Spasso
Italian · bar · restaurant · terrace

Love & Dine

13rd-15th Feb 2026

*Complimentary scented candle per couple

Free Polaroid Photograph per couple

*Free Rose all for ladies

每位女士可獲贈情人節玫瑰一枝;
可每對情人可獲贈香薰小蠟燭一件
及即影即有相片一張

** on a first-come-first-serve basis, until stocks last*
數量有限, 先到先得

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

St. Valentine
5-Course Dinner Menu
情人節意大利五道菜晚餐

Brittany Oyster
Nori-vinaigrette, cucumber jelly, Okinawa green caviar and raspberry "Granita"
法國生蠔 配海苔油醋汁、小黃瓜果凍、沖繩海葡萄及覆盆子冰沙

Seared Hokkaido Scallops
Sweet peas purée and beetroot "Giardiniera
香煎北海道扇貝伴甜青豆茸及醃紅菜頭

Carnaroli Risotto
Aged Carnaroli risotto scented with Amalfi lemon zest with Burrata and Bronte pistachio
水牛芝士布朗特開心果及檸檬皮燴卡納羅利意大利飯
embellish with wild gambero rosso carpaccio +$98
加配紅蝦刺身（另加$98）

or 或

Artisanal Black Truffle "Tortelloni"
laid on a Parmigiano Reggiano cheese fondue, petal of winter black truffle
黑松露及優質帕馬臣芝士汁燴手工意大利餃子

Seared AHI Tuna "Tataki"
poached green asparagus, black garlic cream and Mediterranean bread crumble
烙吞拿魚伴鮮蘆筍及黑蒜忌廉

or 或

Black Angus M3+ Striploin Charcoal Roasted
served with smoked potato mousseline, winter glazed vegetables
炭烤黑安格斯 M3+ 西冷牛排配煙燻馬鈴薯慕斯蜜汁蔬菜
garnished with a pan-fried French duck doie gras +$138
加配香煎法式鴨肝（另加$138）

Chocolate Delight
combination of dark chocolate and passionfruit
黑白朱古力百香果

Coffee or Tea
咖啡/茶

每位HK$758 ***per person***

10% service charge applies
另加一服務費

2026