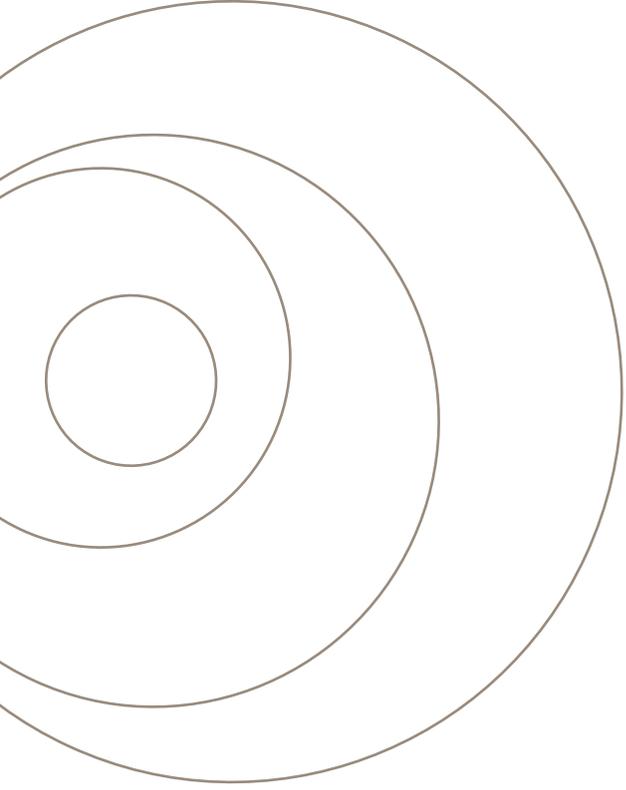
- GRAPPA NONINO RISERVA (43% vol.)** 145
Invecchiata in barriques
*Carefully selected pomace, distilled using artisanal skills and aged from 18 months to 12 years.
Great aromatic richness of spices, brioche, vanilla and bitter almond.*

- MOSCATO WINE SPLENDORE** 91 per glass
Muscat blanc à petits grain
NV, Italy (Abruzzo) 510 per bottle
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
2013, Italy (Sardinia) 495 per bottle
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