

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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A	OR	B	OR	C	OR	D
RISOTTO		PASTA		MEAT or FISH		CHEF SIGNATURE
↓		↓		↓		↓
368		368		398		438

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

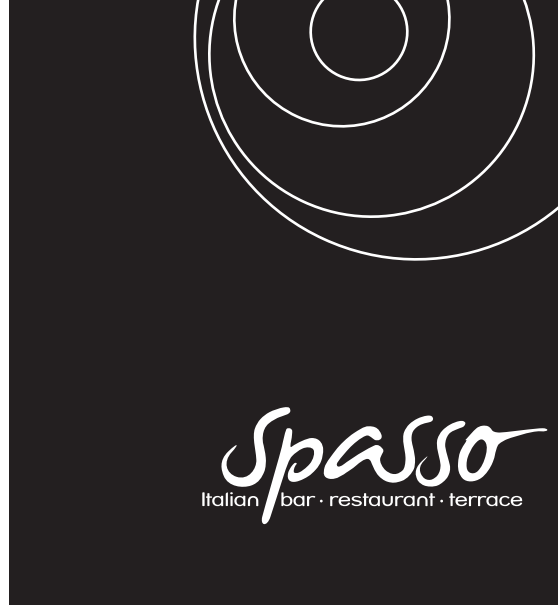
SUNDAY MOUTH-WATERING BUFFET

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 mushroom seasonal mix

PASTA

Linguini alla Busara tossed with dill, prawns and spicy tomato sauce

MEAT

Pan roasted chicken breast alla pizzaiola served with tomato sauce, basil, oregano and sautéed spinach

FISH

Pan fried sea bass with green pea purée and baby carrots

CHEF SIGNATURE

Slow cooked beef tenderloin tagliata served with grain mustard mashed potatoes and Marsala wine sauce

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)

168

RED, WHITE, ROSÉ,
PROSECCO, BEER, SANGRIA

288

RED, WHITE, ROSÉ,
PROSECCO, BEER, SANGRIA,
VEUVE CLIQUOT NV

EVERY WEEK AT SPASSO

LUNCH BUFFET

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

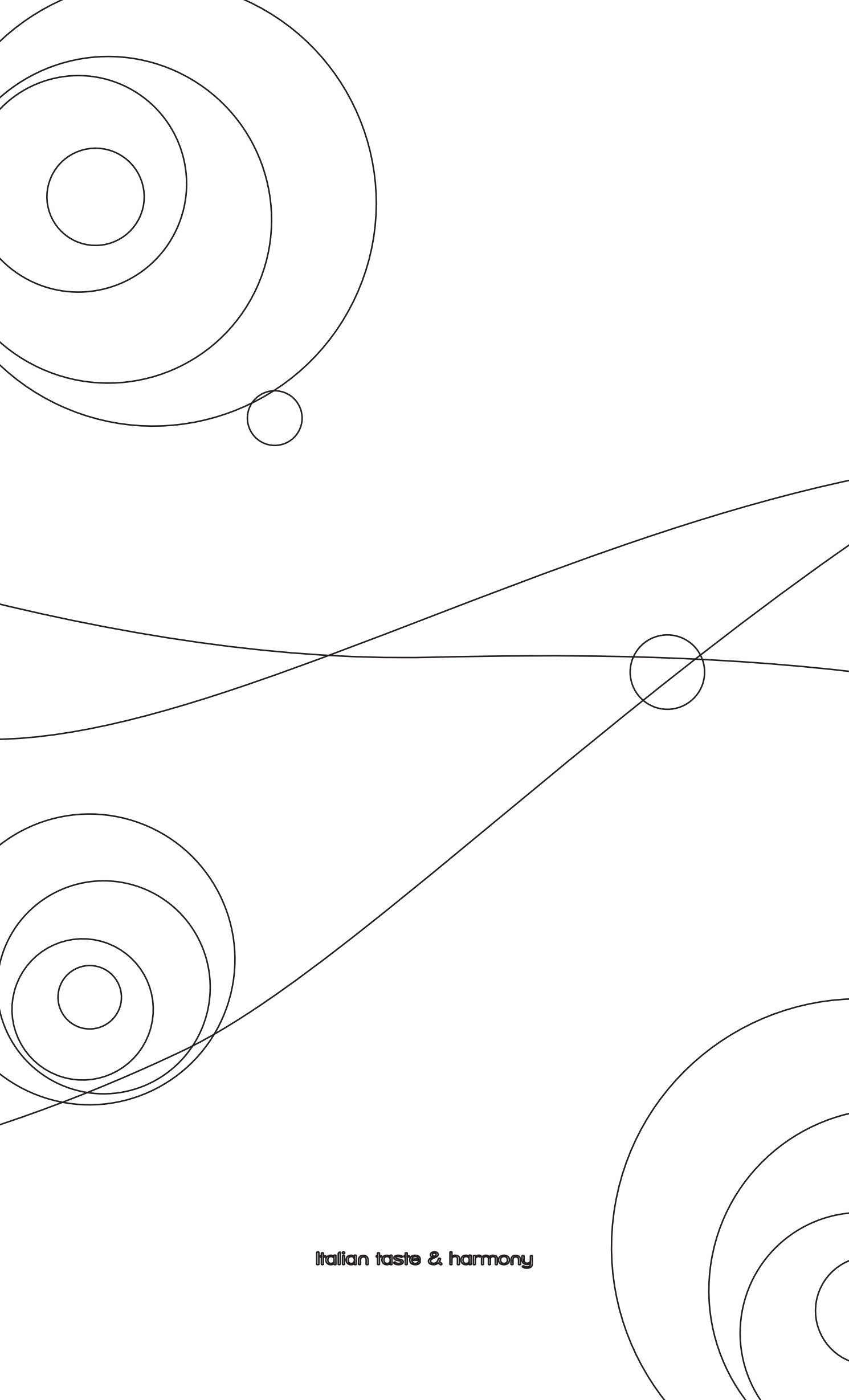
SUNDAY BRUNCH

11:30am - 3:30pm
every Sunday and PH

CHEF'S SPECIALS

6pm onwards
seasonal recipes
by 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