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 (自家甜點) *$38*

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

WILD MUSHROOMS FLAN (V)
served with Parmesan fondue and sautéed pioppini mushrooms
野菌塔配帕瑪森芝士汁及小柳松菇

OR 或

1. **HOMEMADE BEETROOT CURED SALMON** *PREMIUM CHOICE +$48* (另加$48)
crispy fennel salad, blood orange and Taggiasca olives
自家製紅菜頭醃三文魚配茴香沙律、血橙及塔吉亞斯卡橄欖

PASTA / PIZZA

2. **RICOTTA AND SPINACH RAVIOLI** (V)
laid on tomatoes fondue tossed with Pecorino cheese
菠菜乳清芝士意大利雲吞伴芝士番茄醬

OR 或

PIZZA AND POLPETTE
Hand tossed pizza topped with beef meatballs, fresh basil and Parmesan cheese
石窯爐烤意大利手拉薄餅 (牛肉丸、鮮羅勒及及帕馬森芝士)

OR 或

MAIN COURSE

ROASTED CANADIAN PORK LOIN WRAPPED IN GUANCIALE
served with mashed potatoes and salsa verde
豬頰煙肉卷加拿大豬柳伴馬鈴薯茸及青莎莎醬

OR 或

3. **OVEN BAKED HALIBUT FILLET**
served with sautéed spinach and garlic fish sauce
焗比目魚柳配菠菜及蒜香魚露

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

2 Feb 2026