

DESSERT MENU

SWEET CREATIONS

MONT BLANC 138

with chestnuts paste, crunchy meringue and freshly made whipped cream accompanied with vanilla ice cream
白雪山配上栗子醬、脆脆酥皮和新鮮 奶油，配雲呢拿雪糕
【4,8,9,12】

LOVE & SPICE 138

dark chocolate mousse with triple sec and a final hint of chili pepper, served with raspberries sauce, chocolate crumble and pistachio ice cream
愛與香料 -
黑朱古力慕斯、一絲辣椒，搭配紅莓醬、朱古力碎和開心果雪糕
【4,8,12,14】

SPASSO TIRAMISÚ 118

traditional mascarpone cream and espresso soaked lady finger served in vaso cottura jar
Spasso意大利芝士餅
配以傳統馬斯卡彭奶油和濃縮咖啡浸泡的意大利手指餅

ICE CREAM COMBINATION 118

three scoops served with fresh seasonal fruits
自選雪糕 (三球)
【4,9,12】

DUO OF MANGO AND WHITE CHOCOLATE MOUSSE 118

on cocoa crumble, chocolate cream & strawberry ice cream
芒果與白朱古力慕斯雙併 搭配可可碎、朱古力奶油
【4,6,8,12】

LIQUID CENTRE DARK CHOCOLATE FLAN 128

served with "26 espresso" ice cream and chocolate cremino (please allow 15 minutes for preparation)
流心黑朱古力蛋糕搭配「26 濃縮咖啡」雪糕
(製作時間約15分鐘)
【4,8,9,12】

HANDCRAFTED ICE-CREAMS AND SHERBETS (from "I-SCREAM"™) 45

made with fresh products, passion and respect of tradition
「I-SCREAM」™ 手工雪糕或雪葩

GLUTEN FREE CHOCOLATE BROWNIE 118

gluten free with intense chocolate taste and a unique soft texture
served with raspberry coulis
無麩質朱古力布朗尼 倫巴第 (不含麩質)
香濃朱古力味的綿軟蛋糕 搭配紅莓醬 【4,9,12】



SPASSO'S SWEET KICK PLATTER

298

Select three desserts from our list to create your sharing platter

SPASSO 自選甜品拼盤

(從我們的餐牌中選擇三種甜品來創建你專屬的甜品)

Spasso
Italian bar · restaurant · terrace

DESSERT COCKTAILS

SPASSO'S CHOCOLATE ESPRESSO MARTINI 135

Segafredo espresso coffee with Grey Goose vodka and Kahlua Segafredo 濃縮咖啡配灰雁伏特加和甘露咖啡
【4,14】

SGROPPINO AL LIMONE 118

frothy lemon ice cream, Belvedere vodka and Prosecco
泡沫檸檬雪糕、貝爾維代爾伏特加和意大利有汽酒
【14】

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
精選的芝士搭配自製果醬和蜜餞、新鮮葡萄、蜂巢和餅乾
【4,8】

PARMIGIANO REGGIANO 24 MONTHS

a semi-fat hard cheese, slowly cooked and ripened
Emilia Romagna
慢煮PARMIGIANO REGGIANO 24個月半脂硬乳酪

TALEGGIO

a soft cow's milk cheese with a buttery, beefy flavor
Lombardy
塔萊古奧 - 一種帶有奶油、牛肉味的軟牛奶乳酪

TESTUN AL BAROLO OCCELLI I.T.G

a full-flavoured, drunken cheese covered with pressed grapes
Piedmont
特斯通阿爾巴羅洛奧切利 - 一種味道濃郁、帶有香濃葡萄酒味的半硬乳酪

GORGONZOLA CREMIFICATO D.O.P

a soft-textured cow's milk cheese with spicy, peppery and earthy flavours
Lombardy
戈貢佐拉乾酪 D.O.P - 質地柔軟的牛奶乳酪，帶有辛辣、胡椒和清新泥土味

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
諾爾恰羊乳酪，新鮮細膩，味道香甜濃郁

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 D'ASTI 2021 98 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.

Please read this food allergens list for reference 請參照代表數字以識別含致敏成份的食物

1	2	3	4	5	6	7	8	9	10	11	12	13	14
CELERY	CRUSTACEANS	FISH	MILK	MUSTARD	PEANUTS	SOY	GLUTEN	EGGS	LUPIN	MOLLUSCS	TREE NUTS	SESAME	SULPHUR DIOXIDE SULPHITES

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: \$450 per pond; Cake cutting fee of \$230 will be charged per pound
Wifi password: spasso07