

DESSERT MENU

SWEET CREATIONS

- HAZELNUT MERINGUE** 118
with forest berries, mascarpone cheese and chocolate sauce
- SPASSO'S TANGY & SWEET LEMON CREAM** 118
served with raspberry and chantilly cream
- SPASSO TIRAMISÚ** 118
traditional mascarpone cream and espresso soaked lady finger in served in vaso cottura jar
- ICE CREAM COMBINATION** 118
three scoops served with fresh seasonal fruits
- ASSORTED SEASONAL FRUIT SALAD** 118
with peppermint and lemon sherbet
- LIQUID CENTRE DARK CHOCOLATE FLAN** 128
served with "26 espresso" ice cream
(please allow 15 minutes for preparation)
- HANDCRAFTED ICE-CREAMS AND SHERBETS** 45
from "I-SCREAM"™ made with fresh products, passion and respect of tradition

PLANT-BASED
NEW YORK "CHEEZECAKE"
served with passion fruits
108

*A delicious, gluten-free indulgence
infused with real vanilla
and lots of dairy-free love*

Calories	Trans-fat	Cholesterol
360	0g	0mg

SPASSO'S SWEET KICK PLATTER 288

Select three desserts from our list
to create your sharing platter

Spasso
Italian bar · restaurant · terrace

DESSERT COCKTAILS

- SPASSO'S CHOCOLATE ESPRESSO MARTINI** 135
Segafredo espresso coffee with Grey Goose vodka and Kahlua
- SGROPPINO AL LIMONE** 118
frothy lemon ice cream, Belvedere vodka and

CHEESE - D.O.P SELECTIONS

Choice of 1 118 Choice of 3 248 Choice of 5 308

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 NORCIA
A cheese obtained with only sheep's milk slightly peeled in the paste, fresh and delicate with a sweet and pronounced flavour
Umbria

WINES & LIBATIONS

- GRAPPA DI BRUNELLO RIDOLFI** 108
Realizzata da vinacce pressate
A seductive, rich and aromatic grappa produced from pressed grape skins and then heated with waves of steam.
- LA GRAPPA 903** 145
Bonaventure Maschio
Since 1903 following the classic method of processing from separately distilled white and red pomace with a full and delicate taste.
- MOSCATO WINE SPLENDORE** 98 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 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.

GOCIE DI PASSITO - AGRICOLA ECCELSA 88 per glass
480 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 \$375 will be charged per bottle of champagne or wine
Cake cutting fee of \$230 will be charged per pound
Wifi password: spasso07