

FATHER'S DAY 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
↓		↓		↓		↓
388		388		408		448

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



CHOOSE ONE OF YOUR FAVOURITE MAIN COURSES

RISOTTO
Acquerello Tenuta Colombara risotto tossed with Conch green asparagus and gorgonzola DOP cheese

PASTA
Paccheri Pastificio Mancini tossed with Tuscany sausage and wild mushroom ragout

MEAT
Grilled USDA sirloin steak tagliata laid on sautéed spicy baby potatoes and topped with rocket and parmesan shavings

FISH
Pan fried Mediterranean swordfish steak with lemon & caper butter sauce laid on green bean and shallot salad

CHEF SIGNATURE
Truffle breaded NZ Thomas Farm lamb chops served with mâché salad, creamy potato cake and salsa verde

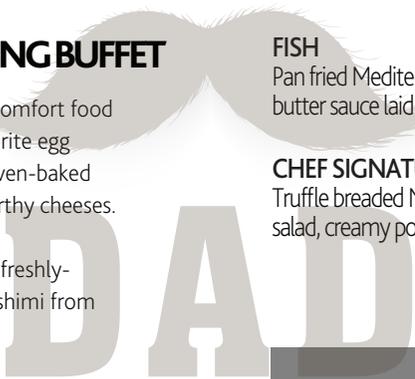
SUNDAY MOUTH-WATERING BUFFET

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.



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

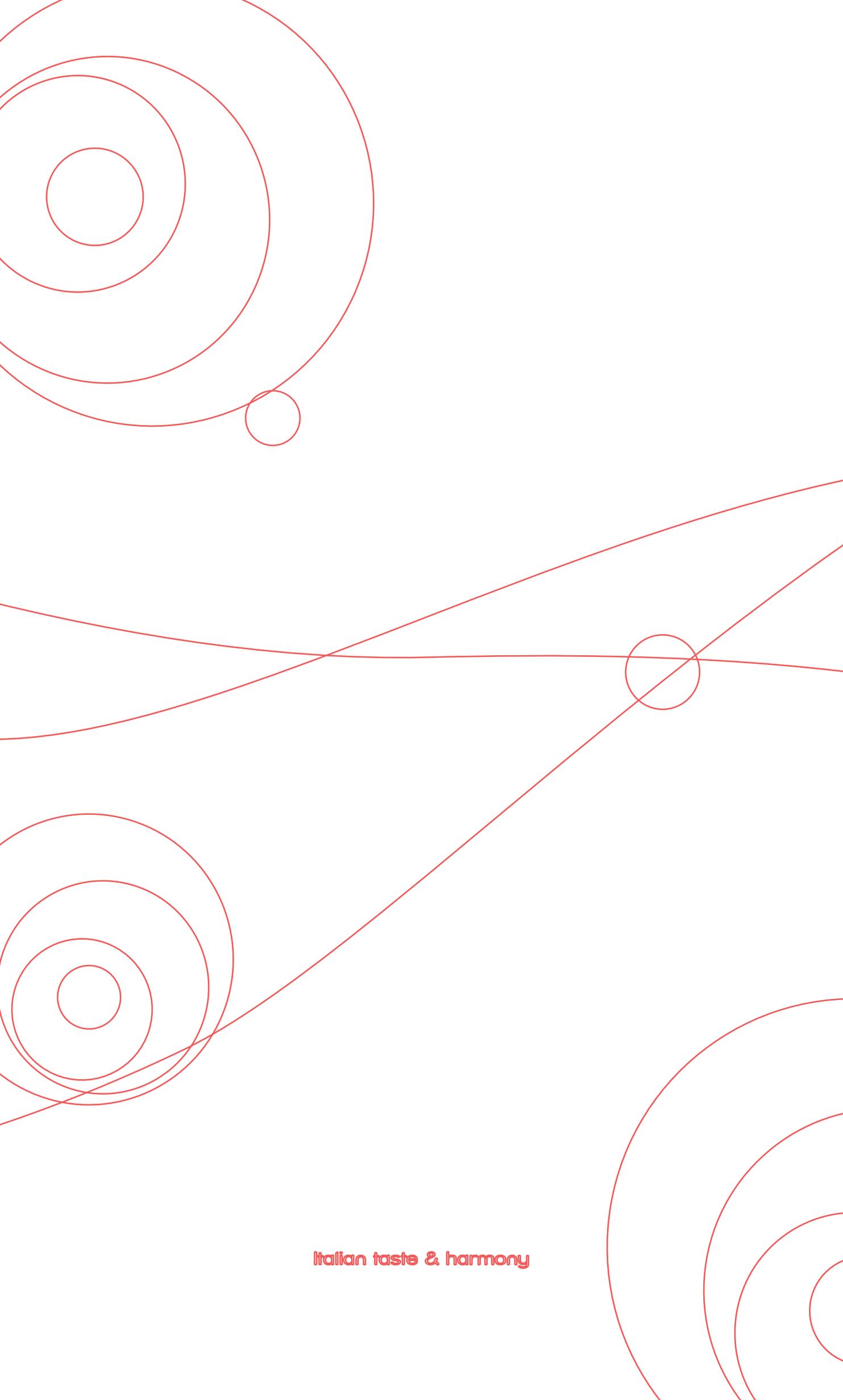
ADD A FREE-FLOW PACKAGE
(available from 11:30am to 1:30pm OR 1:30pm to 3:30pm)

RED, WHITE, ROSÉ 125	CHANDON BRUT 188	VEUVE CLIQUOT NV 268
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EVERY WEEK AT SPASSO

LUNCH BUFFET 12:00pm - 3:00pm from Monday to Saturday	SUNDAY BRUNCH 11:30am - 3:30pm every Sunday and PH	SUMMER TASTING MENU 6pm onwards 5-course menu inspired by Chef Marco
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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: spasso07



Italian taste & harmony