

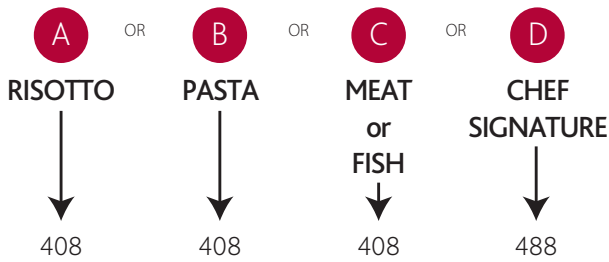
ITALIAN GOURMET BRUNCH

Chef Michele showcases the best of Italian and international cuisine. Surrounded by the magnificent Victoria Harbour view, Spasso brings casual chic dining to a higher level.

BRUNCH FORMULA

SUNDAY MOUTH-WATERING BUFFET

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Each set includes coffee or tea and a sweet ending of mini desserts, fresh fruits and ice-cream

SUNDAY MOUTH-WATERING BUFFET

A tempting array of **breakfast treats** and comfort food classics where you can indulge in your favorite egg dishes, a variety of freshly-baked breads, oven-baked pizzas and regional Italian cold cuts and earthy cheeses.

Choose from a **carousel of fresh seafood**, freshly-shucked oysters and Japanese sushi and sashimi from our cold section.

For those concerned about health and fitness, there is a range of Spasso's **jet-fresh salads and vegetables** accompanied by an array of aromatic oils and scented vinegars.

Complementing the buffet is a **roast carving station** to whet your appetite.

Spasso
Italian bar · restaurant · terrace

CHOOSE ONE OF YOUR FAVOURITE MAIN COURSES

RISOTTO

Camaroli 18 months "Riserva" with Altedo green asparagus and autumn black truffle

PASTA

Home-made spinach tagliolini tossed with Tuscany sausage and N'duja ragout

MEAT

French hormone free boneless quail, potato cake, pumpkin purée and rosemary jus

FISH

Sustainable halibut fillet laid on a Italian black Venere salad and crunchy tomato "sauce vierge"

CHEF SIGNATURE

AUS Rangers Valley Black Tide beef tenderloin, wild mushrooms flan and beef jus

JUNIORS' DEAL

BELOW 6 YEARS OLD

Free brunch buffet & ice cream treats

6 TO 12 YEARS OLD

228 per child inclusive of choice of pasta or risotto

ADD A FREE-FLOW PACKAGE

(available from 11:30am to 1:30pm OR 1:30pm to 3:30pm)

168

RED, WHITE, ROSÉ,
PROSECCO, BEER, SANGRIA

ROYAL

338

PREMIUM RED, WHITE, ROSÉ,
FRANCIA CORTA, BEER, SANGRIA,
CHAMPAGNE

EVERY WEEK AT SPASSO

LUNCH

12:00pm - 3:00pm
from Monday to Friday

SUNDAY BRUNCH

11:30am - 3:30pm
every Sunday and PH

CHEF'S SPECIALS

6pm onwards
seasonal recipes
by Chef Michele

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