

LUNCH MENU

BUFFET FORMULA

SALAD & ANTIPASTI BUFFET
\$155

SALAD & ANTIPASTI BUFFET
+
PASTA OR PIZZA
add \$23

SALAD & ANTIPASTI BUFFET
+
MAIN COURSE
add \$33

Each set includes coffee or tea

ANTIPASTI & DESSERT BUFFET

Spasso buffet includes an array of exquisite antipasti, Italian charcuterie, regional cheeses, jet-fresh salads and condiments, daily soup and a varied selection of vegetables and composed salad. Plus a bountiful dessert station with seasonal fruits and sweets to top it off.

PASTA

Choose from our hand-made or dry pasta tossed with fresh ingredients and traditional recipes

LINGUINE AMATRICIANA

tossed with guanciale, red onion and spicy tomato sauce

MACCHERONCELLI PASTIFICIO MARTELLI

tossed with spicy eggplant tomato sauce and topped with Pecorino Romano D.O.P. cheese

GNOCCHI

tossed with asparagus and shrimps in creamy sauce and topped with arugula

PREMIUM CHOICE | ADD \$33

PIZZA

9" hand-tossed pizza topped and baked to perfection into our signature high temperature open-flamed Stone wood® oven

PROSCIUTTO & FUNGHI

tomato sauce, mozzarella fior di latte, Italian cooked ham and mushrooms

FIORENTINA

tomato sauce, mozzarella fior di latte, spinach and egg

PREMIUM CHOICE | ADD \$33

PECANS & GORGONZOLA

tomato sauce, mozzarella fior di latte, pecan nuts and gorgonzola cheese

MAIN COURSES

Made with the best ingredients the season offers

PAN ROASTED CHICKEN BREAST PIZZAIOLA

in tomato, basil and oregano sauce and served over sautéed spinach

MILK POACHED ATLANTIC COD FISH

served with curry rice

PREMIUM CHOICE | ADD \$58

US BEEF STRIPLOIN TAGLIATA

served with arugula, Parmesan shavings and aged balsamic vinegar

EVERY WEEK AT SPASSO

SUNDAY BRUNCH

11:30am - 3:30pm
every Sunday and public holiday

LUNCH BUFFET

12:00pm - 3:00pm
from Monday - Friday

ALBA WHITE TRUFFLE

6pm onwards
till end of December

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