

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 & 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) /

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. Lobster and tomato sauce
龍蝦番茄醬 /
6. "Boscaiola" sauce with porcini (v)
香蒜忌廉牛肝菌醬

or 或

Main Course 主菜 (四選一)

SLOW COOKED LABEL ROUGE CHICKEN SUPREME

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

+\$38

or 或

PAVÉ 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

+\$48

or 或

AUS BEEF TAGLIATA

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

+\$68

or 或

COTOLETTA PARMIGIANA

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

+\$58

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

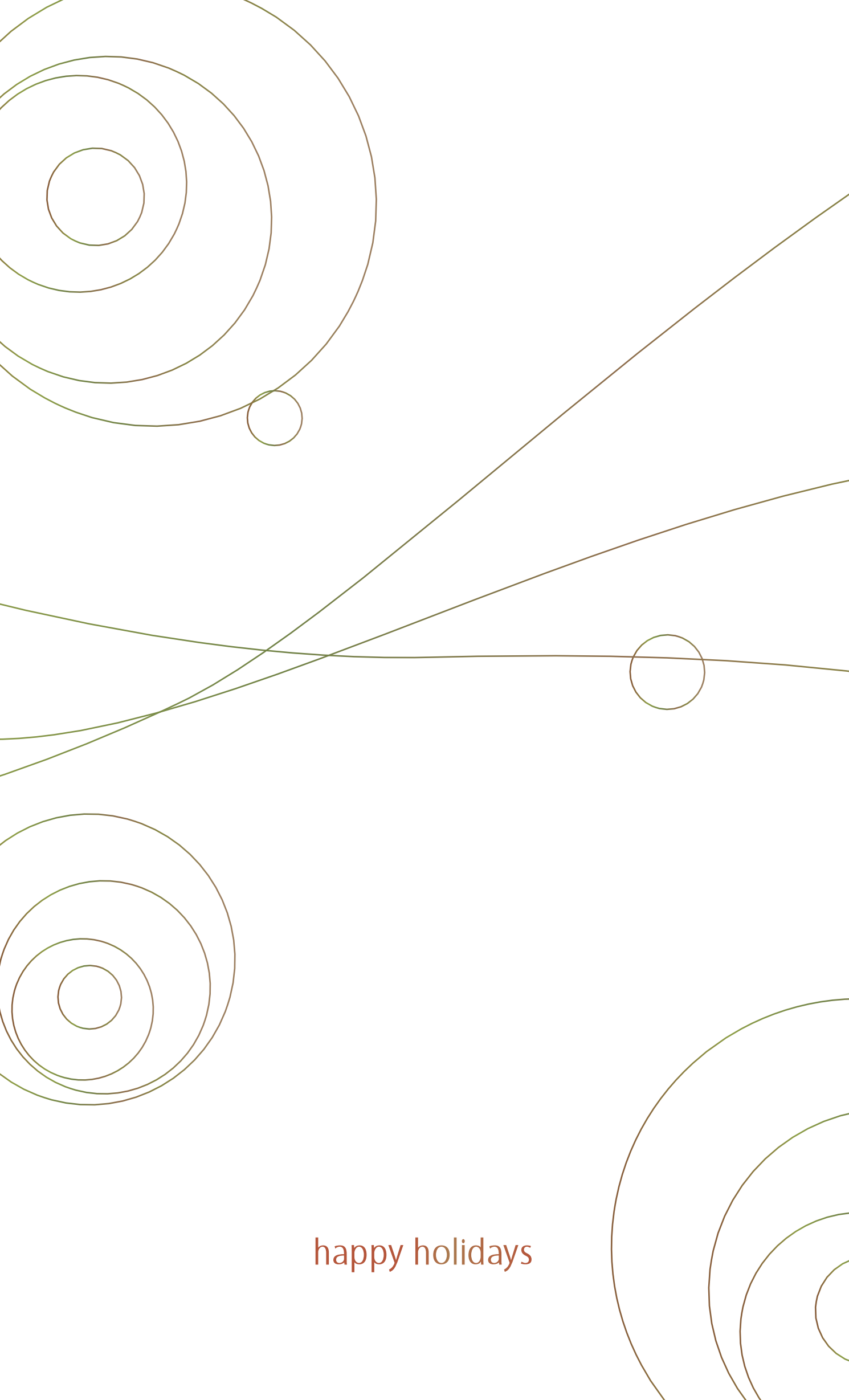
APEROL SPRITZ

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



happy holidays