

### APPETIZERS & SALADS

- ✓ **GARDEN SALAD OR ARUGULA** 118  
with cherry tomatoes & grana padano shavings tossed with aged balsamic
- CAESAR CARDINI SALAD WITH BACON** 118  
king prawn extra 68  
organic chicken breast extra 68  
smoked Scottish salmon extra 58
- DEEP FRIED CALAMARI E GAMBERI** 188  
traditional semolina crusted deep fried calamari & prawns served with tartar sauce
- TUNA TARTARE** 178  
scented with lime and ginger, layered with avocado
- ✓ **CAPRESE SALAD** 168  
made of buffalo mozzarella, plum tomatoes, fresh basil & oregano. Served with a garden salad
- NEW LA PARMIGIANA** 178  
traditional eggplant layered with mozzarella, tomato basil & grana padano sitting on warm tomato fondue
- NEW AUS TENDERLOIN BEEF CARPACCIO** 198  
wild rocket, wild mushrooms, artichokes & Grana Padano shavings
- AUS BLACK ANGUS BEEF TARTARE** 268  
with Aristocrat caviar, quail egg & crispy toast
- NEW COZZE MARINARA** 500g 278  
sautéed jet fresh black mussels 1kg 398  
with a spicy tomato sauce & parsley or  
Steamed in white wine & garlic

### SOUPS

- NEW BOSTON LOBSTER SOUP** 158  
with assorted summer grain & rosemary
- ✓ **MINISTRONE** 128  
traditional root vegetable soup with a hint of basil
- SOUP OF THE DAY** 118  
please check with our server

### PLANT-BASED GOODIES

- NEW OMNI-CRAB CAKE** 168  
mesclun mix vegenaïse mayo
- SPAGHETTI** 188  
tossed with Beyond<sup>®</sup> meat and Omnipork<sup>®</sup> ragoût
- OMNI FISHLESS FISH & CHIPS** 178  
served with vegenaïse tartar sauce
- NEW PIZZA MAMMA MIA** 198  
tomato sauce, omni-beef meat ball basil, dairy free Mozzarella & oregano (10.5" gluten free crust available upon request)

### PASTA & RISOTTI

#### ARTISANAL PASTA

- LASAGNE BOLOGNESE** 188  
layers of fresh pasta with Wagyu beef ragoût & béchamel
  - NEW HOMEMADE RAVIOLI** 268  
filled with 'chicken alla cacciatora' stracciatella cheese & parsley cream
  - NEW HOMEMADE TAGLIATELLE** 298  
tossed with a Tuscan wild boar ragoût, Umbrian Pecorino
- #### DRY PASTA
- ✓ **FUSILLI "MANCINI"** 188  
with cherry tomatoes, black olives, fresh basil & a hint of chili
  - ✓ **PENNE "JEROME"** 218  
with Gorgonzola & black truffle cream
  - SPAGHETTI "VONGOLE"** 218  
with imported Italian clams, white wine & parsley
  - NEW SAFFRON RISOTTO "ALLA MONZESE"** 268  
with ragout of Luganiga sausage & Grana Padano D.O.P.
  - LINGUINI PASTIFICIO FELICETTI ALLA BUSERA** 318  
tossed with Boston lobster & a rich spicy tomato sauce

DON'T HESITATE TO ASK OUR ITALIAN CHEF FOR THE ITALIAN CLASSIC RECIPES SUCH AS BOLOGNESE, ARRABBIATA, CARBONARA AND MORE STARTING FROM 188.

**GLUTEN-FREE PASTA & "KAMUT" WHEAT PASTA** AVAILABLE UPON REQUEST (EXTRA 24)

#### MAIN COURSE TO SHARE

(IDEAL FOR TWO OR THREE)  
PLEASE ALLOW 25 MINUTES FOR PREPARATION

- 30 OZ WILD CAUGHT SARDINIAN SEA BASS** 698  
sea salt-crusted whole fish, served with a garden salad & seasonal vegetables
- 39 oz (1.1 KG) BEEF "COSTATA"** 2180  
Rangers Valley Prime AUS Black Angus grain-fed OP rib M3+ served with grilled vegetables & French fries

#### SIDES ALL AT 65

French fries, Roasted potatoes, Grilled asparagus, Sautéed forest mushrooms, Rocket salad & Parmesan shavings

