

# DESSERT MENU

## SPASSO’S TIRAMISÚ 118

Spasso’s Tiramisú, made with traditional Mascarpone cream and espresso soaked lady finger served in a “vaso cottura” jar.  
意大利芝士餅配馬斯卡彭奶油和濃縮咖啡波泡的意大利手指餅  
【4,8,9】

## CHOCOLATE 138

dark chocolate flan served with passion fruit gelato  
流心朱古力蛋糕配百香果冰淇淋  
【4,8,9】 (Please allow 15 minutes for preparation 製作時間約15分鐘)

## LAVANDER’S FLOWER 118

a velvety custard creme brulee, rich and creamy, infused with a subtle hint of lavender, topped in a perfect caramelized sugar crust.  
薰衣草香蕉糖布丁  
【8,9】

## APPLE TART 118

caramelized apple with butter and sugar, baked upside down into a sweet layer of puff pasty, served with Madagascar vanilla pods gelato  
牛油焦糖蘋果甜酥皮 配 馬達加斯加雲厘拿冰淇淋  
【4,8】

## EGG 128

syphoned home-made eggnog enchanted flavored with VOV liquor, served with vanilla ice cream  
傳統意大利VOV蛋奶酒 配雲厘拿冰淇淋  
【4,8,9】

## COFFEE 128

traditional Neapolitan “Sfogliatella Riccia”, layered of water thin pastry formed into shells filled with a rich espresso coffee custard  
咖啡吉士拿坡里貝殼千層酥  
【4,8,9】 (Please allow 15 minutes for preparation 製作時間約15分鐘)

## ICE CREAM COMBINATIONS

### DENMARK 108

vanilla (2 scoops), chocolate (1 scoop) served with cookies  
雲厘拿及巧克力雪糕配曲奇  
【4,9,12】

### FRUITY BOWL FOR SHARING 138

strawberries, raspberries, lemon, mango, passion fruit with cookies  
士多啤梨、紅莓、檸檬、芒果及熱情果雪糕配曲奇  
【4,9,12】

### CREAMY COMBO 138

chocolate, vanilla, pistachio, hazelnut, coffee ice cream with cookies  
巧克力、雲厘拿、開心果、榛子及咖啡雪糕配曲奇  
【4,6,9,12】

### HAND CRAFTED ICE CREAMS AND SHERBETS 45 per scoop

made with fresh products, passion and respect of tradition  
I-SCREAM ™ 手工雪糕或雪葩  
【4,9】

### 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配紅莓醬  
【4,9,12】

## WINES & LIBATIONS

### GRAPPA CANDOLINI BIANCA (Realizzata da vinacce pressate) 79

A seductive, rich and aromatic grappa produced from pressed grape skins and then heated with waves of steam.

### FINE RUBY PORT - TAYLOR FLADGATE (Portugal) 98

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 Muscat blanc à petits grain NV, Italy (Abruzzo) 98 per glass 495 per bottle

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

MAY 2025



### 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)

### NUTELLA® E FRUTTI DI BOSCO 108

8” focaccina, assorted berries, Nutella spread and mint  
8吋什莓及榛子朱古力醬鬆軟薄餅  
【4,6,7,12】

## DESSERT COCKTAILS

### 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	Choice of 3	Choice of 5
118	248	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 (Emilia Romagna)

