

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

MACCHERONCINI

with tomato eggplant sauce and pecorino

RUSTICHELLE

tossed with rustic lamb ragoût and tomato sauce

FETTUCCINE

with duck 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

PROSCIUTTO & FUNGHI

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

CALZONE

tomato sauce, mozzarella fior di latte and vegetable

PREMIUM CHOICE | ADD \$33

VALTELLINA

tomato sauce, mozzarella fior di latte, bresaola and rocket

MAIN COURSES

Made with the best ingredients the season offers

PAN ROASTED FRENCH PORK PLATTER

served with grilled vegetables

SCABBARD FISH FILLET

rolled with zucchini and yellow bell pepper sauce accompanied with roasted tomato, potato and rocket

PREMIUM CHOICE | ADD \$58

BONELESS VEAL SHANK

served with roasted mixed vegetables

EVERY WEEK AT SPASSO

SUNDAY BRUNCH

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

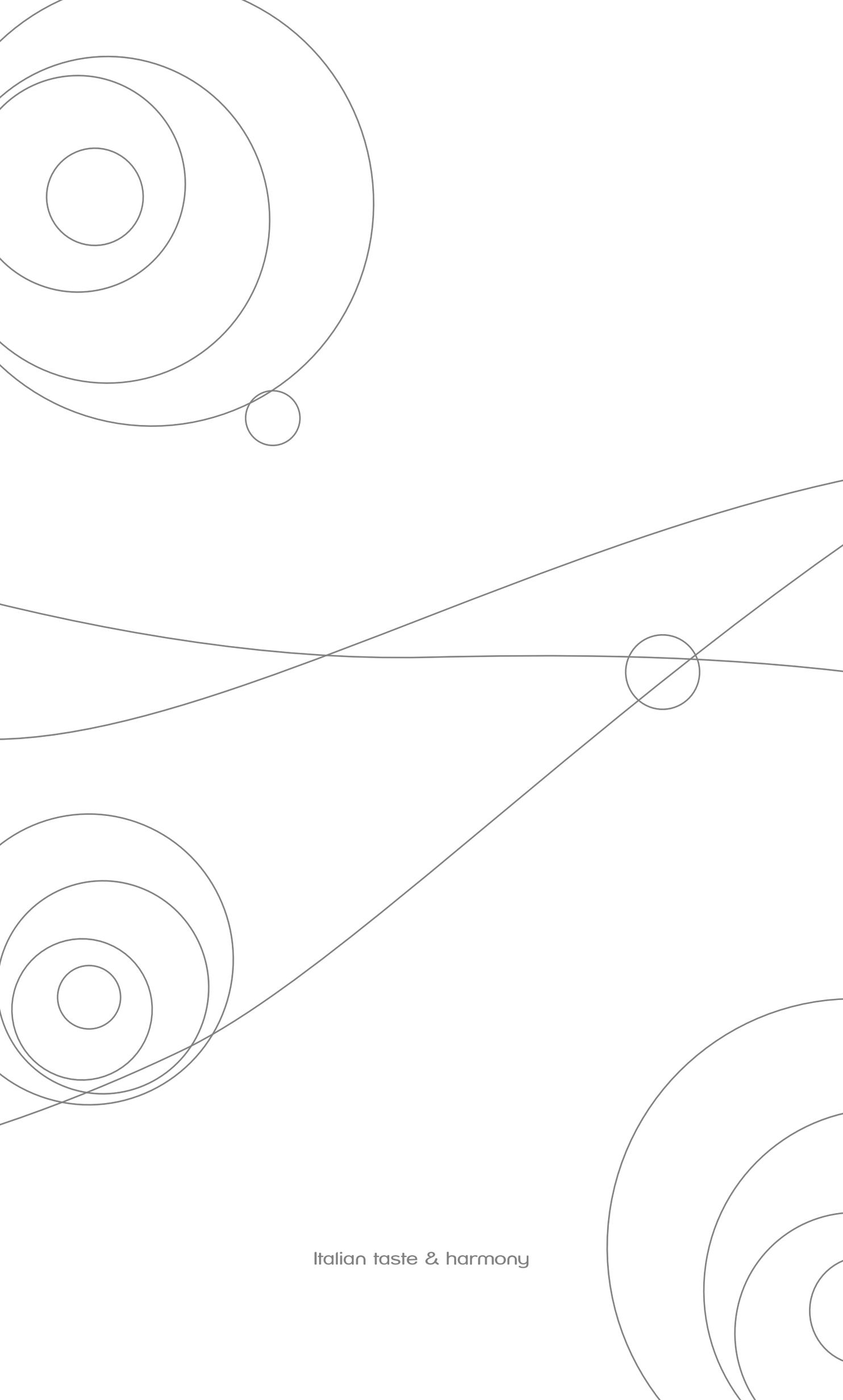
LUNCH BUFFET

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