

WHERE TO ORDER

PASTICCERIA - CONFETTERIA BOUTIQUES

Lee Garden One

Shop 108A, 1/F., Causeway Bay
Tel: 2907 3060 Fax: 2907 5008

Pacific Place

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

Cityplaza

Shop 22B, 2/F., Taikoo Shing
Tel: 2121 1490 Fax: 3520 4910

Prince's Building

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

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

APM

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

New Town Plaza

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

YOHO Mall I

Shop 1005A, 1/F., Yuen Long
Tel: 2630 8868 Fax: 2630 8898

Citygate Outlets

Unit 260, 2/F., Tung Chung
Tel: 2955 0833 Fax: 2955 0822



MONTENAPOLEONE
1817

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 Rich Sacher 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 fresh cream



BLACK FOREST WITH SOUR CHERRIES
FORESTA NERA CON AMARENE

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



COFFEE MOUSSE
MOUSSE AL CAFFÈ

2 layers of sacher sponge filled with 2 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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• Fruit Passion •



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



WILD STRAWBERRIES TARTE
TARTE FRAGOLINE BOSCO

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



FRUIT TARTE
TARTE FRUTTA

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



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



STRAWBERRY CREAM CAKE
MIMOSA ALLE FRAGOLE

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



MANGO CREAM CAKE
MIMOSA AL MANGO

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



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

• Creams Temptation •



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



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



MANGO MILLEFOGLIE
MILLEFOGLIE AL MANGO

3 discs puff pastry filled with fresh 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



PISTACHIO PASSION
PASSIONE PISTACCHIO

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



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

• Cheese •



COVA CHEESECAKE 1817
CHEESECAKE COVA 1817

1 short pastry base, rich delicious cream cheese.
Thin layer of raspberry jam.
Topped with raspberry glaze



OATMEAL CAKE
DOLCE ALL'AVENA

Whole wheat biscuit base with oatmeal mousse and Baileys
Topped with oatmeal and fresh raspberries



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



YOMANGO

1 layer yogurt mousse, 1 layer mango mousse on a short pastry 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



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



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

• Just Baked •



APRICOT JAM TARTE
CROSTATA 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



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 blueberries baked in lemon sauce
Topped with granulated sugar crust



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



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 honey and gelatin



BAKED CHEESE CAKE
CHEESE CAKE AL FORNO

Short pastry filled up with 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