

# POWER LUNCH SET

Build your own set lunch with our weekly options

Available from 12nn. to 2:30pm

## Any one course

(任選一道菜式)

**1 starter + 1 pasta / pizza**

(頭盤 + 意大利麵或薄餅)

**+ coffee / tea**

(咖啡或茶)

**\$148**

**\$178**

**\$198**

**+ Chef's  
dessert \$28**

(精選甜品)

## APPETIZER / STARTER (choose one)

### SOUP OF THE DAY

是日餐湯

OR 或

### CHEF'S ASSORTED ANTIPASTI PLATTER

精選開胃菜拼盤

OR 或

**PREMIUM CHOICE +\$48** (可選以下菜式,每份另加\$48)

### TRADITIONAL MEATBALL STEWED IN TOMATO SAUCE

served with garlic bruschetta and grated Pecorino

意式蕃茄醬肉丸 配 烤蒜香多士及芝士

## PASTA / PIZZA

### PIZZA "FRYARIELLI E SALSICCIA"

with tomato sauce Italian broccoli rabe and sausage meat

手工意式薄餅 (蕃茄醬、球花甘藍、意式豬肉腸)

OR 或

### ARTISANAL TAGLIATELLE

tossed on a rich beef bolognese sauce

手工雞蛋意大利麵 配意式牛肉醬

## MAIN COURSE

### SUSTAINABLE HALIBUT STEAK

poached on a rich tomato, olives, oregano and caper broth

煮可持續比目魚扒 配 香濃蕃茄、橄欖、羅勒、刺山柑汁

OR 或

### ROASTED 1/2 SPRING CHICKEN

rosemary, potatoes & garden salad

烤春雞(半隻) 配 馬鈴薯及田園沙律

OR 或

**PREMIUM CHOICE +\$108** (可選以下菜式,每份另加\$108)

### AUS BEEF TENDERLOIN

Gorgonzola and black truffle cream, mashed potatoes

澳洲牛柳 配 意大利芝士、黑松露奶油及薯茸

## CHEF'S DESSERT

精選甜品

## WEEKLY WINE BY GLASS SELECTION

NV PROSECCO DOC LE CONTESSE	\$60
PINOT GRIGIO LE CONTESSE	\$58
CHIANTI LA VIGNA DOCG	\$58
MINUTY ROSÉ COTES DE PROVENCE FRANCE / 2020	\$78
CHARDONNAY MÂCON VILLAGES - LUPÉ CHOLET	\$105

**Spasso**  
Italian bar · restaurant · terrace

All prices are in HK\$

Prices are subject to 10% service charge