

ITALIAN GOURMET BRUNCH

Chef Michele showcases the best of Italian and international cuisine. Surrounded by the magnificent Victoria Harbour view, Spasso brings casual chic dining to a higher level.

BRUNCH FORMULA

SUNDAY MOUTH-WATERING BUFFET

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A	OR	B	OR	C	OR	D
RISOTTO		PASTA		MEAT or FISH		CHEF SIGNATURE
↓		↓		↓		↓
348		348		368		438

Each set includes coffee or tea and a sweet ending of mini desserts, fresh fruits and ice-cream

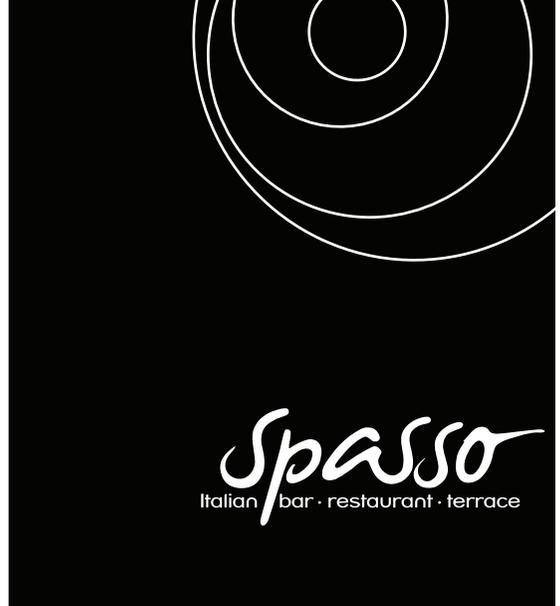
SUNDAY MOUTH-WATERING BUFFET

A tempting array of **breakfast treats** and comfort food classics where you can indulge in your favorite egg dishes, a variety of freshly-baked breads, oven-baked pizzas and regional Italian cold cuts and earthy cheeses.

Choose from a **carousel of fresh seafood**, freshly-shucked oysters and Japanese sushi and sashimi from our cold section.

For those concerned about health and fitness, there is a range of Spasso's **jet-fresh salads and vegetables** accompanied by an array of aromatic oils and scented vinegars.

Complementing the buffet is a **roast carving station** to whet your appetite.



CHOOSE ONE OF YOUR FAVOURITE MAIN COURSES

RISOTTO

Acquerello risotto with with tomato and ricotta

PASTA

Spaghetti carbonara with seafood

MEAT

French Label Rouge chicken supreme served with lentils and gorgonzola cheese sauce

FISH

Pan fried Orbetello sea bream fillet served with sautéed spinach and rosemary orange sauce

CHEF SIGNATURE

Searred herb crusted Ahi tuna loin served with rocket and sundried tomatoes

JUNIORS' DEAL

BELOW 6 YEARS OLD

Free brunch buffet & ice cream treats

6 TO 12 YEARS OLD

228 per child inclusive of choice of pasta or risotto

ADD A FREE-FLOW PACKAGE

(available from 11:30am to 1:30pm OR 1:30pm to 3:30pm)

