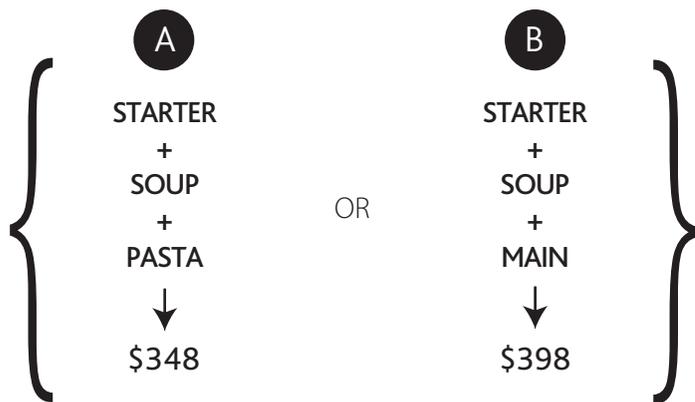


# BUILD YOUR OWN SET DINNER

available 6pm onwards



## STARTER

**V** CAPRESE  
buffalo mozzarella, oregano,  
plum tomatoes, fresh basil and a garden  
salad

DEEP FRIED CALAMARI  
simply deep fried and served with  
tartar sauce

**V** GARDEN / ARUGULA SALAD  
with cherry tomatoes, grana padano  
shavings and aged balsamic

US TENDERLOIN BEEF CARPACCIO  
with wild rocket salad and  
parmesan shavings

### PREMIUM + \$98

**RED PRAWN CARPACCIO**  
from Mazara del Vallo, accompanied with fresh tomatoes, capers, Taggiasca olives and pesto dust

## SOUP OF THE DAY

## PASTA

LASAGNA BOLOGNESE  
fresh pasta layered with wagyu  
beef ragoût and béchamel

HANDMADE BEETROOT  
TAGLIATELLE  
tossed with a ragoût "bianco" made  
with hand-cut chicken

**V** FUSILLI "MANCINI"  
with cherry tomatoes, black olives,  
fresh basil and a hint of chili

**V** CARNAROLI RISOTTO  
with Italian mushrooms

SPAGHETTI PASTIFICIO MARTELLI  
tossed with Beyond® meat and  
Omnipork® ragoût

### PREMIUM + \$98

**LINGUINI PASTIFICIO FELICETTI ALLA BUSERA**  
tossed with Boston lobster and a rich spicy tomato sauce

## MAIN

SUSTAINABLE NORWEGIAN  
SALMON  
pan roasted and served with lentils,  
crispy pancetta and red wine jus

AUS BEEF TAGLIATA  
10oz Rangers Valley striploin  
served with wild rocket salad,  
sun-dried tomatoes, parmesan  
shavings and aged balsamico

LABEL ROUGE GUINEA FOWL  
8oz pan roasted hormone free corn  
fed guinea fowl served with baby  
spinach salad and lemon emulsion

### PREMIUM + \$98

**AUS BEEF TENDERLOIN OR RIB EYE**  
served with French fries and a garden salad

## DESSERT

+ \$28

SPASSO TIRAMISÙ  
traditional mascarpone cream and  
espresso soaked lady finger

ASSORTED SEASONAL FRUIT  
SALAD  
with peppermint and lemon  
sherbet

NEW YORK "CHEEZECAKE"  
(GLUTEN FREE & DAIRY FREE)  
served with passion fruit

## ENJOY 2 HOURS FREE-FLOW

SANGRIA, RED, WHITE, PROSECCO, BEER  
+ \$248

= Plant-based = vegetarian

Prices are in Hong Kong Dollars & are subject to a 10% service charge  
Corkage fee of \$250 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