POWER LUNCH SET

Spasso
Italian bar · restaurant · terrace

Any one course (任選一道菜色)
1 starter + 1 pasta / pizza / main course
(任選一款餐前菜及一款意大利麵/ 薄餅/ 主菜)

+ coffee / tea (咖啡/ 茶) *$178* *$198*

+ Chef's dessert *$38* (自家甜點)

Build your own set lunch with our weekly options

APPETIZER / STARTER

SOUP OF THE DAY
是日餐湯

OR 或

CHEF'S SALAD
廚師沙律

OR 或

CAPRINO AND ZUCCHINE (V)
deep-fried goat cheese laid on grilled zucchini and fresh basil
炸山羊芝士配意大利青瓜及鮮羅勒

OR 或

TARTAR DI GAMBERI
PREMIUM CHOICE +$48 (另加$48)
Sicilian red prawn tartar served with crispy fennel salad, blood orange and taggiasca olive powder
西西里紅蝦他他配茴香沙律、血橙及塔吉亞斯卡橄欖粉

PASTA / PIZZA

FREGOLA BROCCOLI AND COZZE
Sardinian Fregola served with a rich broccolini and mussels sauce, tossed with bottarga
西蘭花青口拌魚子醬燴薩丁尼亞島珍珠麵

OR 或

PIZZA SCAMORZA AND PATATE (V)
hand tossed pizza topped with smoked scamorza cheese, EVO, roasted potatoes and rosemary
石窯爐烤意大利手拉薄餅 (煙燻斯卡莫紮芝士、特級初榨橄欖油、烤馬鈴薯及迷迭香)

OR 或

MAIN COURSE

ATLANTIC COD PAVÉ
in aromatic bread crust, parsley crushed potatoes and garlic fish sauce
吉列大西洋鱈魚柳配香茜馬鈴薯及蒜香魚露

OR 或

ROASTED ITALIAN SPRING CHICKEN
served with sautéed spinach and its jus
烤意大利春雞配雞汁菠菜

OR 或

AUS BEEF TAGLIATA
PREMIUM CHOICE +$78 (另加$78)
served with wild rocket, sun-dried tomatoes, Grana Padano shaving and aged balsamico
澳洲西冷牛肉配芝麻菜沙律、蕃茄乾、帕達諾芝士及陳年黑醋

CHEF'S DESSERT

WEEKLY WINE BY GLASS SELECTION

NV PROSECCO DOC LE CONTESSE	$60
PINOT GRIGIO LE CONTESSE	$58
CANNONAU DOC	$58
MINUTY ROSÉ COTES DE PROVENCE FRANCE / 2020	$78
CHARDONNAY MÂCON VILLAGES MOILLARD	$105

All prices are in HK Dollars

Prices are subject to 10% service charge

12 Jan 2026