

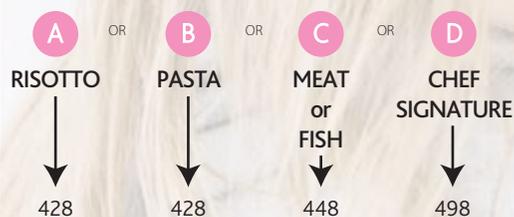
MOTHER'S DAY BRUNCH

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

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.

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

CHOOSE ONE OF YOUR FAVOURITE MAIN COURSES

RISOTTO

Acquerello Tenuta Colombara risotto with zucchini, red prawn carpaccio and blood orange sauce

PASTA

Homemade fettuccine tossed with rocket pesto, diced potatoes, Taggiasca olives and fresh rocket

MEAT

Grandma style organic chicken breast served with a mixed heritage cherry tomato salad and basil sauce

FISH

Orbetello sea bream fillet al Cartoccio served with fresh herbs, spring onion and baby vegetables

CHEF SIGNATURE

Gently smoked French Barbarie duck breast with hickory wood served with celeriac purée and cherry 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

EVERY WEEK AT SPASSO

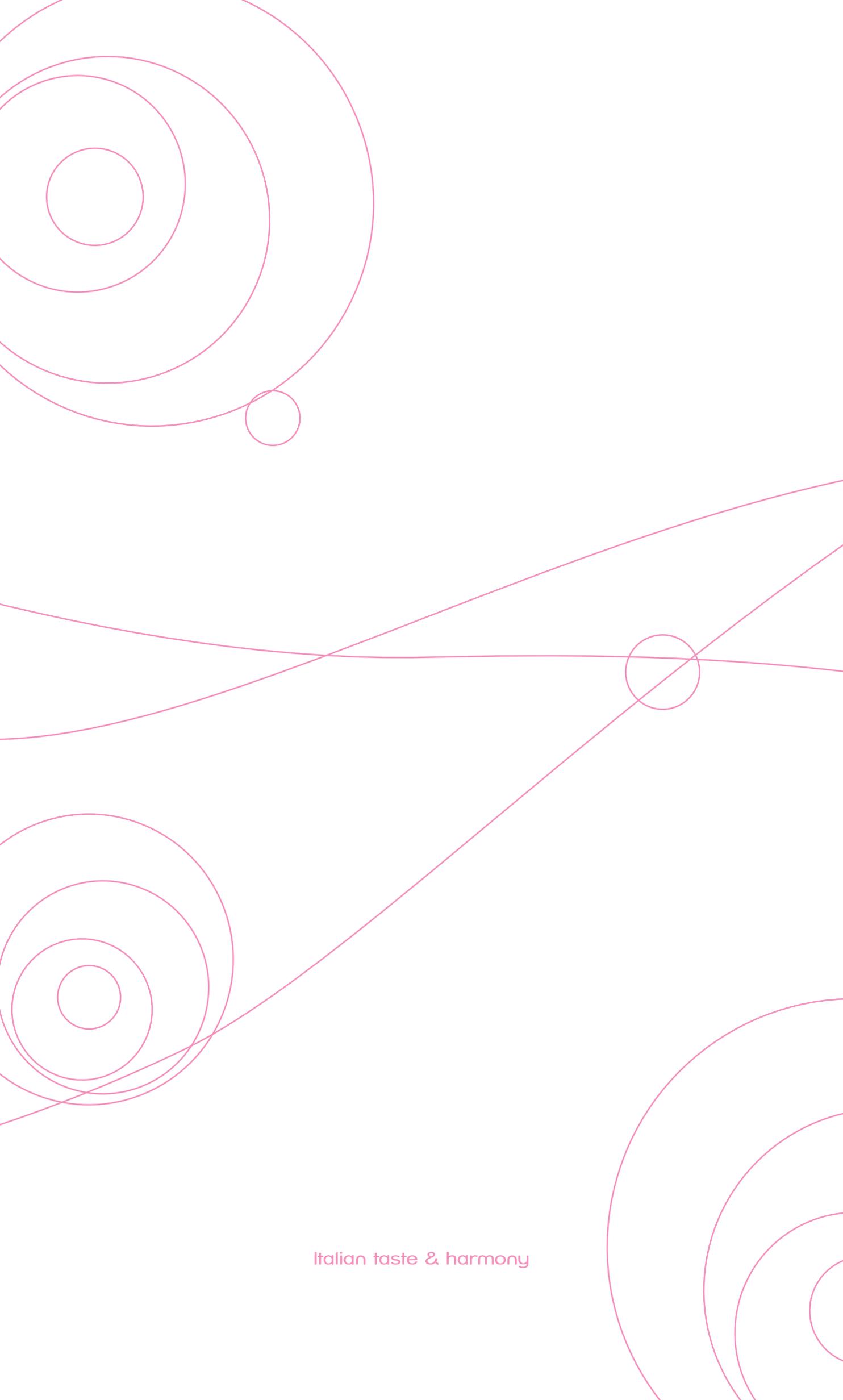
LUNCH BUFFET
12:00pm - 3:00pm
from Monday to Friday

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

CHEF'S SPECIALS
6pm onwards
seasonal recipes
by Chef Tommaso

Spasso
Italian bar · restaurant · terrace

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