

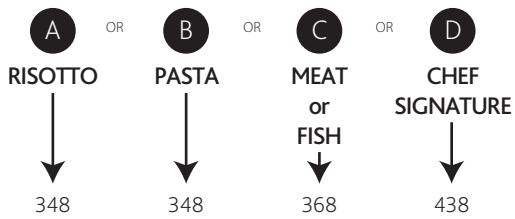
ITALIAN GOURMET BRUNCH

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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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 black ink, calamari and pearl meat

PASTA

Bucatini "Caruso" style with fresh tomato concasse, yellow bell pepper, fried zucchini, chili, basil and oregano

MEAT

Beef escalope "Saltimbocca" with sage, Parma ham and white wine served with sautéed spinach and potato fondue

FISH

Pan roasted sea bream fillet served with sautéed summer vegetables and paprika dressing

CHEF SIGNATURE

Seared ahi tuna loin served with rocket salad, sun dried tomato and salsa verde

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

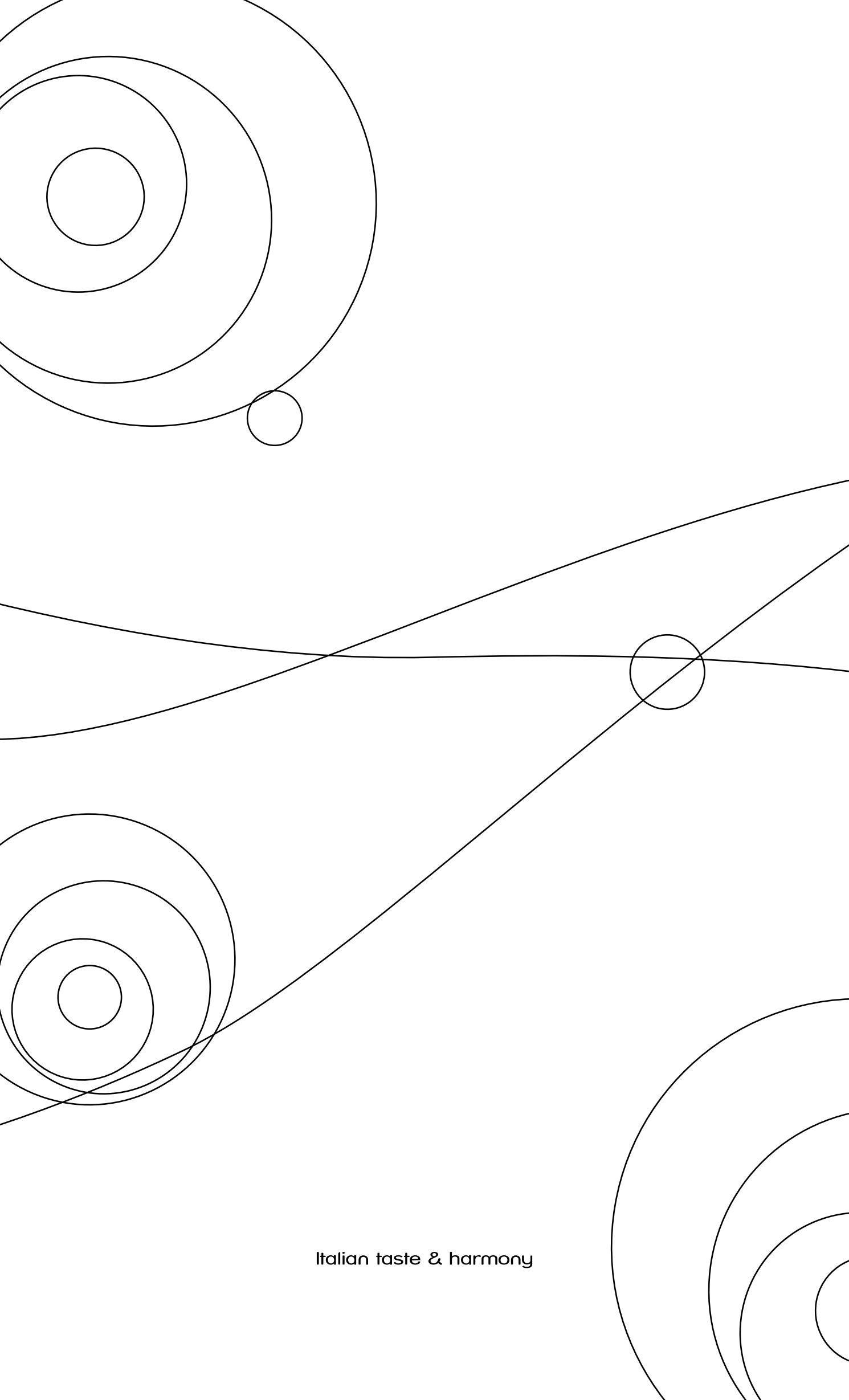
SUMMER ITALIAN FREEZE

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

The background consists of several large, thin-lined circles of varying sizes, some overlapping. A prominent circle is located in the upper left quadrant, and another is in the lower left quadrant. In the center-right area, there is a circle with a diagonal cross through it, intersected by two straight lines that form an 'X' shape. The overall aesthetic is minimalist and architectural.

Italian taste & harmony