

Celebrating CNY

5-course Set Dinner

新春節慶五道菜晚餐

"Castelluccio" Lentils Soup

served with Apulian extra virgin olive oil and bread crostini
意大利扁豆湯配特級初榨橄欖油及麵包多士

Hokkaido Diver Scallops

with Jerusalem purée and black truffle caviar
served with a crunchy shell
北海道帶子耶路撒冷果泥及黑松露魚子醬

Homemade Tagliolini

Pecorino fondue and toasted guanciale
手工意大利麵配羊乾奶芝士汁及脆煙肉

King Prawns

Simply grilled, seasonal salad and lemon
香烤大蝦配鮮蔬沙律及檸檬

or 或

Australian Wagyu M3+ Beef Cheek

Gently braised, laid on celeriac purée and coriander chlorophyll
燉澳洲M3+和牛頰肉配芹菜茸及香茜

Zuccamisu

Mascarpone mousse in tiramisu style made from
pumpkin and amaretti cookies soaked in coffee
南瓜杏仁曲奇意大利芝士餅

Coffee or tea

咖啡或茶

每位HK\$680 per person

*Elevate your dining experience by enjoying
Moët Chandon Champagne with a 20% discount*
凡惠顧除夕晚餐, 即可以8折優惠享用法國酩悅香檳乙瓶

Spasso[®]
Italian bar · restaurant · terrace

10% service charge applies
另加一服務費