

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
tossed with four cheese sauce

PENNE
tossed with 'Nduja, tomato sauce and broccolini

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

PESTO

cherry tomatoes, Mozzarella fior di latte and basil pesto

PREMIUM CHOICE | ADD \$33

MAIN COURSES

Made with the best ingredients the season offers

PORK LOIN MILANESE
with rocket and cherry tomatoes

GRILLED SALMON
with daikon, fennel salad and orange butter sauce

AUSTRALIAN LAMB RACK

with sautéed spinach and fresh thyme jus reduction

PREMIUM CHOICE | ADD \$58

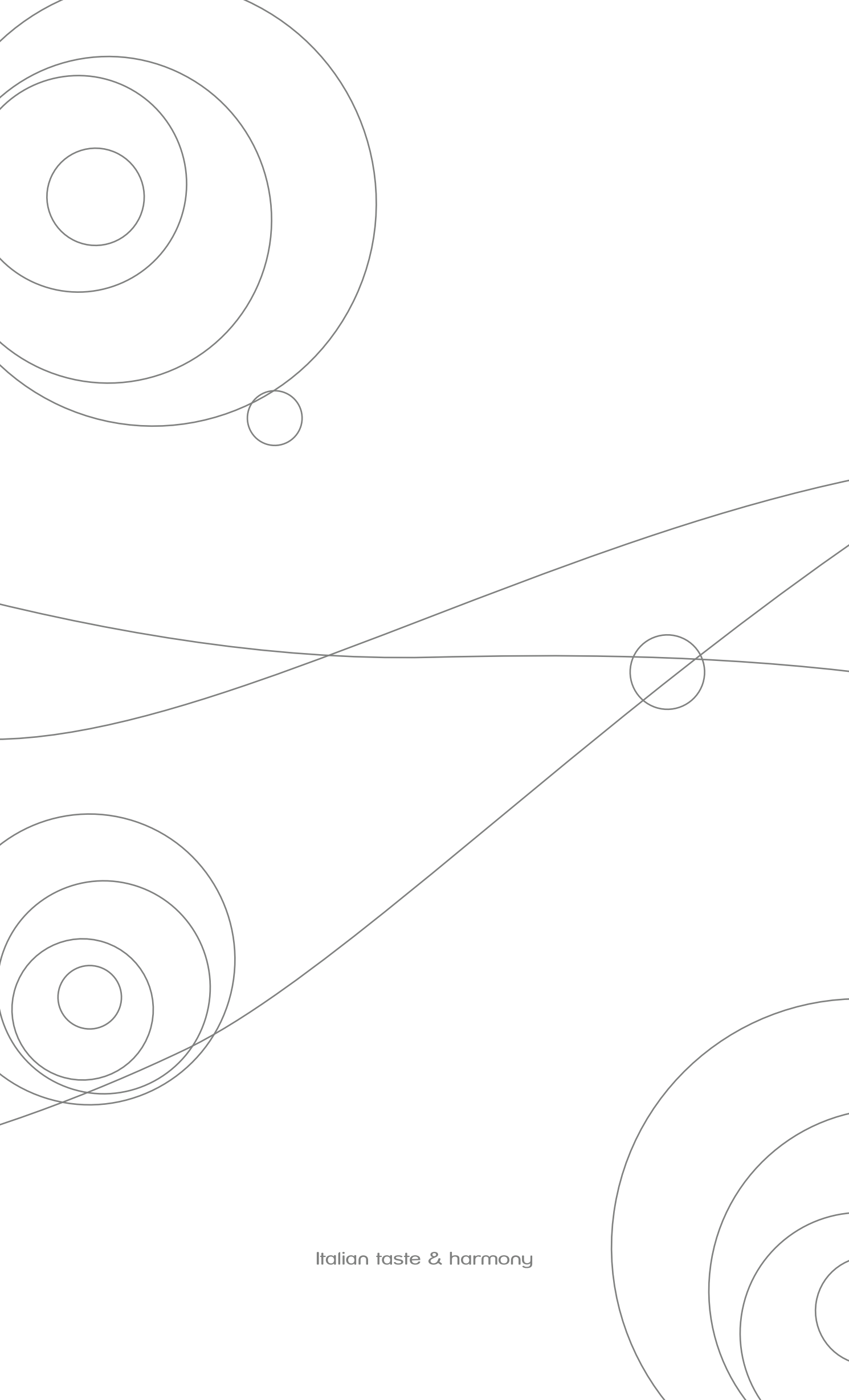
EVERY WEEK AT SPASSO

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