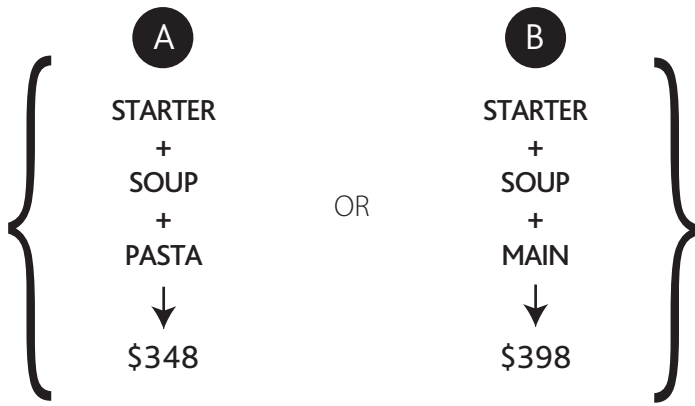


BUILD YOUR OWN SET DINNER

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