

4-COURSE FIREWORKS DINNER

新春煙花四道菜晚餐

11 FEB 2024 (年初二)

CIPOLLA DI LUCCA

Winter Italian Onion Soup
bruschetta alla Mozzarella

意式洋蔥湯配香烤意式芝士麵包

or或

CAPESANTE

Hokkaido Diver Scallop Carpaccio
pomegranate pearls and raspberry citronette

薄切北海道帶子配石榴紅莓檸檬醋



CONCHIGLIONI

Bronze Extruded Artisanal Shell Pasta
tossed with a rich seafood ragoût

香濃海鮮醬汁手工貝殼粉



GUANCIA DI BUE

AUS Wagyu M3+ Beef Cheek Gently Braised
laid on a black truffle mashed potato

慢煮澳洲M3和牛面肉配黑松露薯茸



MASCARPONE

My Interpretation of the Classic, "Nitro-tiramisu" Au Siphon
a subtly sweet with a light body and smooth finish

主廚特色意大利芝士餅

Coffee or tea

咖啡或茶

每位HK\$580 per person

10% service charge applies

另加一服務費

龍年快樂

Spasso[®]
Italian bar · restaurant · terrace