

# 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

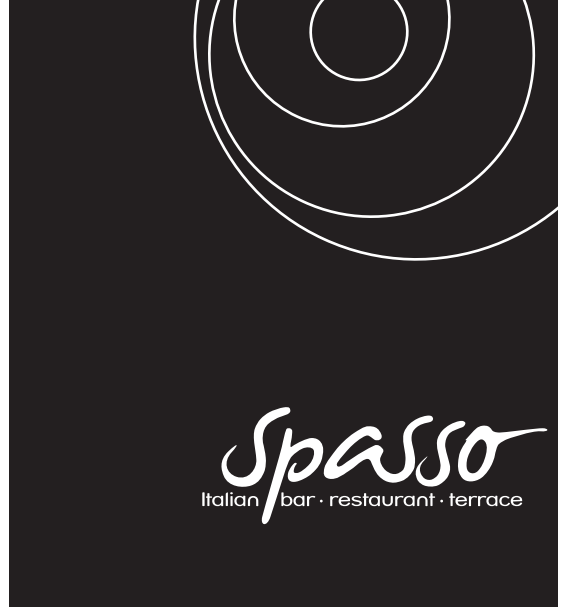
## SUNDAY MOUTH-WATERING BUFFET

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 green peas, sundried tomatoes and crispy guanciale

### PASTA

Maccheroncelli tossed with grilled red bell pepper sauce, green zucchini, fresh basil, smoked eggplant and tomato sauce

### MEAT

Pork loin piccatine served with pommery mustard mashed potato and baby carrots

### FISH

Char-grilled salmon served with orange butter sauce and fennel salad

### CHEF SIGNATURE

Grilled cooked octopus caprese 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

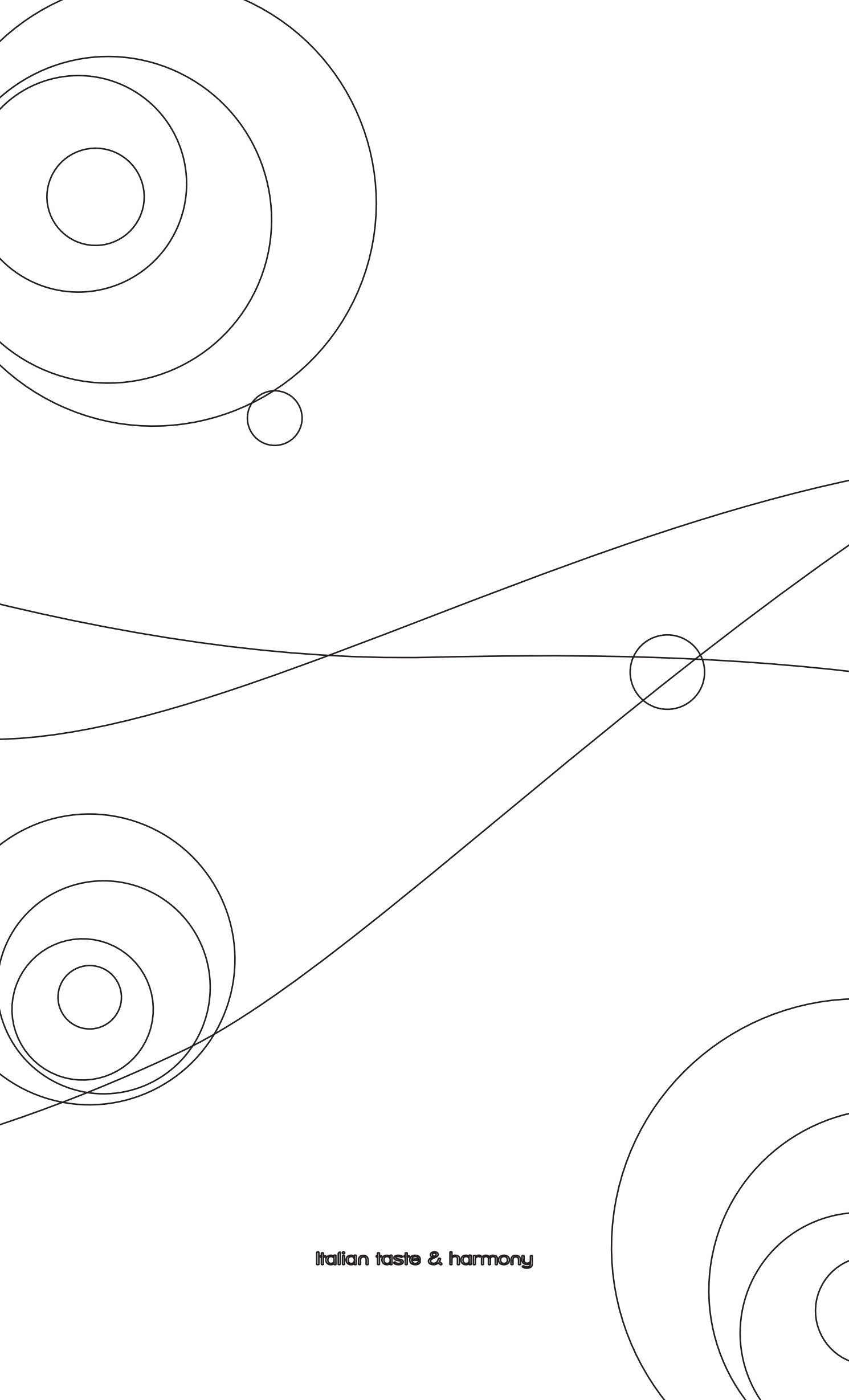
**ADD A FREE-FLOW PACKAGE**  
(available from 11:30am to 1:30pm OR 1:30pm to 3:30pm)

<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**