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

### TALEGGIO (Lombardy)

a soft cow’s milk cheese with a buttery, beefy flavor  
塔萊吉奧 - 一種帶有奶油、牛肉味的軟牛奶乳酪

### TESTUN AL BAROLO OCCELLI I.T.G (Piedmont)

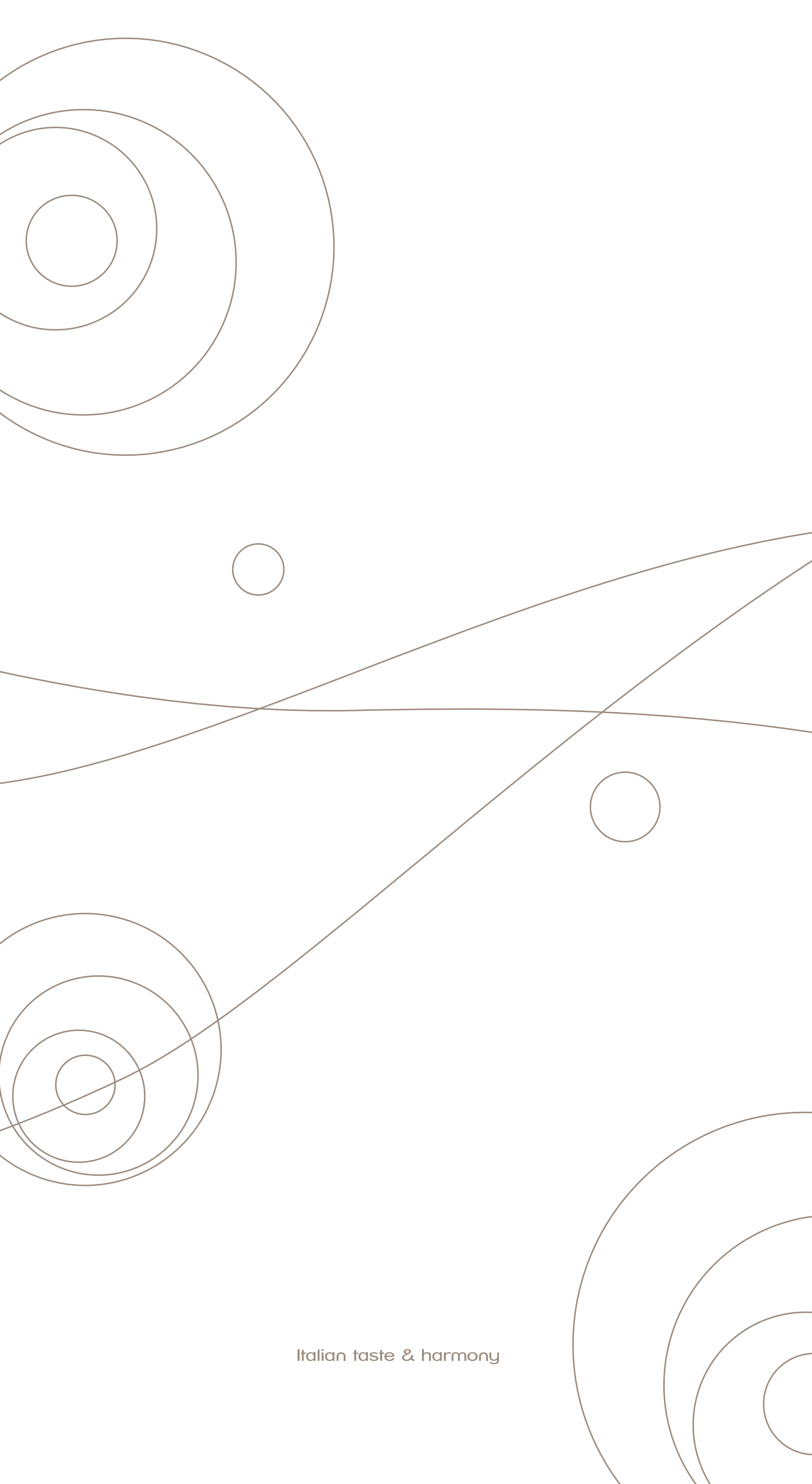
a full-flavoured, drunken cheese covered with pressed grapes  
特斯通阿爾巴羅洛奧切利 - 一種味道濃郁、帶有香濃葡萄酒味的半硬乳酪

### GORGONZOLA CREMIFICATO D.O.P (Lombardy)

a soft-textured cow’s milk cheese with spicy, peppery and earthy flavours  
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 (Umbria)

a cheese obtained with only sheep’s milk slightly peeled in the paste, fresh and delicate with a sweet and pronounced flavour  
諾爾恰羊乳酪, 新鮮細膩, 味道香甜濃郁



Italian taste & harmony