

# BUILD YOUR OWN BRUNCH

<p><b>A</b></p> <p>STARTER 頭盤 + SOUP 湯 + PASTA 意大利麵 + DESSERT 甜品</p> <p>↓</p> <p><b>\$438</b></p>	<p>OR 或</p>	<p><b>B</b></p> <p>STARTER 頭盤 + SOUP 湯 + MAIN 主菜 + DESSERT 甜品</p> <p>↓</p> <p><b>\$488</b></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  
 (Choice of pasta or pizza)

6歲以下小童免費 6-12歲每位\$228  
 (可選意大利麵或意式薄餅)

## STARTER

### FROM THE LAND "TERRA"

ITALIAN COLD CUTS | GRILLED VEGETABLES | ROASTED BEEF |  
 ARANCINI | SALAD | MOZZARELLA CAPRESE | PORCHETTA

an individual array of traditional antipasti platter

傳統開胃拼盤

or

### PREMIUM + \$60

### 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

海鮮拼盤

## SOUP OF THE DAY

### PASTA

- pick one from below -

#### ARTISANAL EGG TAGLIATELLE

tossed with a rich lamb ragout, pecorino & pistachio

手工雞蛋意大利麵

配香濃羊肉醬汁、羊奶芝士及開心果

or

#### ARTISANAL RAVIOLI

filled with porcini laid on a cream of green pea & dry porcini dust

手工餛飩配牛肝菌、綠豌豆奶油以及牛肝菌粉

### PREMIUM + \$60

**18-MONTH AGED CARNAROLI**  
 with blue crab meat & baby asparagus  
 卡羅利燴飯配深海蟹肉及鮮露筍

## MAIN

- pick one from below -

#### SUSTAINABLE NORWEGIAN SALMON STEAK

"Castelluccio" lentils stew, crispy pancetta & red wine sauce

三文魚排配小扁豆燉菜、香脆意大利煙肉及紅酒醬

#### AUS BEEF SIRLOIN "TAGLIATA"

pommery mustard jus, grana padano shavings

澳洲牛里脊配芥末汁芝士刨花

### PREMIUM + \$70

**AUS "RANGERS VALLEY" M3 BEEF CHEEK**  
 truffle mashed potatoes

澳洲M3牛肉臉頰配黑松露薯蓉

or

### PREMIUM + \$108

**AUS M9+ WAGYU STRIPLOIN "A LA PLANCHA"**  
 French fries, garden salad

香煎澳洲M9+和牛西冷配薯條及田園沙拉

## DESSERT

- pick one from below -

#### SPASSO TIRAMISÚ

traditional Mascapone cream and Espresso soaked lady finger served in "Vaso Cottura" Jar

意大利芝士餅配意大利手指餅

#### MY BLACK FOREST

chocolate cake with cherry, kirsch filling & lashing of whipped cream between each layers

黑櫻桃、櫻桃白蘭地、鮮忌廉夾心朱古力餅

#### ASSORTED SEASONAL

#### FRUIT SALAD

with peppermint & lemon sherbet

什錦季節性水果沙律薄荷檸檬雪芭

## ADD A 2-HOUR FREE-FLOW PACKAGE

### BASIC HK\$198

RED, WHITE, ROSÉ,  
 PROSECCO, BEER, SANGRIA

### ROYAL HK\$388

PREMIUM RED, WHITE, FRANCIACORTA,  
 CHAMPAGNE & ALL BASIC PACKAGE

= vegetarian

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