

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

RISOTTO

with mixed Italian beans and truffle

FETTUCCINE

with mixed seafood

PENNE

with mixed mushrooms and truffle

PIZZA

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

NORWAY

tomato sauce, mozzarella fior di latte and smoked salmon

ORTOLANA

tomato sauce, mozzarella fior di latte and mixed vegetables

PADANA

tomato sauce, mozzarella fior di latte, porchetta and gorgonzola

MAIN COURSES

Made with the best ingredients the season offers

GRILLED AUS GRASS FED RIB EYE

with vegetables and truffle

PAN ROASTED HALIBUT

with brunoise vegetables and garnished with truffle

GRILLED US PORK TENDERLOIN

served with truffle sauce, vegetables and fresh shaved truffles

**ALL PLATES ARE TOPPED WITH FRESH TRUFFLE
(FOR A LIMITED TIME ONLY)**

EVERY WEEK AT SPASSO

SUNDAY BRUNCH

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

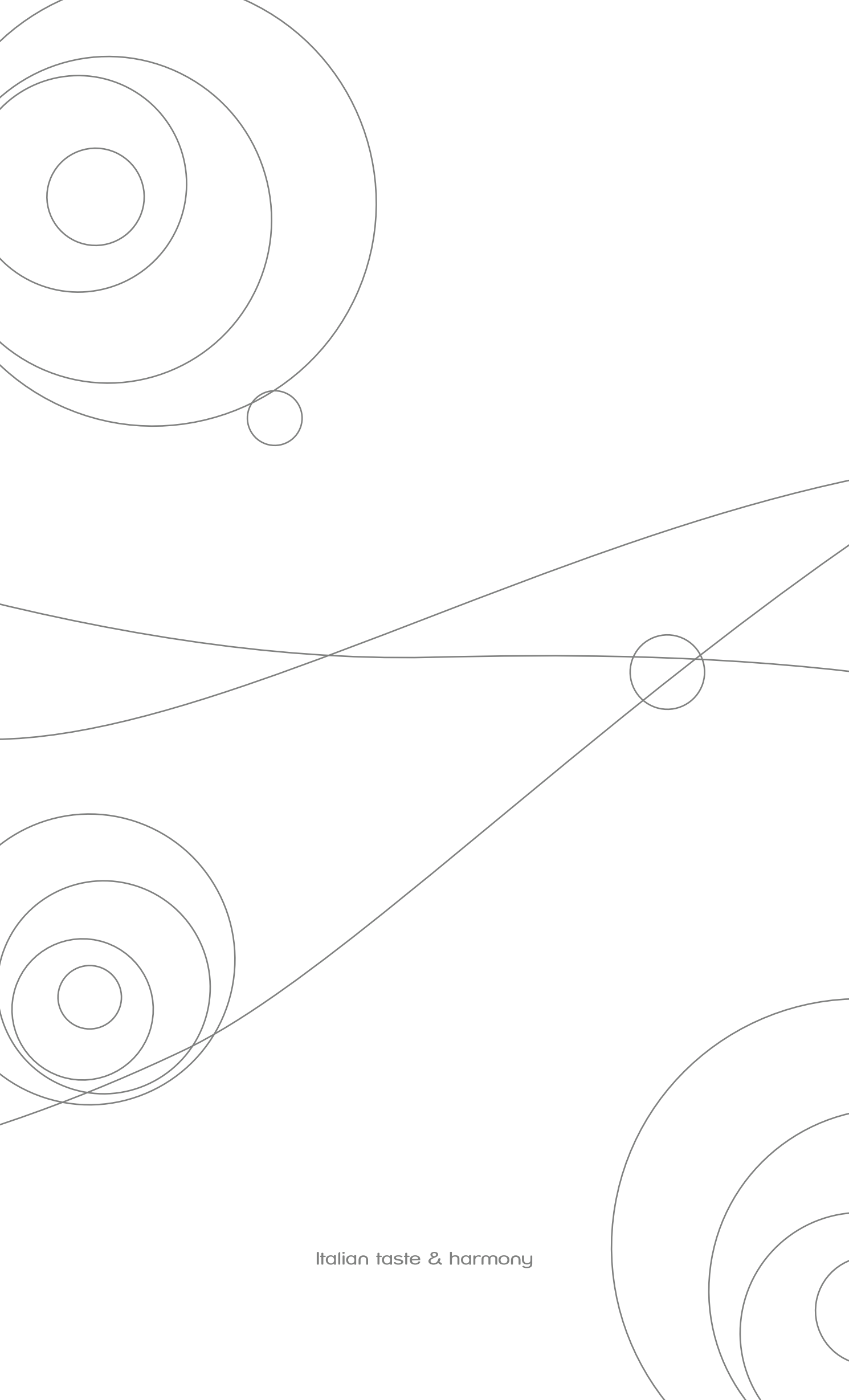
LUNCH BUFFET

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