

## WHERE TO ORDER

### PASTICCERIA - CONFETTERIA BOUTIQUES

#### Lee Garden One

Shop 106-7, 1/F., Causeway Bay  
Tel: 2907 3060 Fax: 2907 5008

#### Pacific Place

Shop 230A, L2, Queensway  
Tel: 2918 9643 Fax: 2918 9656

#### Alexandra House

Shop 203, 2/F., Central  
Tel: 2526 6033 Fax: 2526 6066

#### Prince's Building

Shop 134-135, 1/F., Central  
Tel: 2869 8777 Fax: 2869 8780

#### Devon House

Shop F, 1/F., Taikoo Place, Quarry Bay  
Tel: 2811 9877 Fax: 2811 8790

#### World Trade Centre

Shop G011-012, G/F., Causeway Bay  
Tel: 2895 2368 Fax: 2895 1382

#### Gateway Arcade

Shop G315, G/F., Harbour City, Tsimshatsui  
Tel: 2907 3881 Fax: 2907 3880

#### Ocean Centre

Shop 116A&B, Level 1, Harbour City, Tsimshatsui  
Tel: 2992 0710 Fax: 2992 0915

#### Festival Walk

Shop LG1-10 & 11, Kowloon Tong  
Tel: 2265 8678 Fax: 2265 8681

#### New Town Plaza

Shop 214c, L2, Phase 1, Shatin  
Tel: 2601 2106 Fax: 2608 1661

#### apm

Shop C17, Concourse Level, Kwun Tong  
Tel: 2252 3700 Fax: 2252 3363

#### ifc

Shop 3022A, Level 3, Central  
Tel: 2918 1383 Fax: 2918 1616

### RISTORANTE & CAFFE

#### Lee Garden One

Tel: 2907 3399 Fax: 2907 3111

#### Pacific Place

Tel: 2918 9660 Fax: 2918 9190

#### Alexandra House

Tel: 2522 1833 Fax: 2526 6066

#### World Trade Centre

Tel: 2895 1998 Fax: 2895 1382

#### Gateway Arcade

Tel: 2907 3882 Fax: 2175 0993

#### Festival Walk

Tel: 2265 8688 Fax: 2265 8782

#### Ocean Centre

Tel: 2992 0720 Fax: 2992 0015



MONTENAPOLEONE  
1817

## Cova Luxurious Cake Collection



SACHER

3 layers of Rich Sacher sponge, drenched with apricot jam and filled with generous chocolate gateau cream  
Topped with chocolate glaze



RASPBERRY GIANDUIA  
GIANDUIA CON LAMPONI

3 layers of Sacher sponge filled with Gianduia cream and fresh raspberries mixed together to perfection



CHOCOLATE TRUFFLE  
TARTUFO

3 layers of Sacher sponge filled with chocolate & Gianduia cream  
Topped with Sacher crumbs & cocoa powder



CHOCO MOUSSE  
MOUSSE CIOCCOLATO

1 thin short pastry base, smooth chocolate mousse with bitter aftertaste, for chocolate lovers  
Topped with glossy chocolate glaze



CHOCOLATE TRILOGY  
TRILOGIA AL CIOCCOLATO

Dark, milk and white chocolate: a trilogy of taste for chocolate lovers  
Topped with glossy chocolate sauce



CHOCO-BLUEBERRY MOUSSE  
BAVARESE CIOCCOLATO

2 thin layers sponge filled with a rich blueberry mousse  
Topped with glossy fresh blueberries



PROFITEROLES

Sacher or puff pastry base, delicious mini puff filled with pastry cream  
Topped with smooth Chantilly cream



BLACK FOREST WITH SOUR CHERRIES  
FORESTA NERA CON AMARENE

3 layers of Sacher sponge filled with Chantilly cream and sour cherries mixed together  
Topped with chocolate glaze



COFFEE MOUSSE  
MOUSSE AL CAFFÈ

2 layers of sacher sponge filled with 3 layers of coffee cream mousse  
Topped with bitter cocoa powder



AUTUMN CHESTNUT CAKE  
AUTUNNALE

2 layers of Sacher sponge filled with Chestnut cream and diced candied chestnuts  
Topped with chestnut purée and Italian Marron Glacés

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### The Unique COVA Recipes

All COVA cakes are prepared following the prized heritage recipes of COVA Milano from generations to generations since 1817.

