

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

LASAGNA
with bacon and spinach

PENNE
with arrabiata sauce

PREMIUM CHOICE | ADD \$33
TRADITIONAL PUGLIA ORECCHIETTE
with broccoli and fermented ricotta cheese

PIZZA

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

CARLOTTA
tomato sauce, four cheese and black olives

AGNESE
tomato sauce, mozzarella fior di latte, tuna and red onion

PREMIUM CHOICE | ADD \$33
MARIA
tomato sauce, mozzarella fior di latte, porchetta and gorgonzola

MAIN COURSES

Made with the best ingredients the season offers

PORK TENDERLOIN
with eggplant sauce, roasted tomatoes, rocket and parmesan cheese

HALIBUT
with lemon butter sauce and garnish

PREMIUM CHOICE | ADD \$58
GRILLED TENDER BEEF TAGLIATA STYLE
served with seasonal vegetables

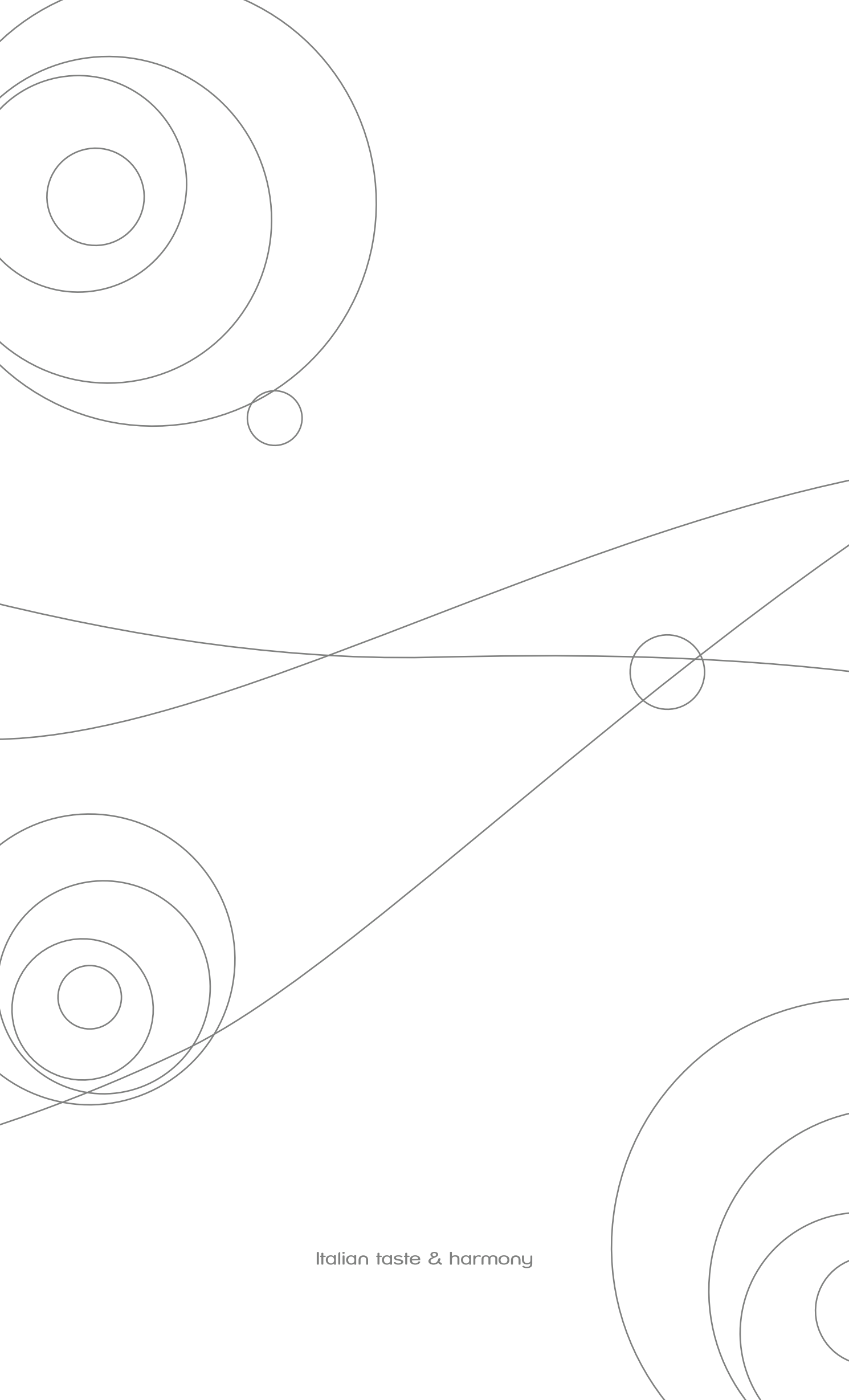
EVERY WEEK AT SPASSO

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