Spasso®
Italian · bar · restaurant · terrace

HAPPY LUNAR NEW YEAR

FESTIVE A LA CARTE
節日單點美饌

APPETIZER, SALAD & SOUP

MAZARA DEL VALLO RED PRAWNS CARPACCIO SPECIAL PROMO *218*
on Sicilian style with blood orange, Taggiasche olives and crispty fennel salad
西西里式紅蝦刺身配血橙、橄欖及茴香沙律

CAESAR CARDINI SALAD WITH BACON *118*
煙肉凱撒沙律

king prawn	大蝦	extra 68
organic chicken breast	有機雞胸	extra 68
smoked Scottish salmon	煙三文魚	extra 58

DEEP FRIED CALAMARI AND GAMBERI *188*
traditional semolina crusted deep fried calamari & prawns served with tartar sauce
香炸魷魚及大蝦伴他他醬

TUNA TARTARE *188*
scented with lime and ginger, layered with avocado
青檸薑汁吞拿魚他他伴牛油果

CAPRESE SALAD (V) *168*
buffalo Mozzarella, ripe Italian plum tomatoes, hydroponic greens
意大利水牛芝士、意大利有機番茄及沙律菜

AUS TENDERLOIN BEEF CARPACCIO *198*
wild rocket, wild mushrooms, artichokes & Grana Padano shavings
澳洲生牛柳薄片 配 火箭菜、野菌、洋薊及意大利芝士

SPOTTED CRAB BISQUE SOUP SPECIAL PROMO *118*
with sour cream and crab roe crouton
斑點蟹濃湯配酸忌廉及蟹黃麵包粒

PASTA

Gluten-free pasta & "Kamut" wheat pasta available upon request (extra 24)

HOME-MADE CANNELLONI FILLED WITH "ZAMPONE" PIG TROTTER *198*
celeriac foam and winter black truffle petals
手工意大利麵捲釀豬蹄肉配芹菜根泡沫及黑松露薄片 SPECIAL PROMO

LASAGNE BOLOGNESE *188*
layers of fresh pasta with Wagyu beef ragoût & béchamel
意式牛肉肉醬千層麵

ARTISANAL BRONZE DRAWN FUSILLONI (V) *188*
with cherry tomatoes, black olives, fresh basil & a hint of chili
車厘茄黑橄欖鮮羅勒手工螺絲粉

PENNE "JEROME" (V) *218*
with Gorgonzola & black truffle shavings
藍芝士忌廉及黑松露薄片意大利長通粉

LINGUINI PASTIFICIO FELICETTI LOBSTER *318*
tossed with lobster, tomato sauce, brandy and a hint of chili
香濃蕃茄白蘭地汁龍蝦意大利扁麵

PIZZA

10.5" gluten-free crust available upon request

MARGHERITA (V) *188*
tomato sauce, Agerola Mozzarella oregano from Pantelleria and fresh basil leaves
瑪格麗特意大利薄餅

SAN DANIELE HAM DOK *268*
tomato sauce, Agerola Mozzarella, 18 months "Riserva" San Daniele Ham DOK and arugula
帕爾瑪火腿意大利薄餅

4 FORMAGGI (V) *218*
Mozzarella fior di latte, Gorgonzola, Fontina, Emmenthal and Scamorza
四式意大利芝士薄餅

PICCANTE *198*
tomato sauce, Italian spicy salami and Agerola Mozzarella
意大利辣肉腸薄餅

ORTOLANA (V) *188*
tomato sauce, Agerola Mozzarella, seasonal vegetables
烤蔬菜意大利薄餅

MAIN COURSE

ICELAND WILD CAUGHT COD FILLET SPECIAL PROMO *238*
atop of a Sardinian "Fregula" with black mussles and broccoli, bottarga roe dust
冰島野生鱈魚柳伴撒丁島珍珠意大利麵、黑貽貝、西蘭花及烏魚籽粉

SUSTAINABLE NORWEGIAN SALMON STEAK *268*
laid on oven roasted fennel, tomato "crudaiola", deep-fried leek and cress
香煎三文魚配烤洋薊、蕃茄粒及法國韮菜

20 OZ ITALIAN FREE RANGE BABY COCKEREL *268*
marinated with lemon & rosemary served with roasted potato and garden salad
迷迭香烤意大利小公雞伴烤薯及田園沙律

GIANT PREMIUM USDA PORK CHOP MILANESE "ELEPHANT EAR" *288*
served with baby rocket & cherry tomatoes
酥炸米蘭式美國薄豬扒伴火箭菜及車厘茄沙律

WAGYU M3+ BEEF CHEEK SPECIAL PROMO *308*
gently braised, parsnip purée, fresh horseradish and chives
燉M3和牛臉頰肉配防風草茸、鮮辣根及香草

BLACK ANGUS AUS M3+ RIB EYE BEEF *398*
simply grilled served with French fries & garden salad
澳洲黑安格斯M3+肉眼伴薯條及田園沙律

1.5 Kg (53 oz) AUS "TRUE NORTH" GRAIN FED TOMAHAWK STEAK *1800*
served with grilled vegetables and French fries
53安士優質澳洲斧頭牛扒伴烤蔬菜及炸薯條

SIDES 各款配菜 ***ALL AT 65***
French fries, roasted potatoes, sautéed forest mushrooms, rocket salad & Parmesan shavings

IDEAL FOR TWO TO THREEE *(兩至三位用)*

PROSCIUTTO DI 18 MONTHS " SAN DANIELE HAM DOK SHARING PLATTER *298*
served with pickles and Gnocco fritto
聖丹尼爾火腿配意式醃漬菜及脆炸麵包

500g BURRATA D.O.P SHARING PLATTER *398*
with cherry tomato and red onion salad
五百克頂級水牛芝士伴意大利車厘茄及紅洋蔥

DESSERT

SPASSO TIRAMISÙ *118*
traditional Mascarpone cream & espresso soaked lady finger served in vaso cottura jar
意大利芝士餅配馬斯卡彭奶油及濃縮咖啡浸泡意大利手指餅

APPLE TART *118*
caramelized apple with butter, sugar, baked upside down into a sweet layer of puff pastry , served with vanilla ice cream
牛油焦糖蘋果甜酥皮伴雲厘拿雪糕

LUKE WARM BREAD PUDDING SPECIAL PROMO *118*
getato "Fior di latte" and Amarena cherry
熱麵包布丁伴奶油意大利雪糕及糖酒漬櫻桃

(V) vegetarian dish 素菜

10% service charge applies 另加一服務費

Corkage fee of $375 will be charged per bottle of champagne or wine 開瓶費每瓶$375

Cake cutting fee of $230 will be charged per pound 切餅費每磅$230