MERRY Christmas

Spasso

Italian · bar · restaurant · terrace

Christmas Eve
4-Course Gastronomic Dinner Menu

Served on 24th December

STARTER

HOME-MADE BEETROOT CURED NORWEGIAN SALMON
crispy fennel salad, blood orange and Taggiasca ligurian olives
自製紅菜頭醃挪威三文魚伴茴香沙律、血橙及意大利橄欖

FIRST COURSE

BRAISED OSSOBUCO "CANNELLONI"
laid on saffron pistils and Parmigiano Reggiano cheese foam, lemon "Gremolata"
意式燉牛膝肉捲伴藏紅花蕊及帕馬森芝士泡沫配檸檬大蒜番茜醬

MAIN COURSE

ITALIAN SEA BREAM FILLET IN CRUST OF POTATO SCALES
served with leek fondant and "Rouille sauce"
意大利鯛魚柳配馬鈴薯伴韭蔥及法式蒜辣醬

OR

BEEF WELLINGTON
black Angus beef tenderloin coated with mushrooms duxelles, ham, wrapped in puff pastry, served with potato mille-feuille and a rich beef jus reduction
酥皮焗威靈頓黑安格斯牛柳及蘑菇醬伴馬鈴薯千層及香濃牛肉汁

DESSERT

ROSEMARY AND CARDAMOM PANNA COTTA
compote of pear poached in Cannonau wine and sprinkled with "Speculoos" crumble
迷迭香荳蔻奶凍配紅酒蜜餞梨子及焦糖餅乾碎

COFFEE OR TEA
Petit Fours

咖啡或茶配 小甜點

每位 HK$698 per person

The menu is subject to 10% service charge
另加一服務費