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.

Spasso
Italian bar · restaurant · terrace

BRUNCH FORMULA

SUNDAY MOUTH-WATERING BUFFET

&

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 a rich seafood and tomato sauce

PASTA
Fresh potato dumplings "gnocchi" tossed with Castelmagno D.O.P. sauce and topped with salsa Verde

MEAT
Pan roasted Barbarie duck breast served with pineapple, spring onions and thyme, garnished with Hasselback potato and zucchini tempura

FISH
Slow cooked Alaskan cod fillet with thyme laid on sautéed spinach and served with fresh Adriatic clam broth

CHEF SIGNATURE
Braised veal cheek with cocoa sauce, truffle mashed potato and braised fennel

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	PROSECCO	Veuve Cliquot NV
115	145	268

EVERY WEEK AT SPASSO

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

ALBA WHITE TRUFFLE
October - December
no rules, no limitations, no menu

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

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Italian taste & harmony