### MAIN COURSE FISH

- NEW PAVÉ OF SUSTAINABLE NORWEGIAN SALMON** 258  
summer vegetables "caponata", black garlic & basil cress
- NEW 19 OZ WHOLE TUSCANY ORBETELLO SEA BREAM** 368  
simply oven baked "alla puttanesca" with Italian cherry tomatoes, black olives, anchovies, capers, parsley & a hint of fresh chili (Please allow 20 minutes for preparation)
- NEW WHOLE DOVER SOLE "MEUNIÈRE" STYLE** 418  
sautéed in brown butter sauce, parsley & lemon with garden salad & mashed potatoes

### MAIN COURSE MEAT

- 20 OZ ITALIAN FREE RANGE BABY COCKEREL** 268  
butterflied and marinated with lemon & rosemary served with roasted potato & garden salad
- GIANT PREMIUM USDA PORK CHOP MILANESE "ELEPHANT EAR"** 288  
with baby rocket & cherry tomatoes
- NEW AUS RANGER VALLEY BEEF CHEEK WAGYU M3** 308  
slowly braised on merlot wine, truffle mashed potatoes

- AUSTRALIAN LAMB RACK** 418  
flavoured with fresh thyme, finished with aromatic butter & Bronte pistachio crust

### MAIN COURSE STEAK

FROM THE LAVA ROCK STONE GRILL

- AUS BEEF TAGLIATA** 388  
10oz Rangers Valley striploin M2+ served with wild rocket salad, sun-dried tomatoes, parmesan shavings & aged balsamico
- AUS BEEF TENDERLOIN** 438  
char grilled 9oz Rangers Valley tenderloin served with French fries & garden salad
- AUS BEEF RIB EYE** 438  
char grilled 11oz prime cut grain fed rib eye and served with French fries & garden salad

#### TO ACCOMPANY YOUR STEAK

Béarnaise sauce Aromatic herbs Green pepper  
Mustard sauce Red wine beef reduction

### SHARING PLATTERS

(FOR 2/3 PEOPLE)

- NEW PARMA HAM "RISERVA"** 298  
served with giardiniera pickles & crescentine puffs
- AFFETTATI MISTI** 288  
5 kinds of Italian cold cuts with pickled vegetables
- ✓ **500g BURRATA D.O.P** 398  
with Italian cherry tomato & red onion salad

WE ONLY USE SUSTAINABLE FISH & LIVESTOCK



Friend of the Sea is a project for the certification and promotion of seafood from sustainable fisheries and sustainable aquaculture.



Label Rouge is a quality label used to delineate poultry produced in France under strict guidelines. Its premium free range chicken is hormone and antibiotic free.



Peter's Farm<sup>®</sup> Dutch veal is raised naturally, in the pasture at its mother's side. It is easily digestible, low in cholesterol and rich in vitamins and minerals.



JBS<sup>®</sup> lamb is MSA graded, HGP free and 100% grass fed while never being exposed to hormones, GMOs or antibiotics.



Rangers Valley is one of the world's most respected premium marbled beef producers specialising in long fed pure Black Angus and Wagyu cross breeds. Australian Purebred Wagyu cattle cows graze on natural pasture in a complete free range environment.

= Signature = Vegetarian dish

Prices are in Hong Kong Dollars & are subject to a 10% service charge  
Corkage fee of \$375 will be charged per bottle of champagne or wine  
Cake \$450 per pound; Cake cutting fee of \$230 will be charged per pound

# A LA CARTE MENU

## AUTUMN & WINTER

**Spasso**<sup>®</sup>  
Italian bar · restaurant · terrace

### APPETIZERS & SALADS

- ✓ **GARDEN SALAD OR ARUGULA** 118  
田園沙律或火箭菜 配 車厘茄、意大利芝士及陳年黑醋
- CAESAR CARDINI SALAD WITH BACON** 118  
煙肉凱撒沙律  
king prawn 大蝦 extra 68  
organic chicken breast 有機雞胸 extra 68  
smoked Scottish salmon 煙三文魚 extra 58
- DEEP FRIED CALAMARI E GAMBERI** 188  
香炸魷魚及大蝦伴他他醬
- TUNA TARTARE** 178  
青檸薑汁吞拿魚他他伴牛油果
- ✓ **CAPRESE SALAD** 168  
意大利水牛芝士、李形番茄、新鮮羅勒、香草田園沙律
- NEW LA PARMIGIANA** 178  
焗意式千層茄子伴蕃茄蓉
- NEW AUS TENDERLOIN BEEF CARPACCIO** 198  
澳洲生牛柳薄片 配 火箭菜、野菌、洋蔥及意大利芝士
- AUS BLACK ANGUS BEEF TARTARE** 268  
with Aristocrat caviar, quail egg & crispy toast  
澳洲安格斯生牛肉他他 配 鱈魚籽醬、鵝雞蛋及多士
- NEW COZZE MARINARA** 500g 278 1kg 398  
sautéed jet fresh black mussels with a spicy tomato sauce or  
Steamed in white wine & garlic  
辣茄醬香茜炒黑青口 或 白酒蒜蓉煮黑青口

