

CHRISTMAS EVE 5 COURSE DINNER

SOUP

NORWEGIAN KING CRAB RUSTIC SOUP

with winter cereals & rosemary

挪威皇帝蟹湯配意式冬日香草穀物

PASTA

ARTISANAL BEETROOT "CAVATELLI" PASTA

served with veal ragout, crushed Piedmont hazelnut &
grated Castelmagno cheese

手工紅菜頭扭指麵配燉牛仔肉、意大利榛子碎及卡斯特馬諾芝士

FISH

SUSTAINABLE HALIBUT FILLET

laid on barley "orzotto alla pescatora"

可持續飼養比目魚配海鮮燴洋薏米

MEAT

AUS "JUS" BONELESS LAMB RACK

like a "Noisette" with bell pepper cream,

black garlic, potato cake & fresh thyme jus

澳洲羊肋卷配燈籠椒、黑蒜、千層薯餅及新鮮八里香汁

DESSERT

TRADITIONAL PANETTONE

pudding, served lukewarm,

Vanilla bourbon ice-cream and crème Anglaise

傳統意大利聖誕布丁配雲呢拿雪糕英式奶油

COFFEE OR TEA

served with X'Mas petit fours

聖誕特色朱古力配咖啡或茶

HK\$748

Spasso[®]
Italian bar • restaurant • terrace

Merry Christmas

10% service charge applies