

LUNCH MENU

BUFFET FORMULA

SALAD & ANTIPASTI BUFFET
\$155

SALAD & ANTIPASTI BUFFET
+
PASTA OR PIZZA
add \$23

SALAD & ANTIPASTI BUFFET
+
MAIN COURSE
add \$33

Each set includes coffee or tea

ANTIPASTI & DESSERT BUFFET

Spasso buffet includes an array of exquisite antipasti, Italian charcuterie, regional cheeses, jet-fresh salads and condiments, daily soup and a varied selection of vegetables and composed salad. Plus a bountiful dessert station with seasonal fruits and sweets to top it off.

PASTA

Choose from our hand-made or dry pasta tossed with fresh ingredients and traditional recipes

MACCHERONCELLI

tossed with cream sauce, crispy asparagus and guanciale

HOMEMADE TAGLIATELLE

tossed with beetroot purée and gorgonzola cheese sauce

PENNE

tossed with rocket pesto, diced potatoes, taggiasca olives and fresh rocket

PREMIUM CHOICE | ADD \$33

PIZZA

9" hand-tossed pizza topped and baked to perfection into our signature high temperature open-flamed Stone wood® oven

NAPOLI

tomato sauce, mozzarella fior di latte, anchovies and kalamata olives

PARMIGIANA

tomato sauce, mozzarella fior di latte, eggplant and parmesan cheese

SAPORITA

tomato sauce, mozzarella fior di latte, gorgonzola cheese, spicy salami and red onion

PREMIUM CHOICE | ADD \$33

MAIN COURSES

Made with the best ingredients the season offers

OVEN COOKED CHICKEN LEG

with pommery mustard mashed potatoes and spicy sweet corn sauce

PAN FRIED BARRAMUNDI

served with grilled asparagus and blueberry sauce

ROLLED US PORK BELLY PORCHETTA STYLE

seasoned with rosemary, fennel seeds and maldon salt served with a cabbage salad

PREMIUM CHOICE | ADD \$58

EVERY WEEK AT SPASSO

SUNDAY BRUNCH

11:30am - 3:30pm
every Sunday and public holiday

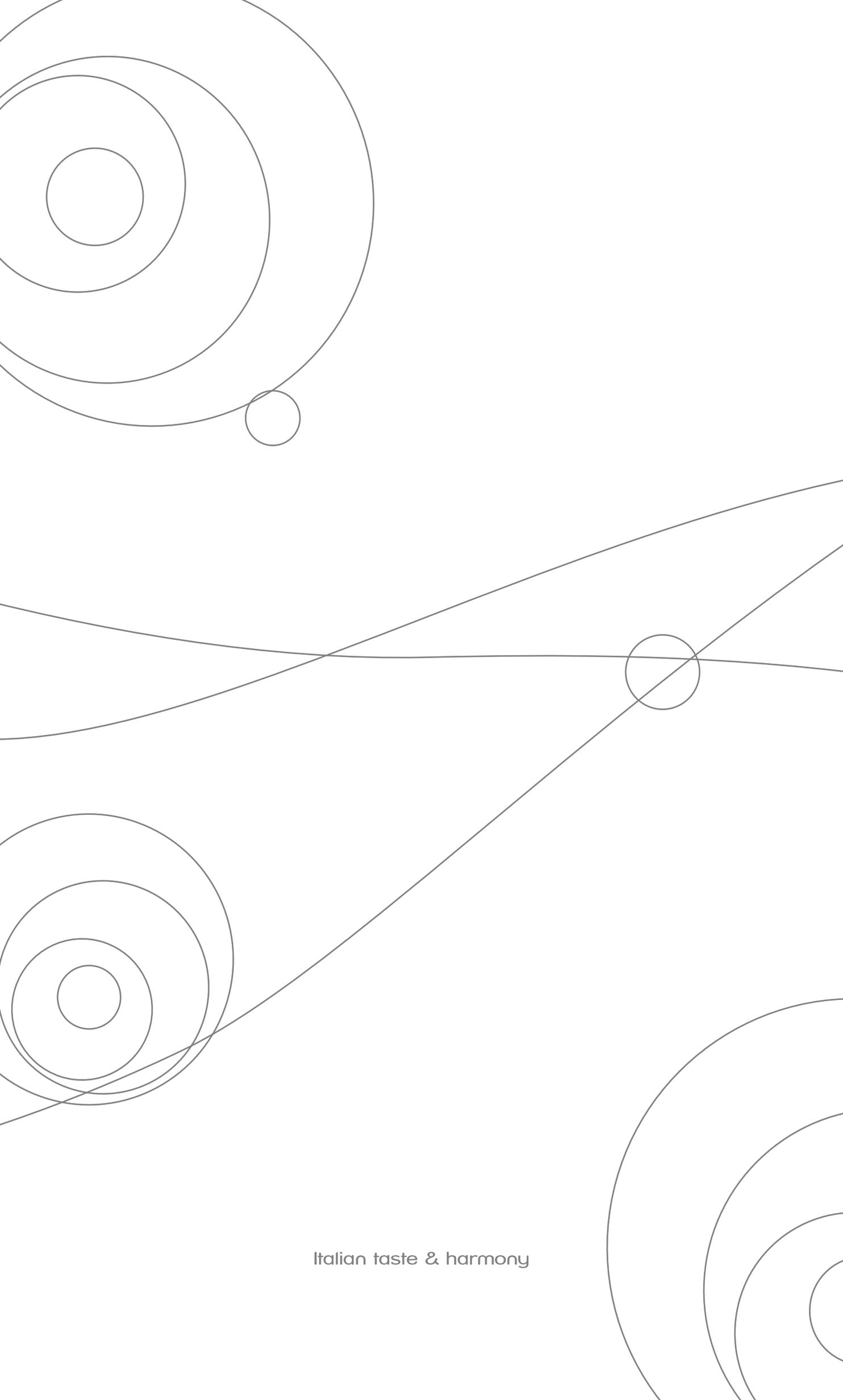
LUNCH BUFFET

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

CHEF'S SPECIALS

6pm onwards
seasonal recipes
from 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