### SOUPS

- NEW BOSTON LOBSTER SOUP** 158  
波士頓龍蝦湯 配 雜穀及迷迭香
- ✓ **MINISTRONE** 128  
傳統意式雜菜湯 配 羅勒
- SOUP OF THE DAY** 118  
精選餐湯

### PLANT-BASED GOODIES

- NEW OMNI-CRAB CAKE** 168  
mesclun mix vegenaïse mayo  
酥炸素蟹餅 配 青沙律及素蛋黃醬
- SPAGHETTI** 188  
意大利麵 配 Beyond® meat全素肉及Omnipork®新豬肉醬
- OMNI FISHLESS FISH & CHIPS** 178  
炸素魚柳及薯條伴素他他醬
- NEW PIZZA MAMMA MIA** 198  
素牛肉丸、素芝士、番茄醬及阿里根奴香草焗披薩  
(可轉10吋半無麩質餅底)

### PASTA & RISOTTI

- ARTISANAL PASTA**
- LASAGNE BOLOGNESE** 188  
意式牛肉肉醬千層麵
- NEW HOMEMADE RAVIOLI** 268  
焗雞肉芝士意大利雲吞伴蕃茄醬
- NEW HOMEMADE TAGLIATELLE** 298  
手工雞蛋意大利麵 配 嫩野豬肉和意式羊奶芝士
- DRY PASTA**
- ✓ **FUSILLI "MANCINI"** 188  
意大利螺旋麵 配 車厘茄、新鮮羅勒、辣椒及黑水櫻
- ✓ **PENNE "JEROME"** 218  
意大利長通粉 配 藍芝士及黑松露忌廉
- SPAGHETTI "VONGOLE"** 218  
意大利鮮蝦意粉伴白酒及蕃茜
- NEW SAFFRON RISOTTO "ALLA MONZESE"** 268  
紅花意大利飯配燴肉腸及陳年乾酪
- LINGUINI PASTIFICIO FELICETTI ALLA BUSERA** 318  
波士頓龍蝦扁麵 配 香辣番茄汁

歡迎加24元轉無麩質及古麥意粉

另有傳統意式肉醬、辣番茄醬、雞蛋煙肉醬等經典意粉188元起

### MAIN COURSE TO SHARE

(IDEAL FOR TWO OR THREE) 2-3人份量  
PLEASE ALLOW 25 MINUTES FOR PREPARATION  
製作時間約25分鐘

- 30 OZ WILD CAUGHT SARDINIAN SEA BASS** 698  
30安士鹽焗野生鱸魚 配 田園沙律及蔬菜

- 39 oz (1.1 kg) BEEF "COSTATA"** 2180  
39安士優質澳洲黑安格斯M3+大扒 配 烤蔬菜及炸薯條

SIDES ALL AT 65 配菜 每份\$65

French fries薯條, Roasted potatoes烤薯, Grilled asparagus烤露荀,  
Sautéed forest mushrooms炒野菌,  
Rocket salad & Parmesan shavings火箭菜配巴馬臣芝士

### MAIN COURSE FISH

- NEW PAVÉ OF SUSTAINABLE NORWEGIAN SALMON** 258  
香煎三文魚片配夏季嫩菜、黑蒜泥及蘿勒苗
- NEW 19 OZ WHOLE TUSCANY ORBETELLO SEA BREAM** 368  
意式原條香辣焗海鯛魚  
(此菜式製作時間約20分鐘)
- NEW WHOLE DOVER SOLE "MEUNIÈRE" STYLE** 418  
法式香煎原條多佛龍利魚  
配 香茜檸檬牛油、薯蓉及沙律

### MAIN COURSE MEAT

- 20 OZ ITALIAN FREE RANGE BABY COCKEREL** 268  
香烤意大利小公雞 配 迷迭香烤薯及田園沙律
- GIANT PREMIUM USDA PORK CHOP MILANESE "ELEPHANT EAR"** 288  
with baby rocket & cherry tomatoes  
酥炸火蘭式美國薄豬扒 配 火箭菜及車厘茄沙律
- NEW AUS RANGER VALLEY BEEF CHEEK WAGYU M3** 308  
慢煮澳洲M3和牛肉內 配 紅酒松露汁薯蓉
- AUSTRALIAN LAMB RACK** 418  
aromatic butter & Bronte pistachio crust  
香草澳洲羊仔架 配 開心果脆粒及香草牛油

