



# EASTER SEMI-LUNCH BUFFET

29 Mar - 1 Apr 2024 12:00nn - 3:30pm

復活節半自助午餐

**Antipasti buffet + Your choice of pasta (festive sauce / premium sauce) + Dessert + Coffee or tea**

自助餐前美食、自選意大利麵、甜點及咖啡/茶

**from \$450 per person** 每位\$450起



### JUNIORS' DEAL

6-12歲每位\$288; 6歲以下小童免費

For kids below 6

**Eat free!**

For kids aged 6 - 12

**\$288 per child**

inclusive of choice of antipasti, one selected pasta or pizza

### Inspired regional Easter antipasti & soup buffet

節日特式自助餐前小吃、餐湯及各式沙律

+

#### Artisanal home-made pasta

(please choose one)

自家手工意大利麵 (五選一)

1. Home-made beetroot tagliatelle  
自家製紅菜頭意大利麵
2. Artisanal fusilloni  
手工螺絲粉
3. Home-made tagliatelle  
自家大利麵蛋麵
4. Bronze extruded macaroni  
青銅擠壓通心粉
5. Artisanal spaghetti "Chitarra"  
手工結他義大利麵

#### Festive sauces

(please choose one)

自選節慶醬汁或特級醬汁 (六選一)

1. Prawns & zucchini  
大蝦及意大利青瓜
2. N'Duja Calabrian  
sauce & Stracciatella  
卡拉布里亞辣香腸和意大利  
流心芝士
3. Sicilian "pesto rosso" (V)  
西西里"紅醬" (素)

+

#### Premium sauces

(please choose one)

特級醬汁每份另加\$48

**+\$48 for each**

4. Lamb ragout, Bronte  
pistachio & pecorino  
羊肉醬、勃朗特開心果和羊乳酪
5. Assorted seafood  
with a hint of chili  
什錦海鮮, 略帶辣椒味
6. White asparagus  
& Burrata foam (V)  
白和布拉塔起司泡沫 (素)

with your option of sweet ending dessert 甜點 (三選一)

#### Easter Cake "Colomba"

served with Amaretto liquor mascarpone cream  
復活節蛋糕"colomba" 搭配苦杏酒馬斯卡彭奶油

or

#### Spring Assorted Berries and Vanilla Bourbon Cream Tartlet

春季什莓和波本香草奶油果子餡餅

or

#### "Red Passion" Bittersweet Chocolate Mousse and Passion Fruit Gelato

《紅色激情》苦甜朱古力慕斯和百香果意式雪糕

### 2 HOURS FREE-FLOW PACKAGE

兩小時暢飲

**198**

RED, WHITE, ROSÉ,  
PROSECCO, BEER, SANGRIA

**388**

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

FRANCE 1785  
**MOËT & CHANDON**  
CHAMPAGNE

### EVERY WEEK AT SPASSO

#### LUNCH SET

12:00nn - 3:00pm  
Mon to Fri

#### SUNDAY BRUNCH

12:00nn - 3:30pm  
every Sun and PH

#### CHEF'S SPECIALS

6pm onwards  
seasonal recipes from *Chef Michele*

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

# EASTER

## SEMI-LUNCH BUFFET

29 Mar - 1 Apr 2024 12:00nn - 3:30pm

復活節半自助午餐

**Antipasti buffet + Main course + Dessert + Coffee or tea**

自助餐前美食、主菜、甜點及咖啡/茶

**\$688 per person** 每位\$688



### Main Course 主菜 (四選一)

#### Pave of Sustainable Norwegian Salmon

summer vegetables "Caponata", black garlic and basil cress  
香煎挪威三文魚配意式燉蔬菜、黑蒜及羅勒水芹

or 或

#### AUS Beef Tagliata

##### 10 Oz Ranger Valleys Striploin M2+

served with wild rocket salad, sun-dried tomatoes, parmesan shavings & aged balsamico

10 盎司 澳洲 M2+ 西冷牛排  
配芝麻菜沙律、番茄乾、巴馬臣芝士及陳年黑醋

or 或

#### Australian Lamb Rack

flavoured with fresh thyme, finished with aromatic butter & Bronte pistachio crust

牛油鮮百里香烤澳洲羊架配勃朗特開心果碎

or 或

#### 20 Oz Italian Free Range Baby Cockerel

butter fried and marinated with lemon & rosemary served with roasted potato & garden salad

香烤20 盎司意大利放養小公雞  
以檸檬和迷迭香醃製，配烤馬鈴薯和沙律

### Dessert 甜點 (三選一)

#### Easter Cake "Colomba" served with Amaretto liquor mascarpone cream

復活節蛋糕"Colomba" 配苦杏酒馬斯卡彭奶油

or 或

#### Spring Assorted Berries and Vanilla Bourbon Cream Tartlet

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#### "Red Passion" Bittersweet Chocolate Mousse and Passion Fruit Gelato

《紅色激情》苦甜朱古力慕斯和百香果意式雪糕

Egg-citing  
Fun

29 Mar - 1 Apr  
(Fri - Mon)

### Egg Decorating Contest

a chance to win a dining voucher of HK\$500

31 Mar  
(Sun)

### Egg Hunting & 4KG Chocolate Egg Smashing

available from 12:30pm