

BUILD YOUR OWN BRUNCH

A

STARTER 頭盤
+
SOUP 湯
+
PASTA 意大利麵
+
DESSERT 甜品

↓

\$438

B

STARTER 頭盤
+
SOUP 湯
+
MAIN 主菜
+
DESSERT 甜品

↓

\$488

• 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 V

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

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

or

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

DESSERT

- pick one from below -

SPASSO TIRAMISÙ

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

or

VANILLA PANNA COTTA

意式雲厘拿奶凍

or

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

FRANÇOIS TRUQUET
MOËT & CHANDON
CHAMPAGNE
ROYAL HK\$388

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

V = 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

Mar 2023