

POWER LUNCH SET

Spasso
Italian bar · restaurant · terrace

Any one course (任選一道菜色)

+ coffee / tea \$178

+ Chef's dessert \$38

1 starter + 1 pasta / pizza / main course

(咖啡 / 茶) \$198

(自家甜點)

(任選一款餐前菜及一款意大利麵 / 薄餅 / 主菜)

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

LA PARMIGIANA

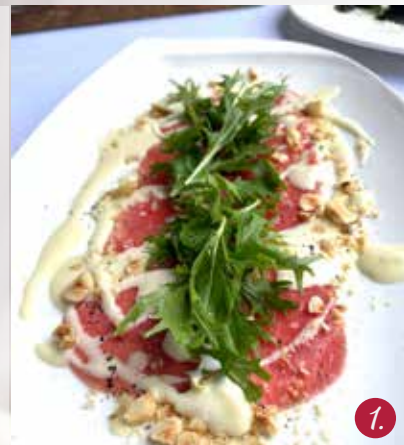
traditional eggplant layered with Mozzarella, tomato, basil and Grana Padano on a warm tomato fondue

焗意式千層茄子伴蕃茄蓉

OR 或

1. AUS M4 BEEF CARPACCIO **PREMIUM CHOICE +\$48 (另加\$48)**

rocket leaves, light Gorgonzola cheese fondue and crushed piedmont hazelnut
澳洲M4生牛肉薄片伴芝麻菜、戈貢佐拉芝士汁及皮埃蒙特榛子碎



PASTA / PIZZA

2. ARTISANAL BLACK TRUFFLE TORTELLONI

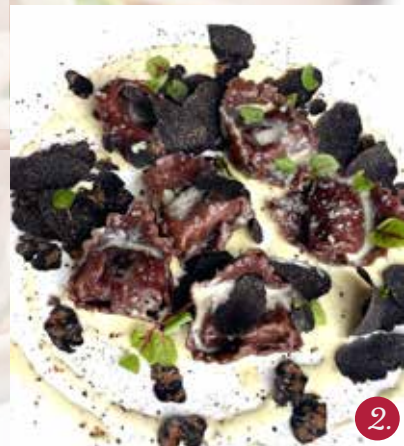
laid on Parmesan cheese fondue and winter truffle shavings
手工黑松露意大利餃子配帕瑪森芝士及黑松露薄片

OR 或

PIZZA SPECK E PROVOLA

Hand tossed pizza topped with smoked provola cheese, speck ham and red onion jam
石窯爐烤手拉薄餅 (煙燻普羅沃拉芝士、煙燻火腿及紅洋蔥醬)

OR 或



MAIN COURSE

SUSTAINABLE HALIBUT FILLET POACHED IN GUZZETTO STYLE

with a rich anchovy, garlic, oregano and tomatoes broth
香蒜鯷魚番茄湯煮比目魚柳

OR 或

1/2 ROASTED ITALIAN SPRING CHICKEN

served with rosemary potatoes wedges and baby spinach salad
烤意大利春雞 (半隻) 伴迷迭香馬鈴薯角及菠菜苗

OR 或

3. 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