

ITALIAN GOURMET BRUNCH

Chef Marco showcases the best of Italian and international cuisine. Surrounded by the magnificent Victoria Harbour view, Spasso brings casual chic dining to a higher level.

BRUNCH FORMULA

SUNDAY MOUTH-WATERING BUFFET

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A	OR	B	OR	C	OR	D
RISOTTO		PASTA		MEAT or FISH		CHEF SIGNATURE
↓		↓		↓		↓
368		368		398		438

Each set includes coffee or tea and a sweet ending of mini desserts, fresh fruits and ice-cream

SUNDAY MOUTH-WATERING BUFFET

A tempting array of **breakfast treats** and comfort food classics where you can indulge in your favorite egg dishes, a variety of freshly-baked breads, oven-baked pizzas and regional Italian cold cuts and earthy cheeses.

Choose from a **carousel of fresh seafood**, freshly-shucked oysters and Japanese sushi and sashimi from our cold section.

For those concerned about health and fitness, there is a range of Spasso's **jet-fresh salads and vegetables** accompanied by an array of aromatic oils and scented vinegars.

Complementing the buffet is a **roast carving station** to whet your appetite.



CHOOSE ONE OF YOUR FAVOURITE MAIN COURSES

RISOTTO

Risotto with beetroot and cheese fondue

PASTA

Ravioli with vegetables and truffle sauce

MEAT

Roasted lamb leg served with roasted sautéed vegetables and lamb sauce

FISH

Scabbard fish fillet Sicilian style served with pan roasted vegetable and pommes lyonnaise

CHEF SIGNATURE

Classic European veal paillard served with parsley potato, sautéed French beans and roasted tomato

JUNIORS' DEAL

BELOW 6 YEARS OLD

Free brunch buffet & ice cream treats

6 TO 12 YEARS OLD

228 per child inclusive of choice of pasta or risotto

ADD A FREE-FLOW PACKAGE

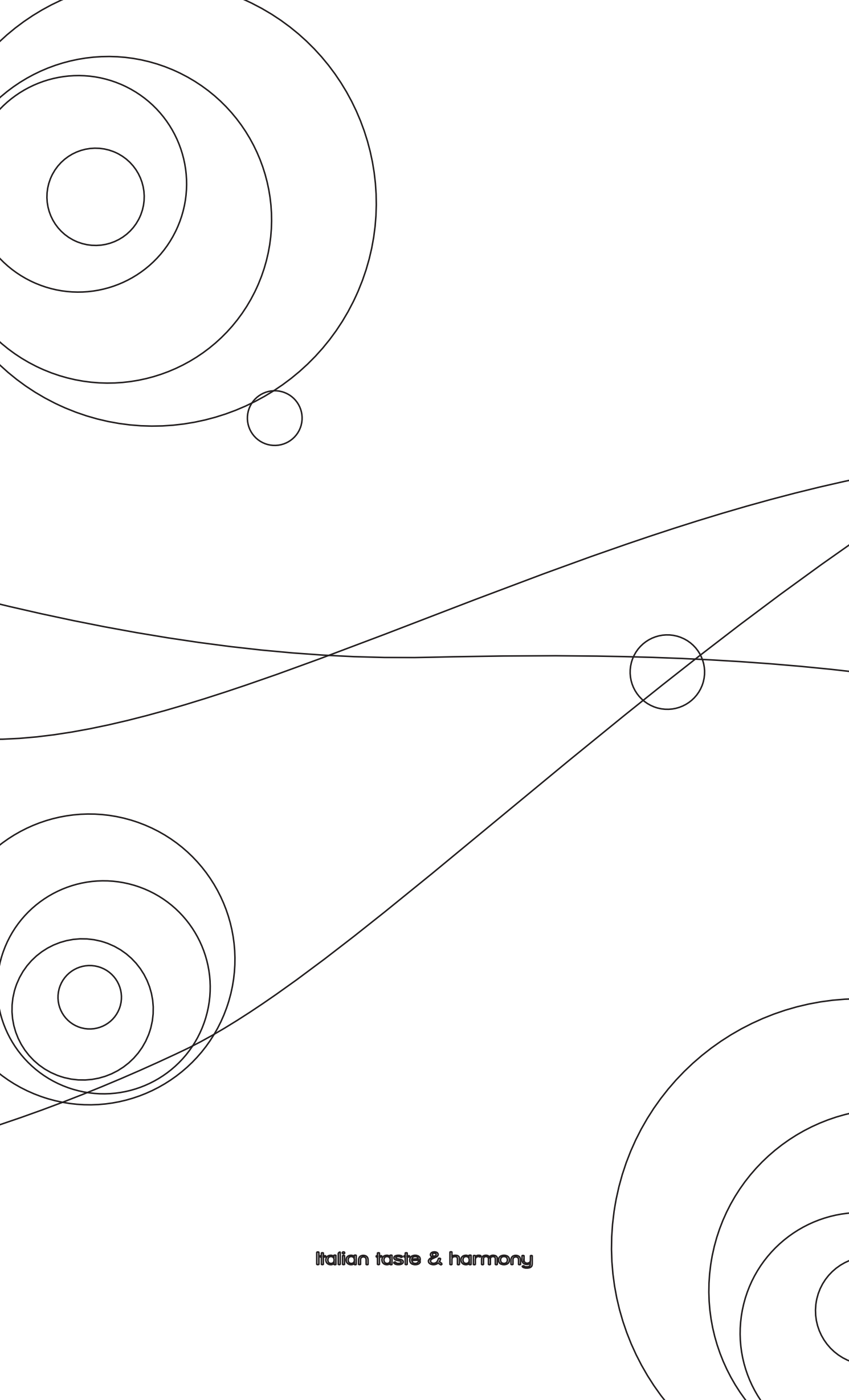
(available from 11:30am to 1:30pm OR 1:30pm to 3:30pm)

168 RED, WHITE, ROSÉ, PROSECCO, BEER, SANGRIA	288 RED, WHITE, ROSÉ, PROSECCO, BEER, SANGRIA, VEUVE CLIQUOT NV
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EVERY WEEK AT SPASSO

LUNCH BUFFET 12:00pm - 3:00pm from Monday to Friday	SUNDAY BRUNCH 11:30am - 3:30pm every Sunday and PH	CHEF'S SPECIALS 6pm onwards seasonal recipes by Chef Marco
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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