

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 Italian sausage and mushroom

PASTA

Fusilli alla Norma with eggplant, tomato sauce and parmesan cheese

MEAT

Grilled chicken breast served with truffle sauce, ratatouille, carrots and roasted potatoes

FISH

Sea bass fillet with bell pepper celeriac sauce, French beans, roasted potatoes and pan fried tomato

CHEF SIGNATURE

Grilled beef tagliata served with rocket and shaved parmesan cheese

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

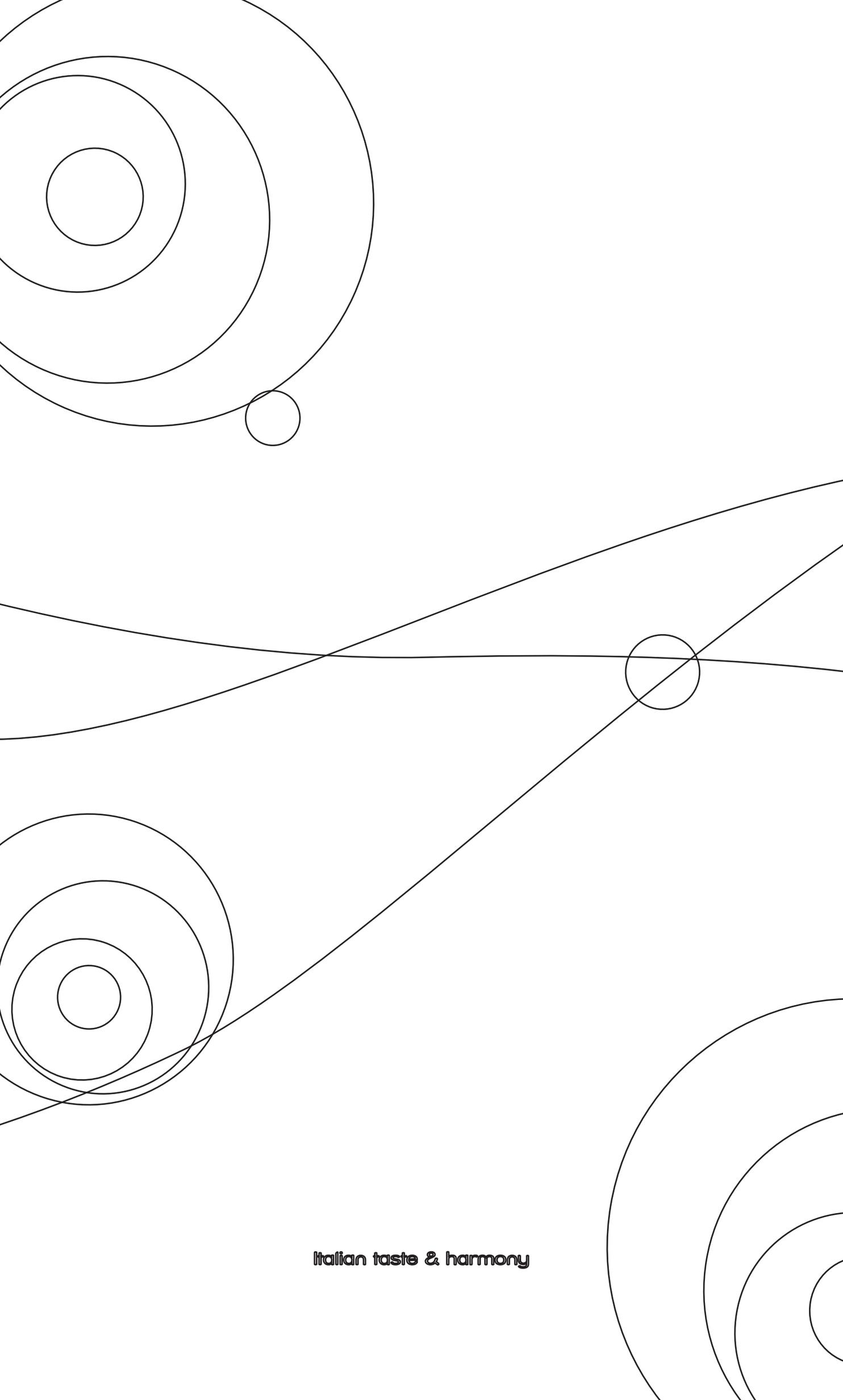
(available from 11:30am to 1:30pm OR 1:30pm to 3:30pm)

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

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