

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

TAGLIOLINI

with tuna tartare, fresh tomatoes and rocket sauce

RISOTTO

tossed with seafood and a touch of black ink

MACCHERONCINI

tossed with 4 cheese sauce and olives

PIZZA

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

PICCANTE

tomato sauce, mozzarella fior di latte and spicy Italian salami

TIROLESE

tomato sauce, mozzarella fior di latte, mixed mushrooms and speck ham

CACIO E PEPE

lusciously melted Burrata, grated Pecorino Romano and cracked black pepper

MAIN COURSES

Made with the best ingredients the season offers

PAN FRIED HAMACHI FISH FILLET

served with roasted vegetables and green asparagus sauce

ROASTED PORK BELLY

served with apple jam, mushroom gravy, sautéed spinach, roasted tomatoes and mashed potatoes

STEWED US BEEF

with smashed potatoes and mixed sautéed vegetables

EVERY WEEK AT SPASSO

SUNDAY BRUNCH

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

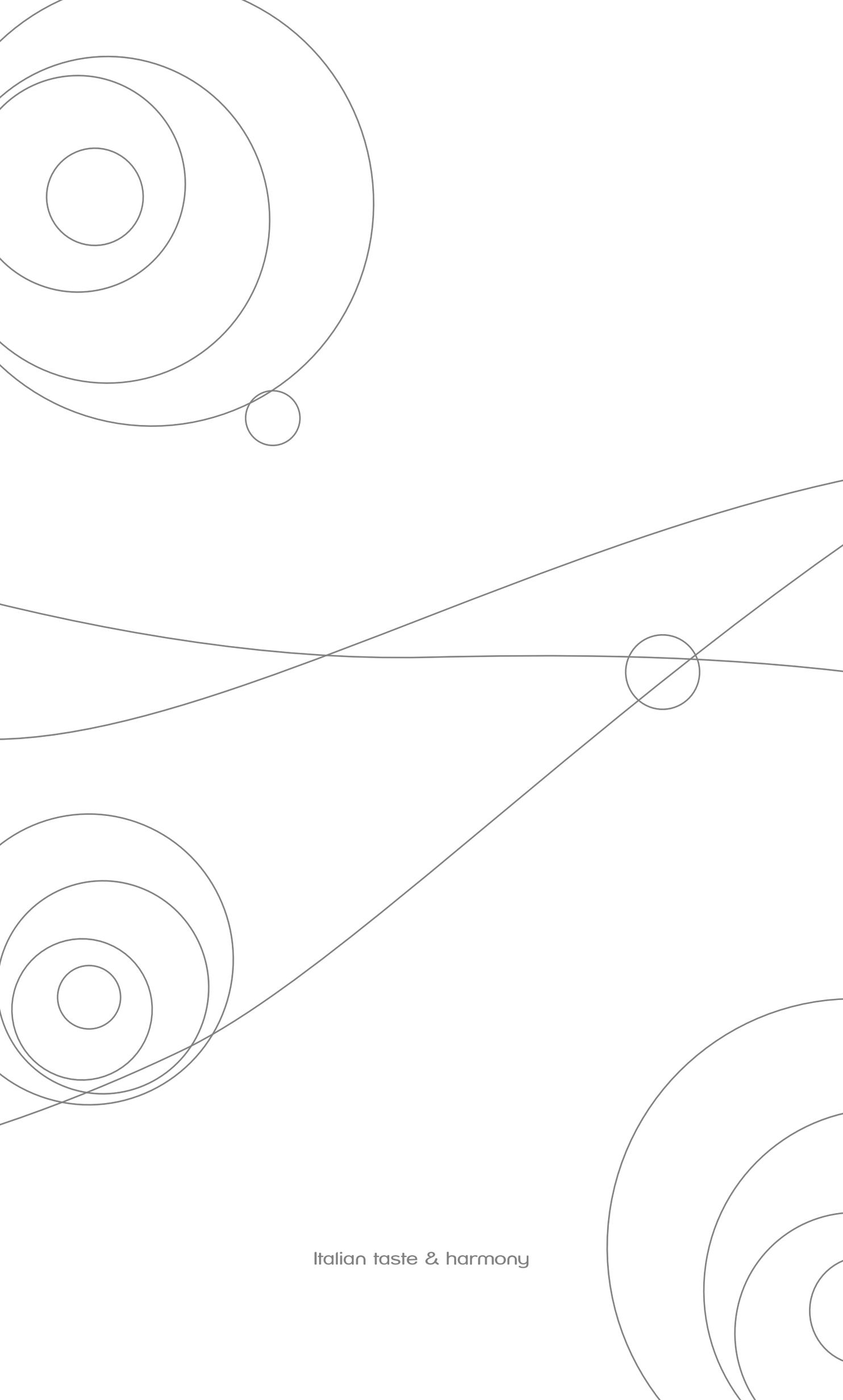
LUNCH BUFFET

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