### MAIN COURSE STEAK

FROM THE LAVA ROCK STONE GRILL

- AUS BEEF TAGLIATA** 388  
10oz Rangers Valley striploin M2+  
10安士澳洲M2+西冷 配 野火箭菜、番茄乾、巴馬臣芝士及意大利陳年黑醋
- AUS BEEF TENDERLOIN** 438  
碳烤9安士澳洲Rangers Valley牛柳 配 薯條及田園沙律
- AUS BEEF RIB EYE** 438  
碳烤11安士澳洲穀飼肉眼 配 薯條及田園沙律

TO ACCOMPANY YOUR STEAK

Mustard sauce 芥末 Aromatic herbs 香草 Green pepper 青胡椒  
Béarnaise sauce 法式雞蛋牛油醬 Red wine beef reduction 紅酒牛肉汁

### SHARING PLATTERS

(FOR 2/3 PEOPLE) 2-3人份量

- NEW PARMA HAM "RISERVA"** 298  
特級巴馬火腿 配 意式酸菜及麵包泡芙
- AFFETTATI MISTI** 288  
五款意大利火腿冷盤 配 秘製酸菜
- ✓ **500g BURRATA D.O.P** 398  
五百克頂級水牛芝士 配 意大利車厘茄及紅洋蔥沙律

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Peter's Farm® Dutch veal is raised naturally, in the pasture at its mother's side. It is easily digestible, low in cholesterol and rich in vitamins and minerals.



JBS® lamb is MSA graded, HGP free and 100% grass fed while never being exposed to hormones, GMOs or antibiotics.



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### APPETIZERS & SALADS

- ✓ **GARDEN SALAD OR ARUGULA** 118  
田园沙律或火箭菜 配 车厘茄、意大利芝士及陈年黑醋
- CAESAR CARDINI SALAD WITH BACON** 118  
烟肉凯撒沙律  
king prawn 大虾 extra 68  
organic chicken breast 有机鸡胸 extra 68  
smoked Scottish salmon 烟三文鱼 extra 58
- DEEP FRIED CALAMARI E GAMBERI** 188  
香炸鱿鱼及大虾伴他他酱
- TUNA TARTARE** 178  
青柠姜汁吞拿鱼他他伴牛油果
- ✓ **CAPRESE SALAD** 168  
意大利水牛芝士、李形番茄、新鲜罗勒、香草田园沙律
- NEW LA PARMIGIANA** 178  
焗意式千层茄子伴蕃茄蓉
- NEW AUS TENDERLOIN BEEF CARPACCIO** 198  
澳洲生牛柳薄片 配 火箭菜、野菌、洋蓟及意大利芝士
- AUS BLACK ANGUS BEEF TARTARE** 268  
with Aristocrat caviar, quail egg & crispy toast  
澳洲安格斯生牛肉他他 配 鲑鱼籽酱、鹌鹑蛋及多士
- NEW COZZE MARINARA** 500g 278  
sautéed jet fresh black mussels 1kg 398  
with a spicy tomato sauce  
or  
Steamed in white wine & garlic  
辣茄酱香茜炒黑青口 或 白酒蒜蓉煮黑青口
- SOUPS**
- NEW BOSTON LOBSTER SOUP** 158  
波士顿龙虾汤 配 杂谷及迷迭香
- ✓ **MINISTRONE** 128  
传统意式杂菜汤 配 罗勒
- SOUP OF THE DAY** 118  
精选餐汤

### PLANT-BASED GOODIES

- NEW OMNI-CRAB CAKE** 168  
mesclun mix vegenaïse mayo  
酥炸素蟹饼 配 青沙律及素蛋黄酱
- SPAGHETTI** 188  
意大利面 配 Beyond® meat全素肉及Omnipork®新猪肉酱
- OMNI FISHLESS FISH & CHIPS** 178  
炸素鱼柳及薯条伴素他他酱
- NEW PIZZA MAMMA MIA** 198  
素牛肉丸、素芝士、番茄酱及阿里根奴香草焗披萨  
(可转10寸半无麸质饼底)

