

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

LUKE-WARM CHOCOLATE CAKE 118
gluten & dairy free with intense chocolate taste and a unique soft texture
served with raspberry coulis

不含麩質 不含乳製品

SPASSO'S SWEET KICK PLATTER

288

Select three desserts from our list to create your sharing platter

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 champagne

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 118
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.

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.

MOSCATO WINE SPLENDORE 88 per glass 495 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.

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