

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

TORTELLI
with 4 cheese sauce and olives

PENNE
all'amatriciana

RISOTTO
with artichoke and pecorino

PREMIUM CHOICE | ADD \$33

PIZZA

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

AOSTA BIANCA
mixed nuts and truffle scents

CALABRIA
tomato sauce, mozzarella fior di latte, broccoli, smoked scamorza and spicy salami

VALTELLINA

tomato sauce, mozzarella fior di latte, bresaola, rocket and parmesan cheese

PREMIUM CHOICE | ADD \$33

MAIN COURSES

Made with the best ingredients the season offers

FRENCH CHICKEN SUPREME
with leek sauce, roasted potatoes and sautéed eggplant

PAN FRIED TUNA FILLET
with sour cream, ratatouille and sprouts

GRILLED US BEEF TENDERLOIN

served with gravy, mixed vegetables and roasted potatoes

PREMIUM CHOICE | ADD \$58

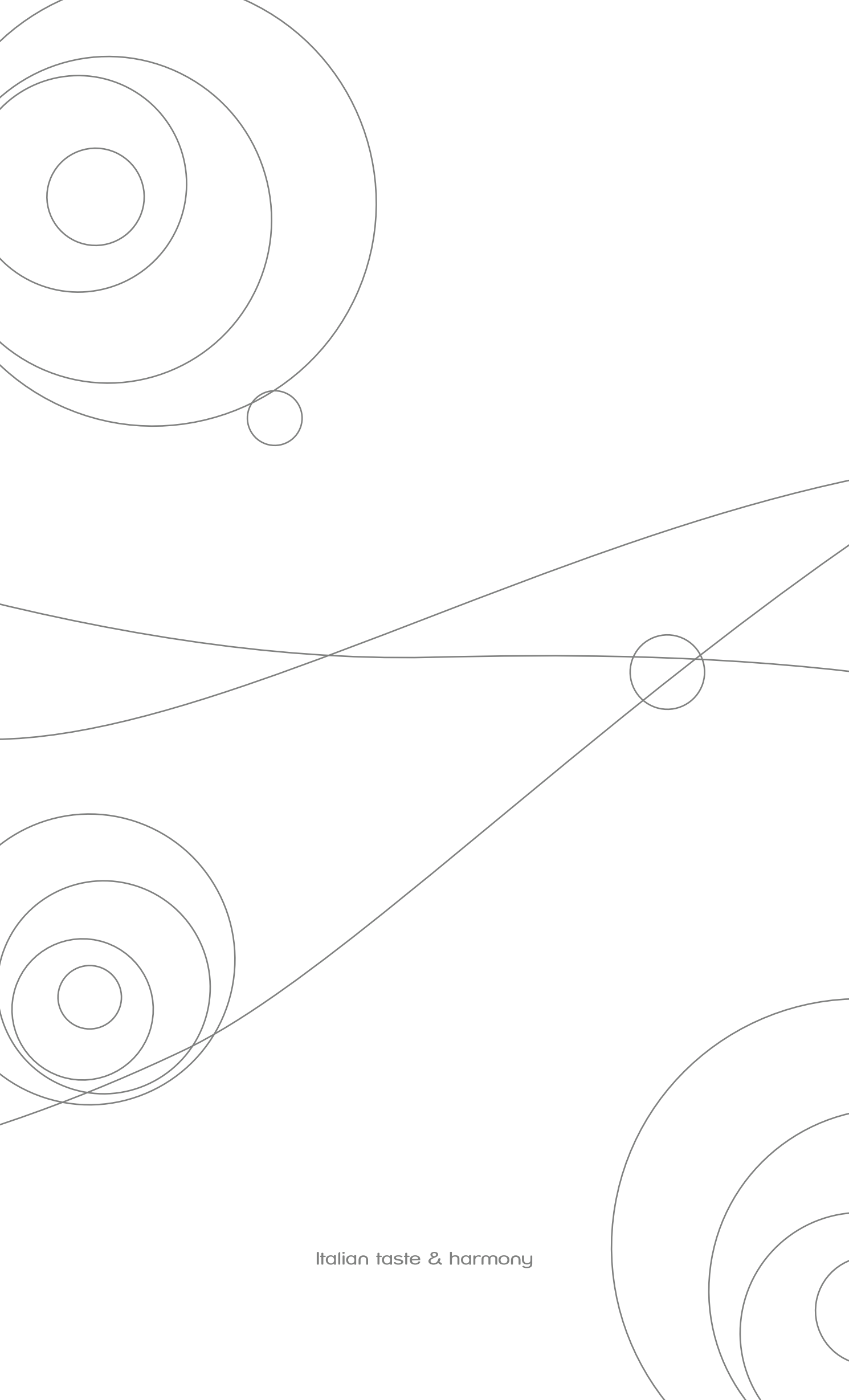
EVERY WEEK AT SPASSO

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 Marco

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