### PASTA & RISOTTI

- ARTISANAL PASTA**
- LASAGNE BOLOGNESE** 188  
意式牛肉肉酱千层面
- NEW HOMEMADE RAVIOLI** 268  
焗鸡肉芝士意大利云吞伴蕃茄酱
- NEW HOMEMADE TAGLIATELLE** 298  
手工鸡蛋意大利面 配 炖野猪肉和意式羊奶芝士
- DRY PASTA**
- ✓ **FUSILLI "MANCINI"** 188  
意大利螺旋面 配 车厘茄、新鲜罗勒、辣椒及黑水榄
- ✓ **PENNE "JEROME"** 218  
意大利长通粉 配 蓝芝士及黑松露忌廉
- SPAGHETTI "VONGOLE"** 218  
意大利鲜蚬意粉伴白酒及蕃茄
- NEW SAFFRON RISOTTO "ALLA MONZESE"** 268  
红花意大利饭配烩肉肠及陈年干酪
- LINGUINI PASTIFICIO FELICETTI ALLA BUSERA** 318  
波士顿龙虾扁面 配 香辣番茄汁

欢迎加24元转无麸质及古麦意粉

另有传统意式肉酱、辣番茄酱、鸡蛋烟肉酱等经典意粉188元起

### MAIN COURSE TO SHARE

(IDEAL FOR TWO OR THREE) 2人份量  
PLEASE ALLOW 25 MINUTES FOR PREPARATION  
制作时间约25分钟

- 30 OZ WILD CAUGHT SARDINIAN SEA BASS** 698  
30安士盐焗野生鲈鱼 配 田园沙律及蔬菜

- 39 oz (1.1 KG) BEEF "COSTATA"** 2180  
39安士优质澳洲黑安格斯M3+大扒 配 烤蔬菜及炸薯条

SIDES ALL AT 65 配菜 每份\$65

French fries薯条, Roasted potatoes烤薯, Grilled asparagus烤露菊,  
Sautéed forest mushrooms炒野菌,  
Rocket salad & Parmesan shavings火箭菜配巴马臣芝士

### MAIN COURSE FISH

- NEW PAVÉ OF SUSTAINABLE NORWEGIAN SALMON** 258  
香煎三文鱼片 配 夏季炖菜、黑蒜泥及萝勒苗
- NEW 19 OZ WHOLE TUSCANY ORBETELLO SEA BREAM** 368  
意式原条香辣焗海鲷鱼  
(此菜式制作时间约20分钟)
- NEW WHOLE DOVER SOLE "MEUNIÈRE" STYLE** 418  
法式香煎原条多佛龙利鱼  
配香茜柠檬牛油、薯蓉及沙律

### MAIN COURSE MEAT

- 20 OZ ITALIAN FREE RANGE BABY COCKEREL** 268  
香烤意大利小公鸡 配 迷迭香烤薯及田园沙律
- GIANT PREMIUM USDA PORK CHOP MILANESE "ELEPHANT EAR"** 288  
with baby rocket & Italian cherry tomatoes  
酥炸米兰式美国薄猪扒 配 火箭菜及厘茄沙律
- NEW AUS RANGER VALLEY BEEF CHEEK WAGYU M3** 308  
慢煮澳洲M3和牛面肉 配 红酒松露汁薯蓉
- AUSTRALIAN LAMB RACK** 418  
aromatic butter & Bronte pistachio crust  
香草澳洲羊仔架 配 开心果脆粒及香草牛油

### MAIN COURSE STEAK

FROM THE LAVA ROCK STONE GRILL

- AUS BEEF TAGLIATA** 388  
10oz Rangers Valley striploin M2+  
10安士澳洲M2+西冷 配 野火箭菜、番茄干、巴马臣芝士及意大利陈年黑醋
- AUS BEEF TENDERLOIN** 438  
碳烤9安士澳洲Rangers Valley牛柳 配 薯条及田园沙律
- AUS BEEF RIB EYE** 438  
碳烤11安士澳洲谷饲肉眼 配 薯条及田园沙律

TO ACCOMPANY YOUR STEAK

Mustard sauce 芥末 Aromatic herbs 香草 Green pepper 青胡椒  
Béarnaise sauce 法式鸡蛋牛油酱 Red wine beef reduction 红酒牛肉汁

### SHARING PLATTERS

(FOR 2/3 PEOPLE) 2-3人份量

- NEW PARMA HAM "RISERVA"** 298  
特级巴马火腿 配 意式酸菜及面包泡芙
- AFFETTATI MISTI** 288  
五款意大利火腿冷盘 配 秘制酸菜
- ✓ **500g BURRATA D.O.P** 398  
五百克顶级水牛芝士 配 意大利车厘茄及红洋葱沙律

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👑 = Signature ✓ = Vegetarian dish

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Corkage fee of \$375 will be charged per bottle of champagne or wine  
Cake \$450 per pound; Cake cutting fee of \$230 will be charged per pound