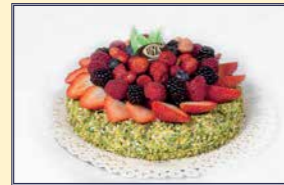
With the use of finest farm eggs, superior grade Italian flour, freshest milk and fruits from all around the world, COVA cakes are exclusive & unique, which provide you an excellent standard of taste.

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COVA FRUIT CUP  
COPPA COVA

Generous pastry cream, mixed berries and fruits  
Topped with whipped cream, pistachios granola and fruits



DOLCEFRUTTO

2 layers of sponge filled with pastry cream and fruits mixed together, pistachio granola around the sides  
Topped with fresh fruit and berries



AURORA WITH FRUITS  
AURORA CON FRUTTA

3 layers of sponge filled with 1 layer pastry cream and 1 layer chocolate cream  
Topped with icing sugar



AURORA

3 layers of sponge filled with 1 layer pastry cream and 1 layer chocolate cream  
Topped with icing sugar



COVA CHEESECAKE 1817  
CHEESECAKE COVA 1817

1 salted biscuit base, rich delicious cream cheese.  
Thin layer of strawberry jam.  
Topped with strawberry glaze



OATMEAL CAKE  
DOLCE ALL'AVENA

3 discs Puff pastry base with oatmeal mousse and Baileys  
Topped with oatmeal and fresh raspberries



APRICOT JAM TARTE  
CROSTATATA DI MARMELLATA

Short pastry base, filled up with Italian apricot jam  
Topped with short pastry decoration



APPLE TARTE  
TORTA DI MELE

Short pastry with 1 thin layer pastry cream, covered with thin apple slices  
Topped with apricot gel



WILD STRAWBERRIES TARTE  
TARTE FRAGOLINE BOSCO

Short pastry base filled with 1 layer of pastry cream  
Topped with generous wild strawberries



FRUITS TARTE  
TARTE FRUTTA

Short pastry base filled with 1 layer of pastry cream and covered with fresh fruit and assorted berries



ST. HONORÉ

3 layers of sponge filled with 1 layer pastry cream and 1 layer chocolate cream. Covered with caramelized cream mini puff. Topped with fresh cream and chocolate cream



CHESTNUT CREAM  
MONTEBIANCO

2 discs of meringue filled with delicious Chestnut cream and diced candied chestnuts. Topped with chestnut cream, Meringue crumble, and Italian Marron Glacés



CHOCO-ORANGE MOUSSE  
BAVARESE ALL'ARANCIA

1 layer chocolate mousse, 1 layer orange mousse on a thin disc of short pastry base  
Topped with fresh orange slices



CHOCO-MINT MOUSSE  
BAVARESE ALLA MENTA

1 layer chocolate mousse, 1 layer mint mousse on a thin disc of short pastry base  
Topped with glossy mint sauce



APPLE COUNTRY CAKE  
CAMPAGNOLA CON MELE

Short pastry filled with apples baked in lemon and white wine  
Topped with granulated sugar crust



BLUEBERRY PIE  
CAMPAGNOLA AI MIRTILLI

Short pastry filled up with fresh blueberries and apples baked in lemon sauce  
Topped with granulated sugar crust



STRAWBERRIES SNOW WHITE  
BIANCANEVE ALLE FRAGOLE

3 layers sponge filled with generous pastry cream and strawberries mixed together  
Topped with meringue crumble and icing sugar



RASPBERRY WISH  
DESIDERIO LAMPONE

3 layers sponge filled with 1 layer raspberry mousse, 1 layer pastry cream with raspberries  
Topped with whipped cream and raspberries



