

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 gorgonzola sauce and fresh rocket

SPAGHETTI ALL' AMATRICIANA

tossed with spicy tomato sauce, guanciale and red onion

FETTUCCINE

with veal ragoût and vegetables

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, rocket and parmesan shavings

PREMIUM CHOICE | ADD \$33

FRUTTI DI MARE

tomato sauce, mozzarella fior di latte, seafood, broccoli and yellow zucchini

MAIN COURSES

Made with the best ingredients the season offers

WAGYU BEEF CHEEK

served with potato and ratatouille

PAN FRIED RED SNAPPER FILLET

with warm salsa and mixed vegetables

PREMIUM CHOICE | ADD \$58

GRILLED US CHUCK STEAK TENDER

served with roasted potato and vegetables

EVERY WEEK AT SPASSO

SUNDAY BRUNCH

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

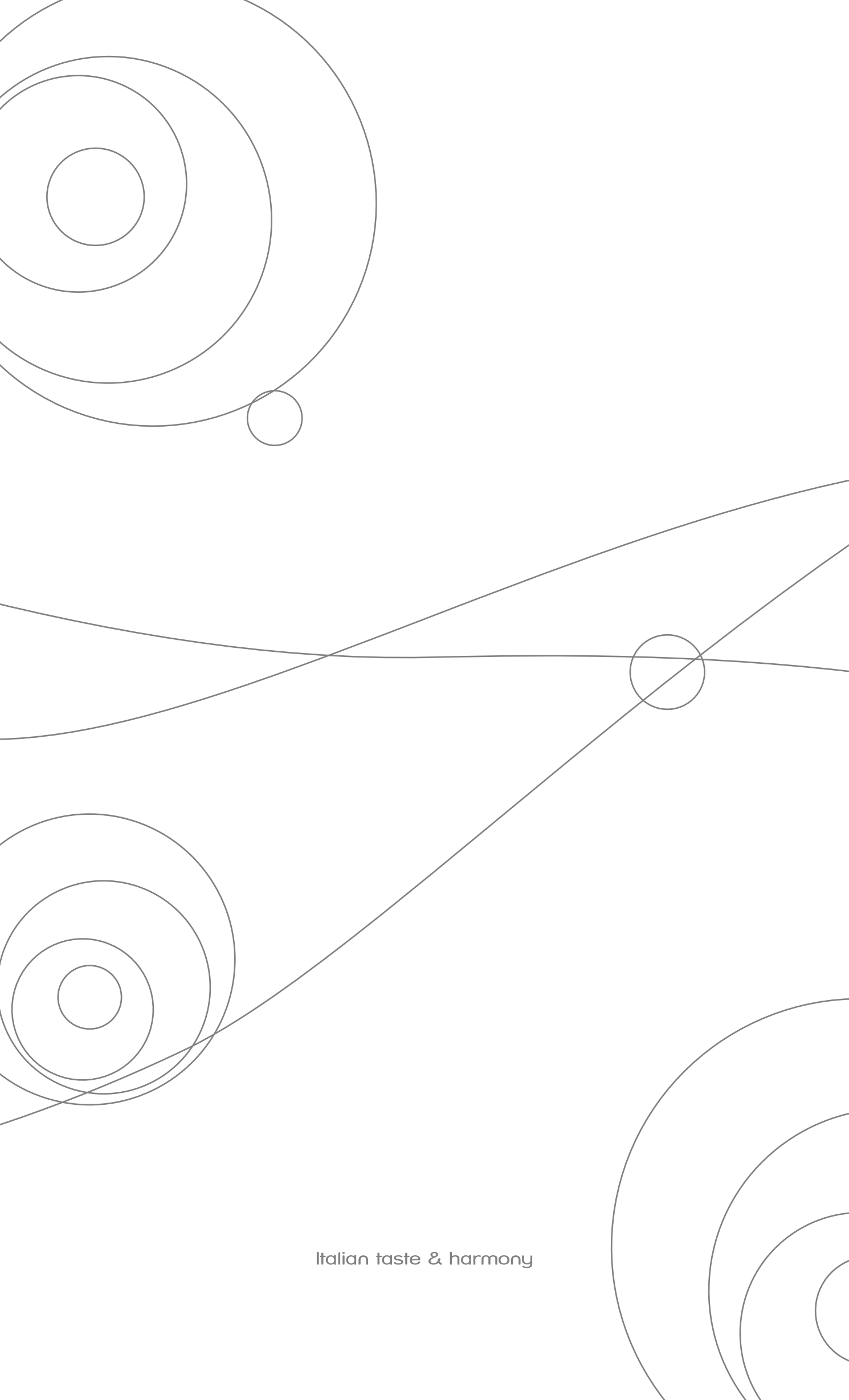
LUNCH BUFFET

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