

BUILD YOUR OWN BRUNCH

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| <p>A</p> <p>STARTER + SOUP + PASTA + DESSERT</p> <p>↓</p> <p>\$388</p> | OR | <p>B</p> <p>STARTER + SOUP + MAIN + DESSERT</p> <p>↓</p> <p>\$438</p> |
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• both include coffee or tea •



JUNIORS' DEAL
BELOW 6 YEARS OLD - Free brunch
6 TO 12 YEARS OLD - 228 per child

STARTER

FROM THE LAND "TERRA"
 ITALIAN COLD CUTS | GRILLED VEGETABLES | ROASTED BEEF |
 ARANCINI | SALAD | MOZZARELLA CAPRESE
an individual array of traditional antipasti platter

or

PREMIUM + \$50

FROM THE SEA "MARE"
 HALF BOSTON LOBSTER | SHUCKED FRENCH OYSTERS |
 BLACK MUSSELS | PRAWNS | SALMON TARTARE
an individual array of cooked & raw seafood & crustacean platter with garnishes to upgrade surprises

SOUP OF THE DAY

PASTA

- pick one from below -

● **ROUND TORTELLINI**
 with eggplant & parmigiano
 laid on a light pecorino fondue & basil cress

HANDMADE TAGLIATELLE
 tossed with rich sausage
 & porcini ragout

or

PREMIUM + \$50

CARNAROLI RISOTTO
 tossed with crab meat & asparagina

MAIN

**SUSTAINABLE NORWEGIAN
 SALMON STEAK**
*"castelluccio" lentils stew,
 crispy pancetta & red wine sauce*

**AUS BEEF SIRLOIN
 "TAGLIATA"**
*pommery mustard jus,
 grana padano shavings*

or

PREMIUM + \$50

SLOW BRAISED AUS LAMB SHANK
 served with truffle mashed potatoes
 & forest mushroom sauce

DESSERT

SPASSO TIRAMISÙ
*traditional mascarpone cream &
 espresso soaked lady fingers
 served in vaso cotturn jar*

PLANT-BASED NEW YORK CHEESE CAKE
*served with passion fruits
 a delicious, gluten-free indulgence
 infused with real vanilla*

**ASSORTED SEASONAL
 FRUIT SALAD**
with peppermint & lemon sherbet

ADD A FREE-FLOW PACKAGE

(available from 12:00noon to 3:00pm OR 1:30pm to 3:30pm)

BASIC HK\$198
 RED, WHITE, ROSÉ,
 PROSECCO, BEER, SANGRIA

ROYAL HK\$388
 PREMIUM RED, WHITE, FRANCIA CORTA, CHAMPAGNE
 & ALL BASIC PACKAGE

Prices are in Hong Kong Dollars & are subject to a 10% service charge
 Corkage fee of \$375 will be charged per bottle of wine | Corkage fee of \$375 will be charged per bottle of champagne
 Cake cutting fee of \$230 will be charged per pound
 Wifi password: spasso07