Spasso
Italian bar · restaurant · terrace

NEW YEAR'S EVE 5-COURSE MENU

Welcome Festive Bubble Flute

Gambero Rosso
Mazara del Vallo red prawns carpaccio
西西里紅蝦生刺身

Artisanal Black Truffle Tortelloni
laid on a Castelmagno cheese fondue, crushed Piedmont hazelnut and petal of black truffle
自家手工黑松露意大利雲吞伴芝士汁、皮埃蒙特榛果碎及黑松露薄片

Atlantic Black Cod Pave
Bayaldi of confit vegetable in Mediterranean style and duo of coulis, fresh tomatoes and basil
大西洋黑鱈魚柳伴地中海式蔬菜醬、新鮮番茄及羅勒

Black Angus M3+ Striploin Cold Smoked on Sakura Wood
served with a mousseline of fingerling potatoes, amarone beef jus reduction
櫻花木冷燻黑安格斯M3+西冷牛排配手指馬鈴薯茸及紅酒牛肉汁
embellished with a pan-fried French duck foie gras +HK$160

Single Origin 70% Dark Chocolate Basque Flan
orange zest confit, Grand Marnier creme Anglaise
70度黑朱古力巴斯克蛋糕配柑曼怡香橙吉士醬

Coffee or Tea
Petit Fours
咖啡或茶 配 小甜點

$ 928 per person

+ 10% service charge
另加一服務費