

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 \$178
(咖啡/茶) \$198

+ Chef's dessert \$38
(自家甜點)

Build your own set lunch with our weekly options

APPETIZER / STARTER

SOUP OF THE DAY

是日餐湯

OR 或

CHEF SALAD

廚師沙律

OR 或

MILLEFOGLIE DI CARASAU ✓

traditional Sardinian crispy bread millefoglie, smoked eggplant purée, Straciatella cheese and sauce vierge
撒丁島芝士煙燻茄子茸千層酥皮

OR 或

1. NORWEGIAN SMOKED SALMON PREMIUM CHOICE +\$48 (另加\$48)

poached green asparagus, sour cream and salmon roe
煙挪威三文魚伴鮮露筍、酸忌廉及三文魚籽



1.

PASTA / PIZZA

2. MEZZE MANICHE AL PESTO ✓

mezze maniche pasta with basil pesto sauce, French beans, potatoes and pine nuts
羅勒青醬法國邊豆馬鈴薯燴意大利短管麵

OR 或

PIZZA ALL DIAVOLA ✓
hand tossed pizza topped with N'Duja salami and aged ricotta shavings
石爐烤手拉意大利薄餅 (意大利辣腸醬及乳清芝士)

OR 或

MAIN COURSE

3. CHICKEN GALANTINA

roasted chicken roll stuffed with sausage and boiled quail eggs, served with mashed potatoes and its gravy
香腸鵪鶉蛋烤雞肉卷伴馬鈴薯茸及肉汁

OR 或

BRANZINO AI FERRI
sustainable sea bass fillet a la plancha, sautéed broccolini and sauce rouille
香煎海鱸魚柳伴西蘭花苗及蒜泥蛋黃醬

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



2.



3.

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