

# 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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<b>A</b>	OR	<b>B</b>	OR	<b>C</b>	OR	<b>D</b>
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

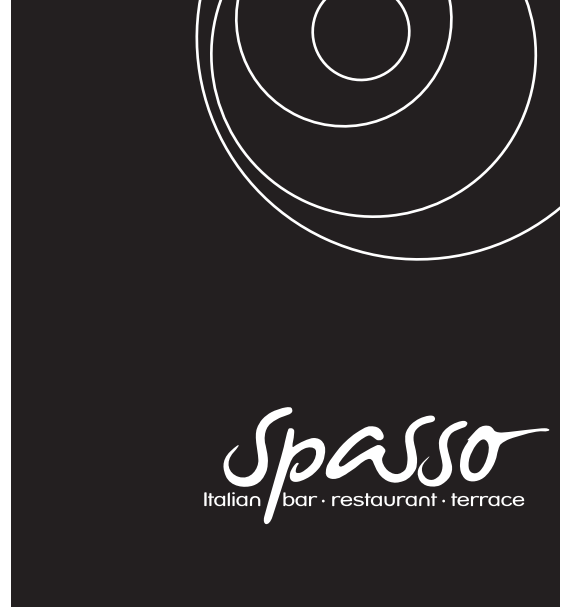
## SUNDAY MOUTH-WATERING BUFFET

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 asparagus, Italian herbs and shrimps

### PASTA

Fusilli tossed with tomato sauce and mozzarella

### MEAT

Stewed wagyu beef cheek with French beans, peperonata and lyonnaise potatoes

### FISH

Pan roasted tuna fish fillet with potatoes and vegetables

### CHEF SIGNATURE

Grilled pork chop with Italian style roasted mixed vegetables

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, PROSECCO,  
BEER, SANGRIA

288

RED, WHITE, PROSECCO,  
BEER, SANGRIA,  
VEUVE CLIQUOT NV

### EVERY WEEK AT SPASSO

#### LUNCH BUFFET

12:00pm - 3:00pm  
from Monday to Friday

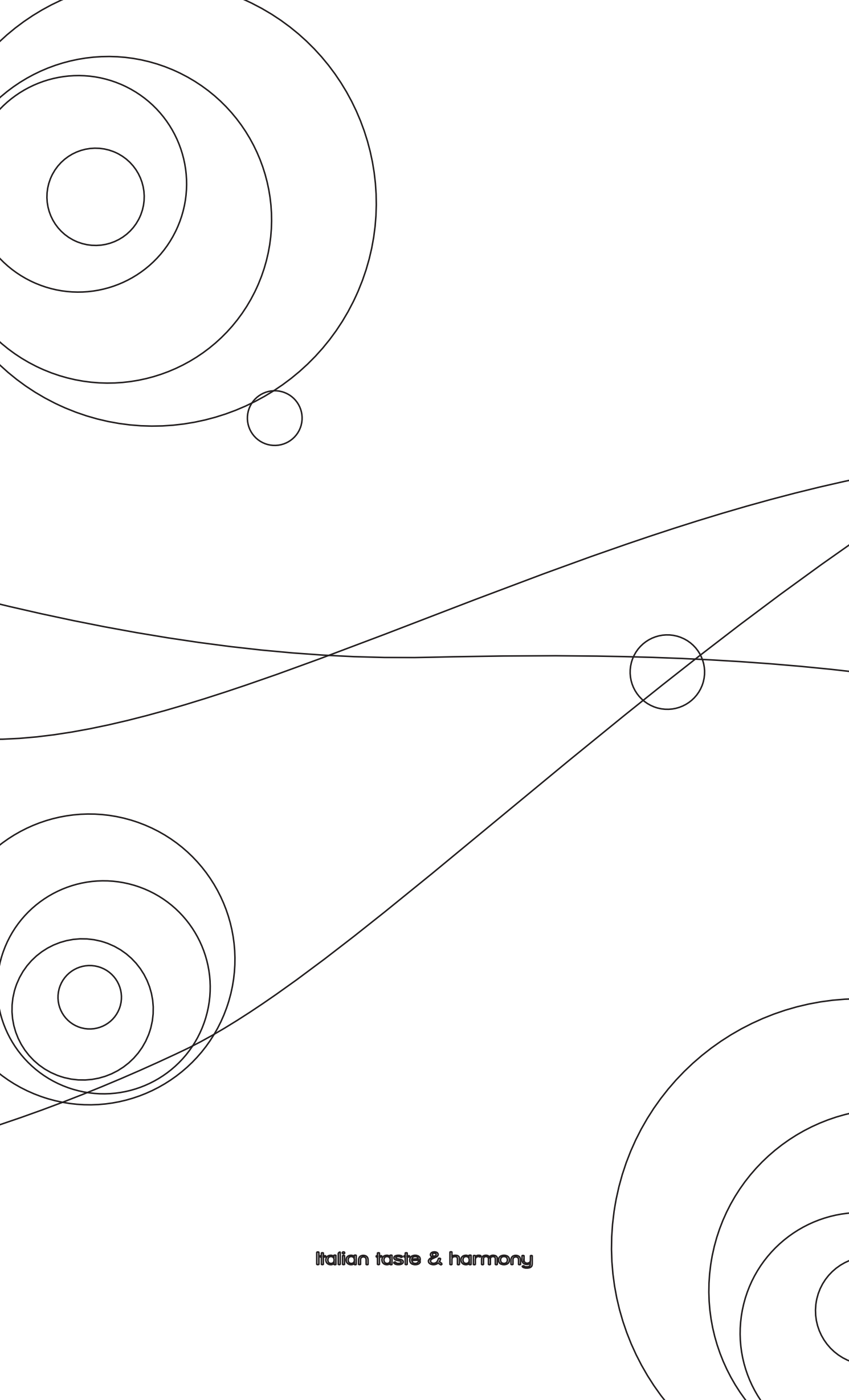
#### SUNDAY BRUNCH

11:30am - 3:30pm  
every Sunday and PH

#### CHEF'S SPECIALS

6pm onwards  
seasonal recipes  
by Chef Marco

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**