

CHRISTMAS DELIGHT

SWEET SENSATIONS

甜蜜時刻

No indulgent festive meal is complete without a decadent dessert. These five establishments have created some special treats that are sure to leave you wanting more.

欠缺了誘人的美味甜品，便稱不上是完美的聖誕大餐了。

以下五家食肆均別出心裁地巧製了特色甜點，務求讓您回味無窮。

Text: Vicki Williams Photography: Gareth Brown and courtesy of SEVVA



From left:
Dark chocolate délice,
Earl Grey ice cream with
candied hazelnuts;
banana bread pudding,
cranberry compote,
mandarin orange and
laurel powder

左起：黑朱古力蛋糕配
伯爵雪糕及蜜餞榛子；
香蕉麵包布丁配糖煮
紅莓、橘子及月桂粉。



LIBERTY EXCHANGE Kitchen + Bar

LIBERTY EXCHANGE is a cosmopolitan grill, bar and restaurant serving New American cuisine, with a wonderful atmosphere that is just as conducive to casual get-togethers as to formal dinners. It is a favourite of the city's foodies thanks to its ability to successfully combine unexpected flavour pairings – as evident in two divine desserts: dark chocolate délice, Earl Grey ice cream with candied hazelnuts; and banana bread pudding, cranberry compote, mandarin orange and laurel powder.

LIBERTY EXCHANGE是一家充滿國際都會氣息的餐廳酒吧，專門提供新派美國菜。此高級食肆既適合休閒聚會，也是社交晚宴的理想場所。城中很多美食追隨者都鍾情此處，皆因廚師精於配對各種味道，為食客帶來意想不到的新口味，其中包括兩款聖誕甜品——黑朱古力蛋糕配伯爵雪糕及蜜餞榛子，以及香蕉麵包布丁配糖煮紅莓、橘子及月桂粉。

LIBERTY EXCHANGE Kitchen + Bar:
SHOP 103 & 206-207, 1/F & 2/F, Two Exchange Square
TEL/ 電話: (852) 2810 8400
交易廣場第二座1樓103號舖及2樓206-207號舖

ARMANI / AQUA

Glamourous dining hotspot ARMANI / AQUA has created two sensational desserts to highlight the flavours often associated with this time of the year: the liquid chocolate "yule log" served with mead ice cream, a clever combination, with the richness of the chocolate balanced by the light honey notes of the ice cream; and the red berry cider cloud, which is given depth and complexity by the addition of a mulled fruit garnish and a spiced sorbet with its notes of cinnamon and clove.

魅力非凡的餐飲熱點ARMANI / AQUA準備了兩款令人心醉的節日甜點，讓大家吃出聖誕滋味。第一款是流心朱古力樹頭蛋糕配蜂蜜酒雪糕，蜂蜜的清淡甜味巧妙地中和了朱古力濃烈的味道。另一款則是紅莓酒蛋白果凍伴酒煮鮮果及肉桂丁香雪葩，為這款甜品添了層次，叫人再三回味。

ARMANI / AQUA:
SHOP 204-205, 2/F, LANDMARK CHATER TEL/電話:(852)3583 2828
置地連打2樓204-205號舖



COVA

COVA is a classic Italian café from Milan that traces its roots back to 1817. Any time of the day is the right time to enjoy its renowned pastries and cakes that are made daily. For Christmas, COVA is serving Autunnale, which highlights the chestnuts that are currently in season. A mouthwatering combination of a two-layer Sacher cake with chestnut cream and diced syruped chestnuts, topped with chestnut purée and decorated with chestnuts that have been soaked in sweet syrup. While the Santa Claus cake, made from Panettone and royal icing, is a sweet centerpiece.

