

## LUNCH MENU

### BUFFET FORMULA

SALAD & ANTIPASTI BUFFET  
\$155

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+  
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

#### SPAGHETTI CARBONARA

tossed with guanciale, egg, black pepper and parmesan cheese

#### HOMEMADE TAGLIATELLE

tossed with basil, beef meatballs and tomato sauce

#### PENNE

tossed with octopus, slightly spicy white wine sauce and fresh oregano

PREMIUM CHOICE | ADD \$33

### PIZZA

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

#### PICCANTE

mozzarella fior di latte, tomato sauce and italian spicy salami

#### MARGHERITA

mozzarella fior di latte, tomato sauce and fresh basil

PREMIUM CHOICE | ADD \$33

#### PROSCIUTTO A FUNGHI

tomato sauce, mozzarella fior di latte, mushrooms and cooked ham

### MAIN COURSES

Made with the best ingredients the season offers

#### PAN FRIED CHICKEN BREAST

with sautéed baby sweet corn and mushroom sauce

#### PAN FRIED BARRAMUNDI FILLET

served with rocket pesto sauce and mashed potatoes

PREMIUM CHOICE | ADD \$58

#### GRILLED COOKED OCTOPUS CAPRESE

with buffalo mozzarella, pesto, rocket salad, cherry tomatoes and fresh basil

### EVERY WEEK AT SPASSO

#### SUNDAY BRUNCH

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

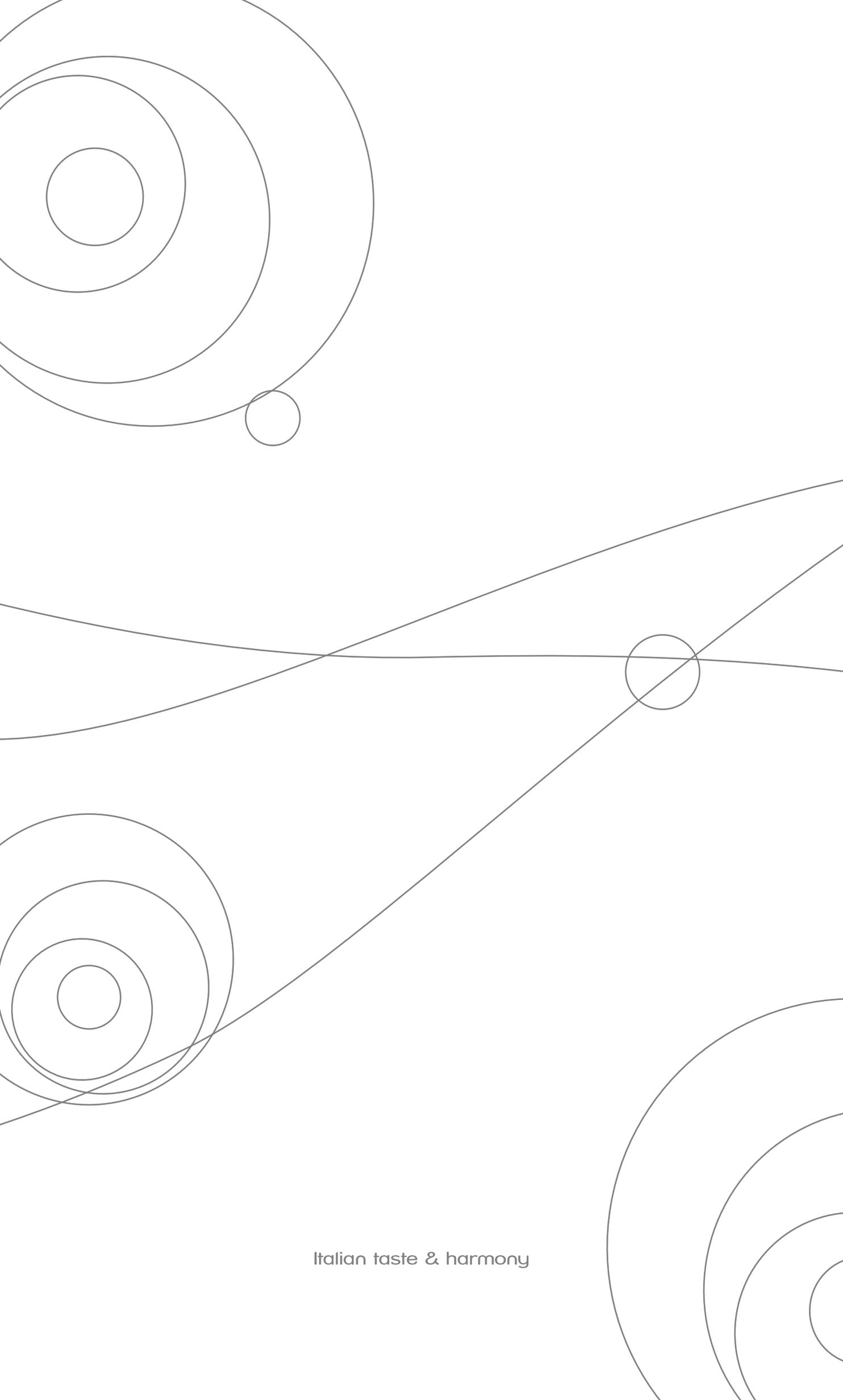
#### LUNCH BUFFET

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