

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

SPAGHETTI MARTELLI

with tomatoes, zucchini, prawns, fresh basil and tomato sauce

PENNE

tossed with pesto sauce

LINGUINI

tossed with Bolognese sauce

PREMIUM CHOICE | ADD \$33

PIZZA

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

PICCANTE

tomato sauce, mozzarella Fior di latte and spicy Italian salami

MARGHERITA

tomato sauce, mozzarella Fior di latte and fresh basil

PROSCIUTTO E FUNGHI

mozzarella Fior di latte, tomato sauce, cooked ham and wild mushrooms

PREMIUM CHOICE | ADD \$33

MAIN COURSES

Made with the best ingredients the season offers

OVEN COOKED CHICKEN LEG

with roasted potatoes and rosemary hollandaise

CHAR GRILLED BARRAMUNDI

served with green pea purée and baby carrots

US BEEF STRIPLOIN TAGLIATA

served with arugula, Parmesan shavings and aged balsamic

PREMIUM CHOICE | ADD \$58

EVERY WEEK AT SPASSO

SUNDAY BRUNCH

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

LUNCH BUFFET

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

CHEF'S SPECIALS

6pm onwards
seasonal recipes
from Chef Tommaso

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