RED, WHITE, ROSÉ
115

PROSECCO
145

Veuve Cliquot NV
268

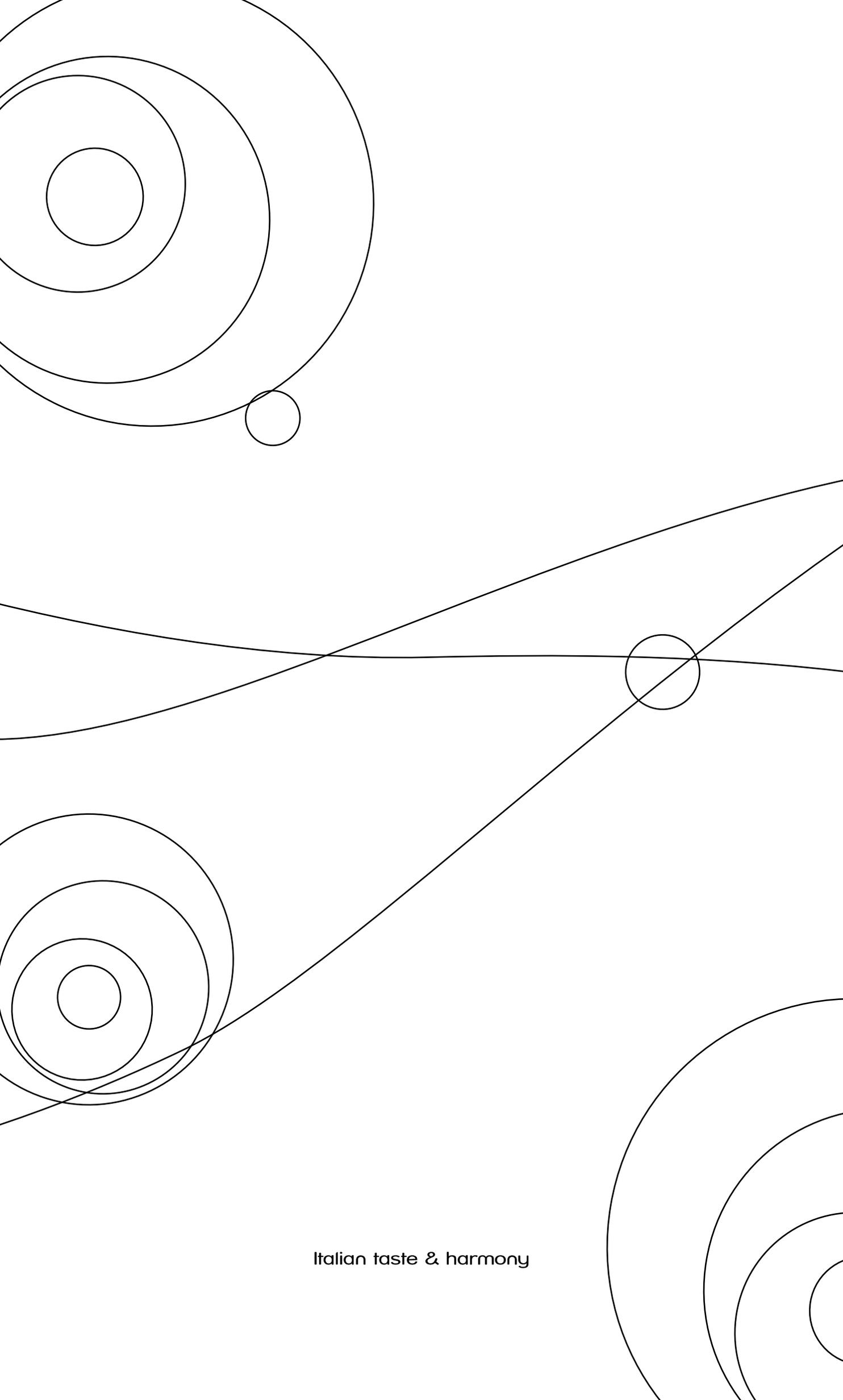
EVERY WEEK AT SPASSO

LUNCH BUFFET
12:00pm - 3:00pm
from Monday to Saturday

SUMMER ITALIAN FREEZE
3:00pm onwards
enjoy a good coffee even on the
hottest days of summer

CHEF'S SPECIALS
6pm onwards
seasonal recipes from the old book
of Michele's mama

Prices are in Hong Kong Dollars & are subject to a 10% service charge
Corkage fee of \$275 will be charged per bottle of wine | Corkage fee of \$325 will be charged per bottle of champagne
Cake cutting fee of \$230 will be charged per pound
Wifi password: 27308027



Italian taste & harmony