Celebrating CNY

5-course Set Dinner

新春節慶五道菜晚餐

Spotted Crab Bisque Soup
with sour cream and crab roe crouton
斑點蟹濃湯配酸忌廉及蟹黃麵包粒

Mazara del Vallo Red Prawns Carpaccio
on Sicilian style with blood orange, Taggiasche olives and crispy fennel salad
西西里式紅蝦刺身配血橙、橄欖及茴香沙律

Home-made Cannelloni filled with "Zampone" Pig Trotter
celeriac foam and winter black truffle petals
豬蹄肉釀手工意大利捲麵配芹菜根泡沫及黑松露薄片

Iceland Wild Caught Cod Fillet
atop of a Sardinian "Fregula" with black mussels, broccoli and bottarga roe dust
冰島野生鱈魚柳伴撒丁島珍珠意大利麵、黑貽貝、西蘭花及烏魚子粉

or 或

Wagyu M3+ Beef Cheek
Gently braised, parsnip purée, fresh horseradish and chives
燉M3+和牛臉頰肉配防風草茸、鮮辣根及香蔥

or 或

Black Angus AUS M3+ Rib Eye Simply Grilled
served with garden salad and French fries
澳洲黑安格斯M3+肉眼牛排伴田園沙律及薯條

Luke Warm Bread Pudding
Gelato "Fior di latte" and Amarena cherry
熱麵包布丁伴奶油意大利雪及糖酒漬櫻桃

Coffee or tea
咖啡或茶

每位**HK$698 per person**

Elevate your dining experience by enjoying Moët Chandon Champagne with a 20% discount
凡惠顧除夕晚餐，即可以8折優惠享用法國酩悅香檳乙瓶

Spasso®
Italian bar · restaurant · terrace

10% service charge applies
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