經典意大利餐廳COVA早於1817年已在米蘭開業，歷史悠久，其天天新鮮出爐的著名糕點，在任何時候都適合品嚐。今年聖誕，COVA推出由時令栗子精製的Autumnale栗子蛋糕。兩層的奧地利Sacher蛋糕伴以栗子奶油和沾了糖漿的栗子，上面再鋪上栗子泥和經糖漿浸泡的甜栗子，讓人垂涎欲滴。至於由意大利水果麵包和糖霜製造的聖誕老人意大利栗子蛋糕，則為餐桌添上聖誕氣息。

COVA:

SHOP 203, 2/F, LANDMARK ALEXANDRA
TEL/電話:(852)2522 1833 (Caffe-Ristorante餐廳)/
(852)2526 6033 (Cake Shop餅店) 置地歷山2樓203號舖
SHOP 134-135, 1/F, LANDMARK PRINCE'S
TEL/電話:(852)2869 8777 置地太子1樓134-135號舖

CHRISTMAS DELIGHT



From left:
Banana Split;
Mango Tango.
左起：「Banana Split」
蛋糕；「Mango Tango」果撻。

SEVVA

Restaurant and bar SEVVA is famous for two things: the fantastic view from its outdoor terrace and its couture desserts, such as Mango Tango, a warm mille-feuille mango tart served with mango ice cream. A new creation is the moreish Banana Split, that while inspired by childhood delights is given a modern reinterpretation as a cake, with layers of strawberry-banana-chocolate mousse in-between cakes of the same flavour and finished with vanilla meringue.

氣氛時尚的餐廳酒吧SEVVA有兩大聞名之處，分別是露台外海天一色的美景及設計獨具匠心的甜品。在芸芸精緻美味的甜點中，「Mango Tango」是不可錯過的選擇，暖暖的拿破崙芒果撻配上冰凍的芒果雪糕，讓人回味無窮。另一創新口味「Banana Split」則把懷舊的童年甜點香蕉船演繹成蛋糕，士多啤梨、香蕉和朱古力慕斯，與相同口味的蛋糕層層相間，再以雲呢拿蛋白糖霜點綴，保證為味蕾帶來驚喜。

SEVVA:
25/F, LANDMARK PRINCE'S TEL/ 電話：(852)2537 1388
太子大廈25樓

ZUMA Restaurant

Contemporary Japanese restaurant ZUMA has two festive desserts that are as creative and delicious as its noted savoury selection, with the same high level of attention to detail and presentation that is a signature of the restaurant. For the chocolate lover there is the decadent Amedei hot chocolate cake with espresso caramel, while the visually stunning Kyoto Kintoki carrot cake with Japanese strawberry and mandarin, coconut biscuit, iced yuzu cream on hichu candy ice cream tastes as good as it looks.

時尚日本餐廳ZUMA，向來以細心講究的烹調手法和精緻的食物賣相見稱，聖誕甜品自然也不例外。今年炮製的兩大聖誕甜品，不但創意無限，而且滋味無窮，與餐廳各款美食互相輝映。要是你鍾情朱古力，必定要一嚐讓人無法抗拒的熱朱古力蛋糕配焦糖特濃咖啡。另一款聖誕甜品則是京都甘筍蛋糕配日本柑、草莓、椰子餅乾、冰柚子奶油伴糖果子雪糕，賣相與味道同樣突出。

ZUMA Restaurant:
SHOP 501-503, 5/F, LANDMARK 置地廣場5樓501-503號舖
ZUMA Lounge & Bar: SHOP 601-603, 6/F, LANDMARK
置地廣場6樓601-603 號舖 TEL/ 電話：(852)3657 6388



From left:
Kyoto Kintoki carrot cake with Japanese strawberry and mandarin, coconut biscuit, iced yuzu cream on hichu candy ice cream;
Amedei hot chocolate cake with espresso caramel.
左起：京都甘筍蛋糕配日本柑、草莓、椰子餅乾、冰柚子奶油伴糖果子雪糕；
熱朱古力蛋糕配焦糖特濃咖啡。

