

GOLOSITÀ
BY
EZIO REDOLFI
Pastry Chef
&
ANGELO MUSA
Executive Pastry Chef
Hôtel Plaza Athénée

We're delighted to welcome Hôtel Plaza Athénée's Angelo Musa, named world pastry champion and Meilleur Ouvrier de France, to present a creative twist on traditional desserts.

TIRAMISU WITH A TWIST

DARK CHOCOLATE AND COFFEE

AMALFI LEMON

LYCHEE AND VERBENA PANNA COTTA

100% VANILLA

If you suffer from any food allergies, please inform a member of the restaurant team on placing your order. An allergen list is available upon request.
According to the working requirements, food may be subjected to blast chilling up to -18°C.
Tax and service charges are included.