

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

PAPPARDELLE

with mushrooms and fava bean sauce

SPINACH RISOTTO

with smoked salmon

FUSILLI

with tomato salsa, buffalo mozzarella and fresh rocket

PIZZA

9" hand-tossed pizza topped and baked to perfection into our signature high temperature open-flamed Stone wood® oven

CAPRICCIOSA

tomato sauce, mozzarella fior di latte, artichokes, spicy salami, cooked ham and mushrooms

SCOGLIO

tomato sauce, mozzarella fior di latte and seafood

PARMIGIANA

tomato sauce, mozzarella fior di latte, eggplant and mushrooms

MAIN COURSES

Made with the best ingredients the season offers

PAN FRIED PRAWNS & SEA BASS FILLET

with lobster sauce, sautéed vegetables and butter sage potatoes

GRILLED US MEAT PLATTER

consist of beef sirloin, pork cheeseburger and lamb loin served with sautéed potatoes and mixed vegetables

SLOW COOKED LAMB LEG

with smashed potatoes, carrot vichy and French beans

EVERY WEEK AT SPASSO

SUNDAY BRUNCH

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

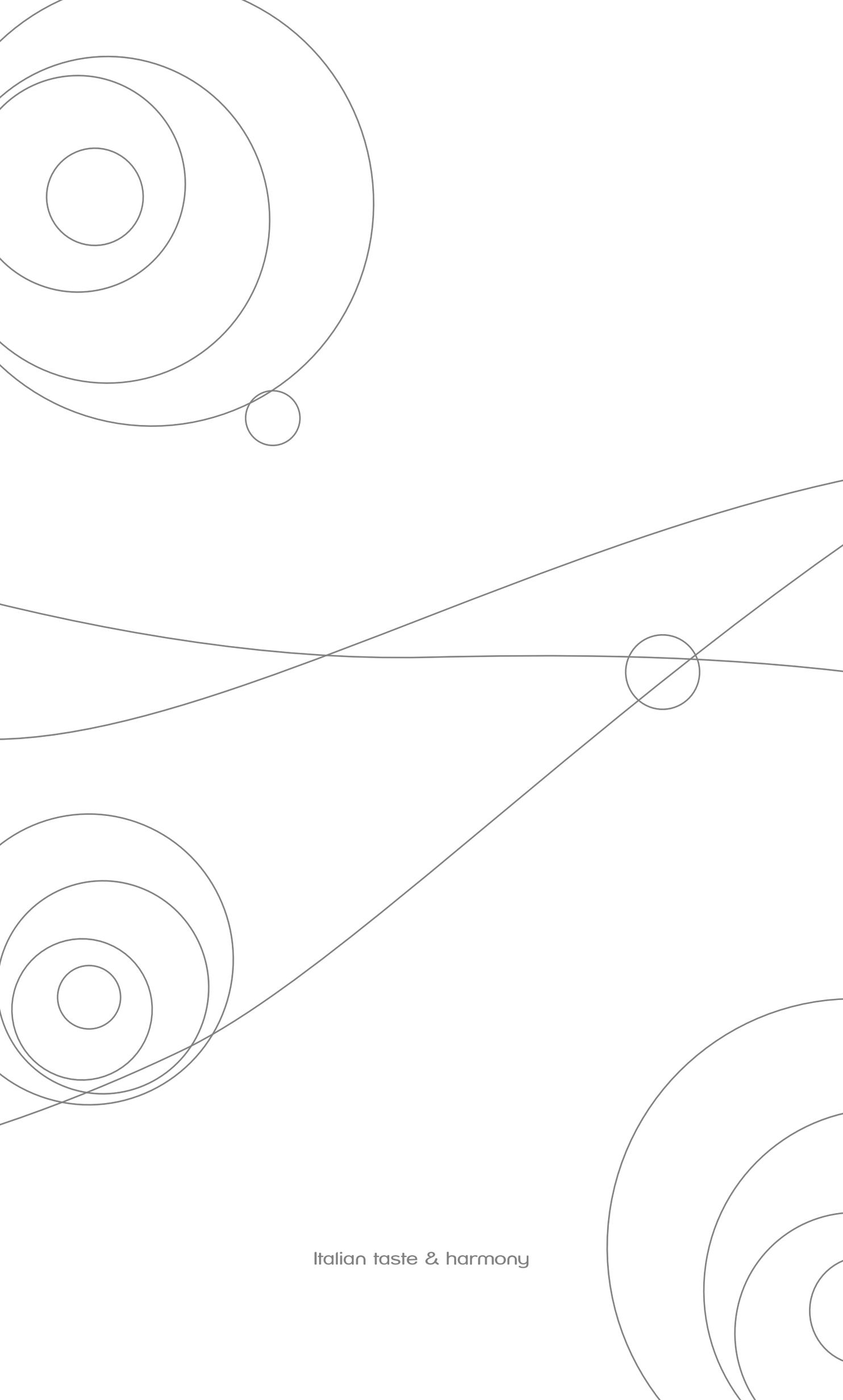
LUNCH BUFFET

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