

# 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.

## BRUNCH FORMULA

SUNDAY MOUTH-WATERING BUFFET

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<b>A</b> RISOTTO ↓ 368	OR	<b>B</b> PASTA ↓ 368	OR	<b>C</b> MEAT or FISH ↓ 398	OR	<b>D</b> CHEF SIGNATURE ↓ 438
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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 Tenuta Colombara risotto with green zucchini purée, red bell pepper sauce and smoked eggplant

### PASTA

Linguini tossed with Nduja soft spicy salami, tomato sauce and broccolini

### MEAT

Ibérico pork loin scaloppine with Marsala wine sauce, sautéed green peas and baby carrots

### FISH

Fish N Chips served with rocket salad, cherry tomatoes and tartar sauce

### CHEF SIGNATURE

Caprese grilled octopus with buffalo mozzarella, pesto, rocket, cherry tomatoes and fresh basil

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

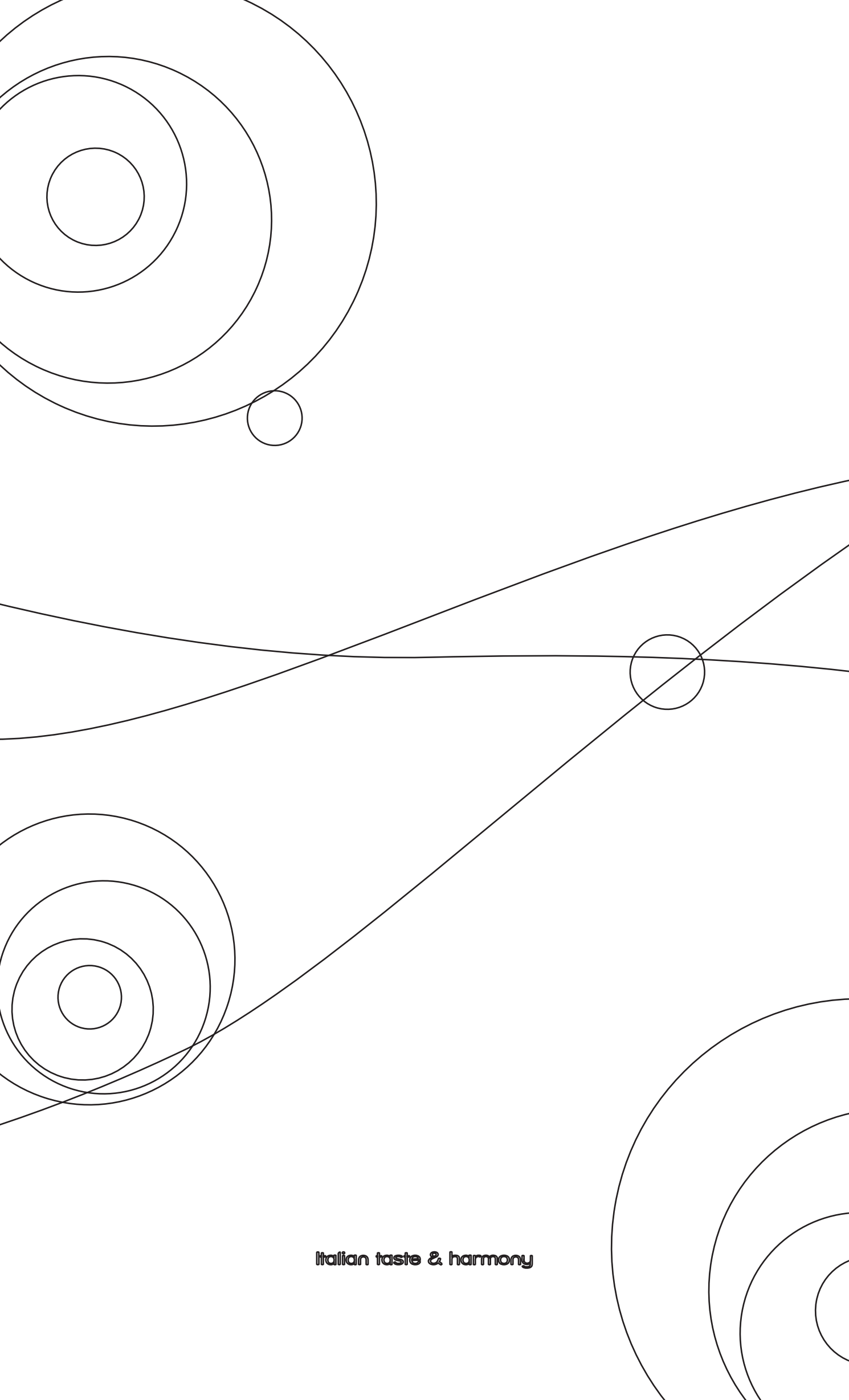
(available from 11:30am to 1:30pm OR 1:30pm to 3:30pm)

<p><b>168</b> RED, WHITE, ROSÉ, PROSECCO, BEER, SANGRIA</p>	<p><b>288</b> RED, WHITE, ROSÉ, PROSECCO, BEER, SANGRIA, VEUVE CLIQUOT NV</p>
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### EVERY WEEK AT SPASSO

<p><b>LUNCH BUFFET</b> 12:00pm - 3:00pm from Monday to Friday</p>	<p><b>SUNDAY BRUNCH</b> 11:30am - 3:30pm every Sunday and PH</p>	<p><b>CHEF'S SPECIALS</b> 6pm onwards seasonal recipes by Chef Tommaso</p>
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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**