

SEASONAL MENU

Autumn Yuzu Trifle

layered lemon chiffon cake soaked in verbena tea, poached red wine pear and homemade mascarpone cream.

14.45



NEW



ST MARKS
FLUSHING
LONG ISLAND CITY

Kabocha Pie (v, gf)

vegan & gluten free pumpkin custard, rolled oats & flaxseed crumble with coconut sorbet

14.45



Created by
Iron chef of Thailand

Eye of the Dragon

sticky longan pudding cake, soaked in palm sugar caramel sauce served with condensed milk ice cream

14.45



Jjan Hae

coconut rice pudding served with fresh citrus (orange, kumquat, grapefruit) topped with crispy pop rice & a shot of korean rice wine served with coffee ice cream.

14.45



FALL WINTER 23

SPOT Special

Best Seller

Golden Toast, Matcha Lava, Harvest

\$34.45
(save 20%)

Fall/Winter Specials

Autumn Yuzu Trifle, Eye Of The Dragon, Jjan Hae, Kabocha Pie

\$44.45
(save 20%)

Omakase

any 5 tapa desserts, 3 pastries and 1 pot of tea

\$79.95
(save 20%)



SIGNATURE TAPAS

Harvest

layers of strawberries, soft cheesecake, chiffon cake, whipped cream, Oreo crumbs, earl grey milk tea, raspberry sorbet

14.45



Cookie Camp

fresh half baked marshmallow cookie, pretzels cookie crumbs, served with condensed milk ice cream.

14.45



Milky Puff

choux-puff pastry, brûlée banana, white chocolate honeycomb, corn flakes, condensed milk ice cream

14.45



Matcha Lava

dark chocolate cake, matcha powder, chocolate pearls, cookie crumbs, green tea ice cream

14.45



Golden Toast

honey buttered toast, strawberries, whipped cream, honey, powdered sugar, cookie crumbs, condensed milk ice cream

14.45



1 dessert minimum to dine in
Alert us of any food allergies or dietary restrictions / "No substitutions"

SPECIALTY DRINKS

Homemade Mango Passion Fruit Soda	8.45
Homemade Raspberry Rose Soda	8.45
Homemade Passion Fruit Blueberry Soda	8.45
Thai Milk Tea Float	8.45
Condensed Milk Cafe Latte Float	8.45
Condensed Milk Matcha Latte Float	8.45
Nutella Hot Chocolate	6.95

ALCOHOL (21+)

Makku - Korean Rice Beer <i>flavors: passion fruit, mango, blueberry</i>	10
Soku - Sparkling Cocktail <i>flavors: strawberry, tangerine, pineapple</i>	10
Matcha IPA	12
House White Wine 6oz	12
House Red Wine 6oz	12
House Sparkling Wine 6oz	12
House Wine bottle	48
Gaston Chiquet Brut 375ml	50



COFFEE & OTHERS

Single Espresso	2.95
Double Espresso	3.95
<i>*extra espresso shot</i>	1.50
Americano	5.45
Latte	5.95
Cappuccino	5.95
Matcha Americano	5.45
Matcha Latte	5.95
<i>sweeteners: vanilla/ brown sugar/ rose</i>	
<i>*Substitute Oat Milk</i>	0.50
<i>Almond Milk</i>	0.50

- ND • Non-Dairy
- D • Decaf
- V • Vegan
- GF • Gluten Free

TEA

Jasmine Green Tea	4.95
Earl Grey Tea	4.95
Peppermint Herbal Tea <i>D</i>	4.95
Chamomile Herbal Tea <i>D</i>	4.95
Honey Yuzu Tea <i>D</i>	4.95

BUBBLE TEA

Thai Milk Tea	6.95
Earl Grey Milk Tea	6.95
Oreo Milk Tea	6.95
Taro Milk Tea	6.95
Rose Milk Tea <i>ND</i>	6.95
Passion Fruit Green Tea <i>ND</i>	6.95
Mango Green Tea <i>ND</i>	6.95
Peach Green Tea <i>ND</i>	6.95

PASTRIES

Cruffin	4.45
Pasteis De Nata (2 pcs)	7.00



2 for \$7 cookie combo

CARAMEL MISO	MATCHA LAVA	OREO CHOCOLATE	NUTELLA
4.45	4.45	4.45	4.45

GRAB N' GO (*LIC only)	
Green Tea-ramisu	8.95
Taro Tiramisu	8.95

TAKE OUT: AVAILABLE FOR DINE IN WITH THE PURCHASE OF A TAPA DESSERT

ICE CREAM (GF)

Single Scoop 4.95 | Double Scoop 7.95 | Toppings 0.50



- TOPPINGS:**
- OREO CRUMBS
 - COOKIE CRUMBS
 - CORN FLAKES
 - PRETZELS
 - CHOCOLATE PEARLS
 - CHOCOLATE SAUCE
 - WHIPPED CREAM
 - STRAWBERRIES
 - BANANAS



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