MANGO MILLEFOGLIE  
MILLEFOGLIE AL MANGO

3 discs puff pastry filled with Chantilly cream and diced mango mixed together  
Topped with icing sugar and a mango rose



MILLEFOGLIE

3 discs Puff pastry base filled with generous pastry cream  
Topped with icing sugar and a mixed fruits



YOMANGO

1 layer yogurt mousse, 1 layer mango mousse on a whole wheat biscuit base  
Topped with sliced mango and glaze



PISTACHIO MOUSSE  
BAVARESE PISTACCHIO

Short pastry base, 1 layer vanilla mousse, 1 layer pistachio mousse  
Topped (half) with pistachio granola



RASPBERRY DELIGHT  
DELIZIA LAMPONE

Short pastry base generously filled with chocolate cream and fresh raspberries mixed and baked to perfection



LEMON TARTE WITH MERINGUE  
TARTE MERINGA LIMONE

Short pastry base filled up with lemon cream and covered with soft meringue  
Topped with icing sugar



STRAWBERRY CREAM CAKE  
MIMOSA ALLE FRAGOLE

3 layers sponge, generously filled with Chantilly cream and fresh strawberries mixed together. Topped with sponge crumble and icing sugar



MANGO CREAM CAKE  
MIMOSA AL MANGO

3 layers sponge, generously filled with Chantilly cream and fresh mango mixed together  
Topped with sponge crumble and icing sugar



PISTACHIO PASSION  
PASSIONE PISTACCHIO

Short pastry base with 3 layers pistachio Chiffon sponge, filled with pistachio Chantilly cream  
Topped with pistachio granola



LEMON CHIFFON  
CHIFFON LIMONE

3 layers of Chiffon sponge, filled with lemon cream and covered with fresh cream  
Topped with caramelized lemon



BLUEBERRIES CHEESE CAKE  
CHEESE CAKE CON MIRTILLI

Whole wheat biscuit base, generous cream cheese  
Topped with blueberries compote



STRAWBERRIES CHEESE CAKE  
CHEESE CAKE CON FRAGOLE

Whole wheat biscuit base, generous cream cheese  
Topped with strawberries compote



BAKED CREAM CAKE  
CREMA COTTA

Short pastry filled with 1 thin layer of sponge cake and filled up with pastry cream



DRY FRUITS TARTE  
TARTE FRUTTA SECCA

Short pastry base, fully covered with mixed dry fruits  
Topped with a thin glaze of Italian honey and gelatin



RASPBERRY ROSE  
ROSA LAMPONE

3 layers of rich sponge, generously filled with Rose Chantilly cream mixed together with fresh raspberries. Topped with sponge crumble and icing sugar



COCONUT PASSION  
COCCO PASSION

1 short pastry base, 2 layers coconut mousse, 1 middle layer passion fruit cream  
Topped with passion fruit glaze and coconut flakes



TIRAMISÙ CAKE  
TIRAMISÙ - TORTA

3 layers Lady finger dough soaked with coffee, filled with Mascarpone cheese cream  
Topped with bitter cocoa powder



TIRAMISÙ SPOON  
TIRAMISÙ AL CUCCHIAIO

Lady fingers drenched in Cova espresso and generous Mascarpone cheese cream  
Topped with bitter cocoa powder



CHOCO-BANANA CAKE  
BANANA CIOCCOLATO

1 layer chocolate mousse, 1 layer banana mousse on a thin disc of short pastry base  
Topped with fresh banana slices



MANGO MOUSSE  
BAVARESE AL MANGO

3 layers sponge cake, filled with delicious mango mousse  
Topped with mango glaze and mixed fruits



BAKED CHEESE CAKE  
CHEESE CAKE AL FORNO

Short pastry filled up with Italian soft cheese  
Topped with raspberry sauce



BAKED CHEESE CAKE WITH FRUITS  
CHEESE CAKE CON FRUTTA

Short pastry filled up with smooth cheese  
Topped with generous seasonal fruits