

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

FETTUCCINE
with salsiccia and Italian friarielli

MACCHERONCINI
with modern pesto sauce

MUSHROOM TORTELLACCI
with seafood sauce

PREMIUM CHOICE | ADD \$33

PIZZA

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

GUSTOSA

tomato sauce, mozzarella fior di latte, scamorza, tomato slices and grilled eggplant

ESTIVA

tomato sauce, mozzarella fior di latte, chery tomatoes, rocket and parmesan cheese shavings

CAPRICCIOSA

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

PREMIUM CHOICE | ADD \$33

MAIN COURSES

Made with the best ingredients the season offers

PAN ROASTED CANADIAN PORK LOIN
served with grill-roasted garnish

OVEN BAKED US SCALLOPS
with garlic lemon oil and served with garnish

GRILLED US WAGYU BEEF RUMP
served with roasted vegetables

PREMIUM CHOICE | ADD \$58

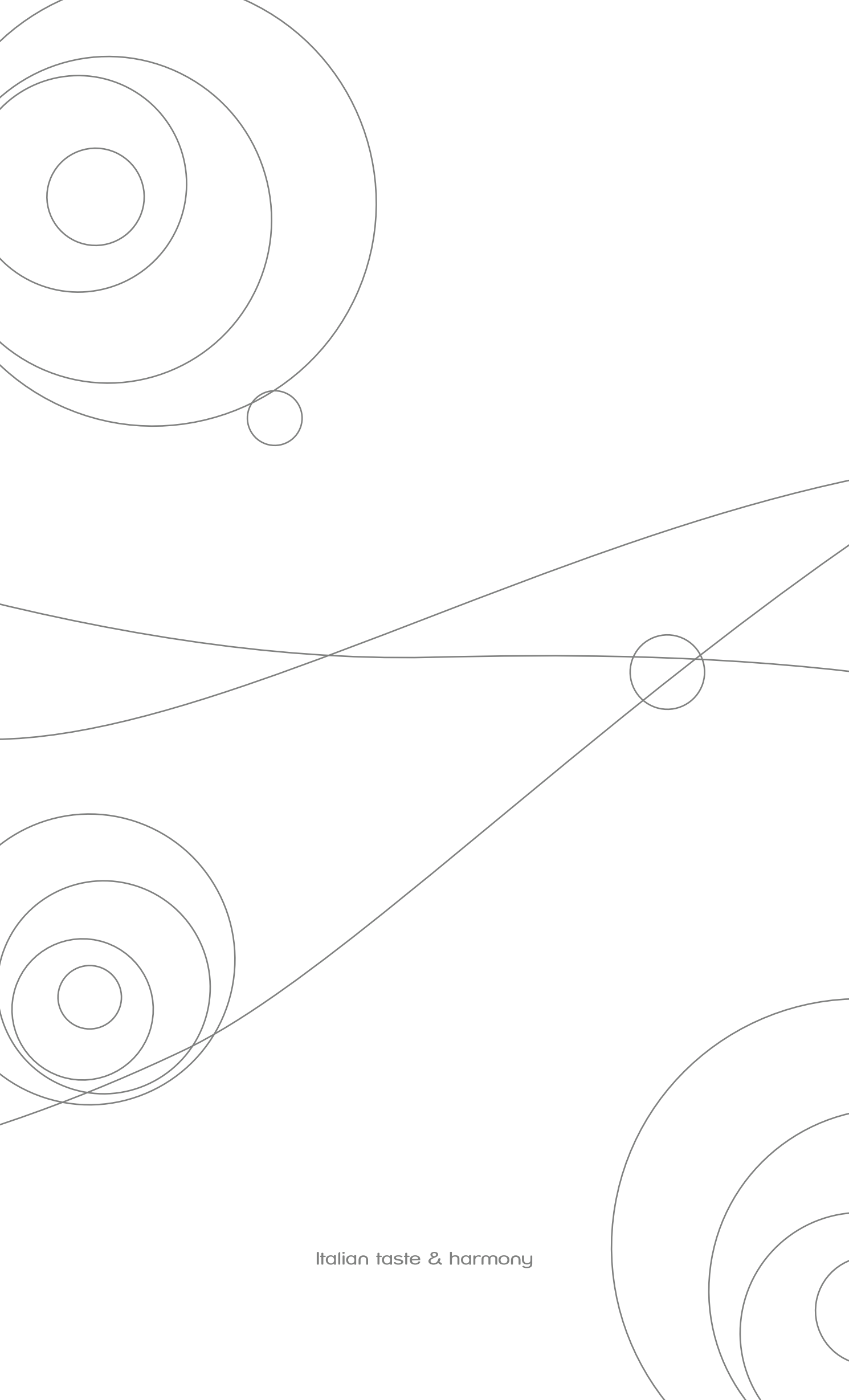
EVERY WEEK AT SPASSO

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 recepies
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