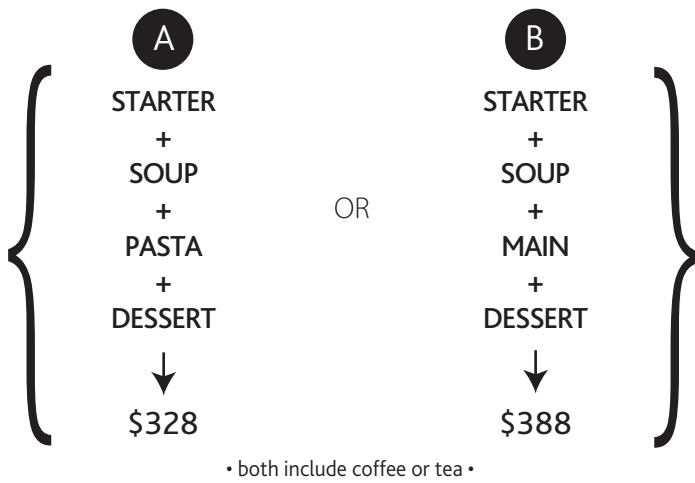


BUILD YOUR OWN BRUNCH



STARTER

EGG BENEDICT
with smoked salmon, avocado and hollandaise

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

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

DEEP FRIED CALAMARI E GAMBERI
traditional semolina crusted deep fried calamari and prawns served with tartar sauce

US TENDERLOIN BEEF CARPACCIO
with spring black truffle, wild rocket salad and parmesan shavings

PREMIUM + \$98

"TORO" TUNA TAR TARE
avocado salsa, poached farm egg, black autumn truffle petals and cress

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

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

✓ 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

ITALIAN FREE RANGE BABY COCKEREL
butterflied and marinated "alla Diavola" served with rosemary potatoes and a garden salad

PREMIUM + \$98

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

DESSERT

SPASSO TIRAMISÚ
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

ADD A FREE-FLOW PACKAGE

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

BASIC 168
Sangria, Red, White, Prosecco, Beer

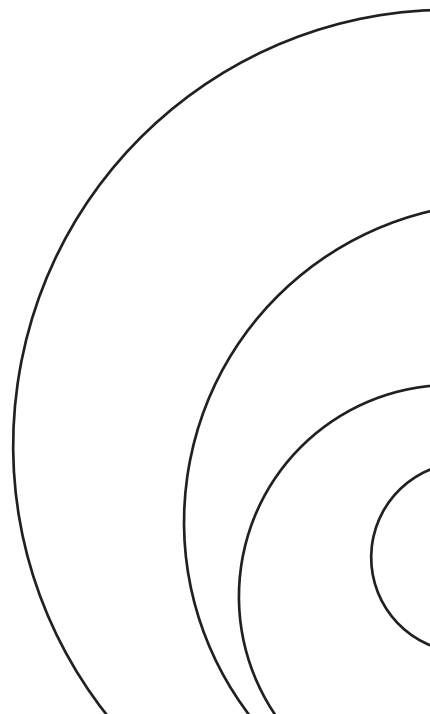
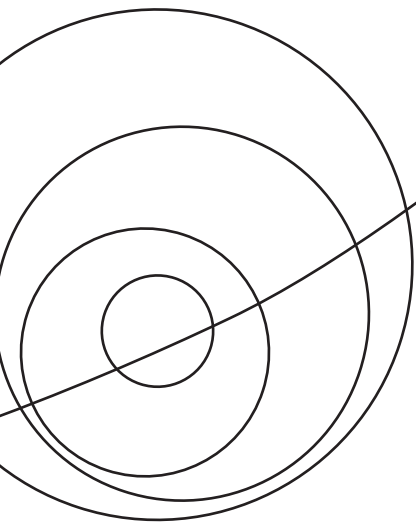
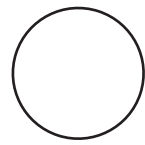
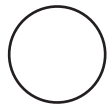
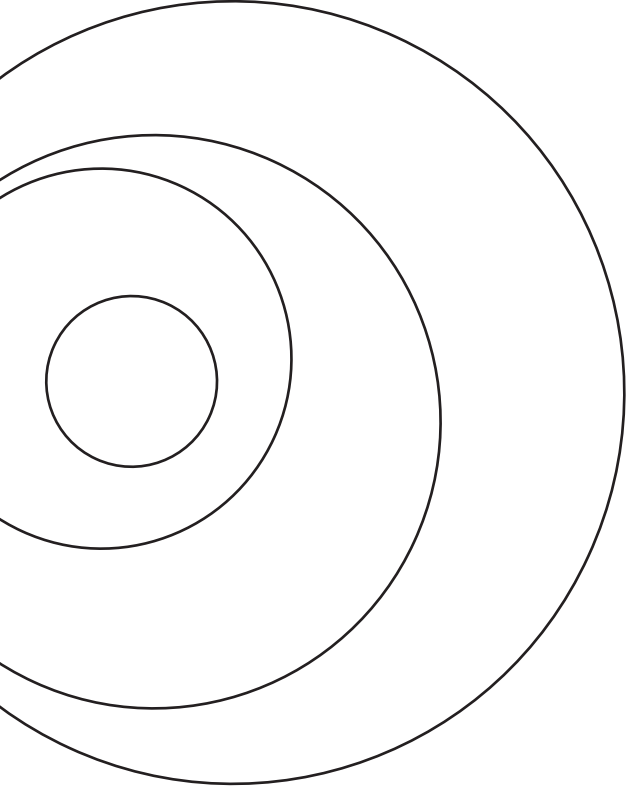
ROYAL 388
Veuve Cliquot NV, Amarone Luigi Righetti 2015
Pouilly Fuissé Lupé Cholet 2012
plus the full BASIC package

= 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

07102020



Italian taste & harmony