

SUNDAY

SEMI-LUNCH BUFFET

星期日半自助餐

Sundays 12:00nn - 3:30pm

Inspired regional antipasti & soup buffet + Your choice of pasta or main course + Dessert + Coffee or tea
自助餐前美食、自選意大利麵或主菜、甜點及咖啡/茶

from \$398 per person 每位\$398起



JUNIORS' DEAL

6-12歲每位\$228; 6歲以下小童免費

For kids below 6

Eat free!

For kids aged 6 - 12

\$228 per child

inclusive of choice of antipasti,
one selected pasta or pizza

Artisanal home-made pasta (please choose one)

自家手工意大利麵 (四選一)

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

+

Choices of sauce (please choose one from no. 1-6)

配搭自選醬汁 (六選一)

1. Smoked salmon & vodka
cream sauce
煙三文魚伏特加酒汁 /
2. Calabrian N'Duja
sausage & Straciatella
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) /

or 或

Choices of sauce (premium)

特級醬汁每份另加\$40

+\$40 for each

4. Lamb ragout, Bronte
pistachio & pecorino
羊肉醬、勃朗特開心果和羊乳酪 /
5. King prawns and tomato sauce
皇帝蝦及番茄醬 /
6. "Boscaiola" sauce with porcini (v)
香蒜忌廉牛肝菌醬

Main Course 主菜 (四選一)

SLOW COOKED LABEL ROUGE CHICKEN SUPREME **+\$38**

laid on black truffle mashed potatoes and rosemary jus

慢煮法國紅標認證黃雞伴黑松露薯茸配迷迭香汁

or 或

PAVÉ OF SUSTAINABLE NORWEGIAN SALMON **+\$48**

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 **+\$68**

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

澳洲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

COTOLETTA PARMIGIANA **+\$58**

breaded pork cutlet with Mozzarella Cheese, tomato sauce
served with garden salad and French fries

馬蘇里拉芝士蕃茄焗脆香豬扒配田園沙律及炸薯條

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

Spasso's Tiramisù

served with berries coulis and mascarpone

意大利芝士餅 配野莓及馬斯卡彭奶油

or 或

Apple Tart

served with vanilla ice cream

焗蘋果撻配雲厘拿雪糕

or 或

Spring Assorted Berries and Vanilla Bourbon Cream Tartlet

春季什莓和波本香草奶油果子餡餅



2-HOUR FREE-FLOW PACKAGE

BASIC \$198

RED, WHITE, ROSÉ,
PROSECCO, BEER, SANGRIA



ROYAL \$388

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

SPASSO JUGS **\$248**

Ideal for sharing during the hot summer

APEROL SPRITZ

PROSECCO APEROL, CLUB SODA, ORANGE SLICES

SANGRIA

FRUITY & REFRESHING SPANISH COCKTAIL MADE
WITH RED WINE AND RUM, FLAVOURED WITH
FRESH ORANGE, LEMON & FRUITS

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