

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

&

A RISOTTO ↓ 368	OR	B PASTA ↓ 368	OR	C MEAT or FISH ↓ 398	OR	D CHEF SIGNATURE ↓ 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 scallops, chicken reduction and grated hazelnuts

PASTA

Homemade tagliatelle tossed with prawns, mixed wild mushrooms and carbonara sauce

MEAT

Pork loin piccata served with pommery mustard mashed potatoes and baby carrots

FISH

Pan fried sole fish with daikon "tagliatelle" and lime butter sauce

CHEF SIGNATURE

Beef tagliata served with sautéed mushrooms, baby corns and beef jus reduction

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

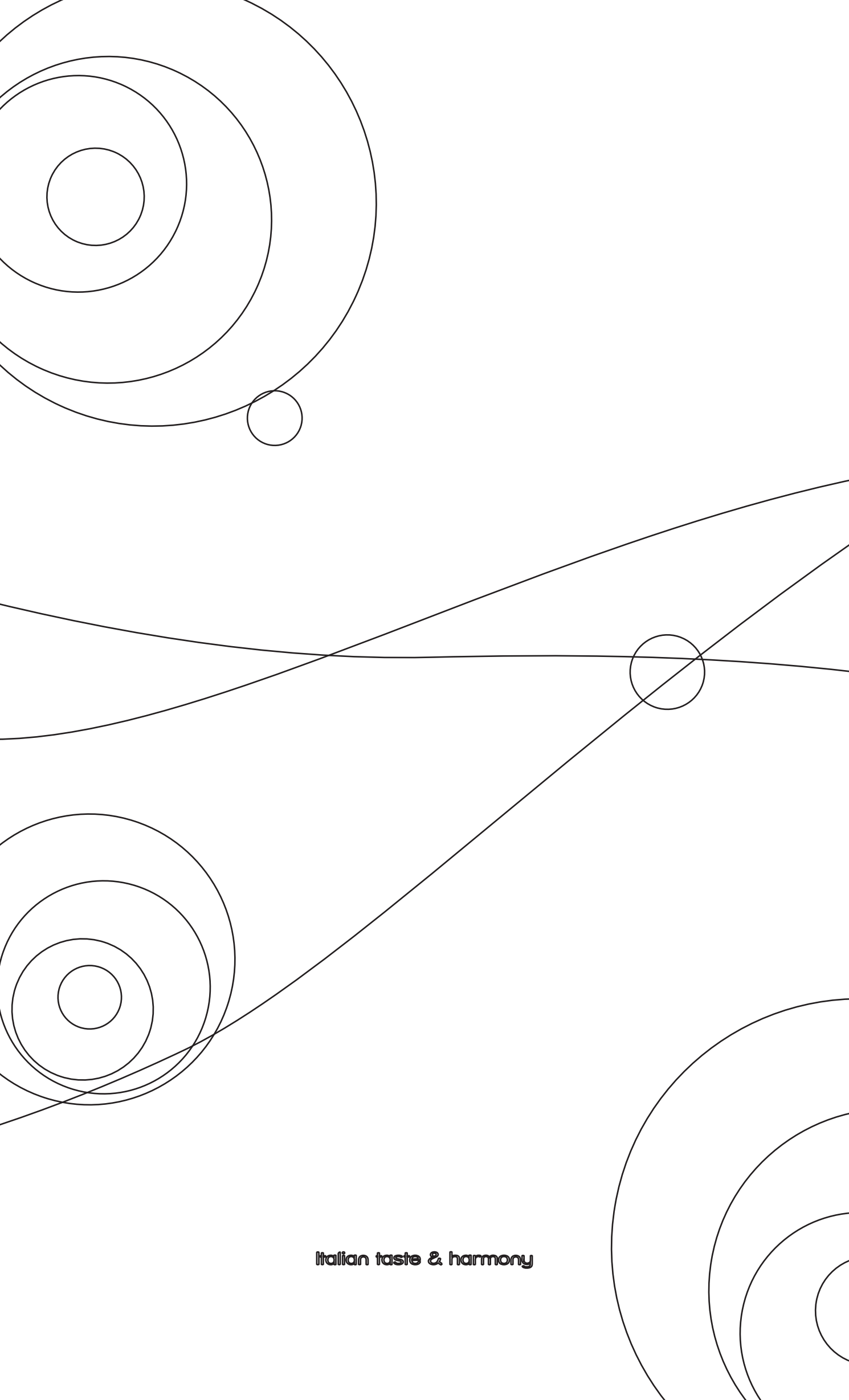
(available from 11:30am to 1:30pm OR 1:30pm to 3:30pm)

<p>168 RED, WHITE, ROSÉ, PROSECCO, BEER, SANGRIA</p>	<p>288 RED, WHITE, ROSÉ, PROSECCO, BEER, SANGRIA, VEUVE CLIQUOT NV</p>
---	---

EVERY WEEK AT SPASSO

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

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