

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'S SALAD

廚師沙律

OR 或

1. ASPARAGI ALLA VALDOSTANA

Green asparagus rolled with Fontina cheese and smoked speck ham
煙燻火腿芳提娜芝士卷蘆筍

OR 或

BRESAOLA E CARCIOFI **PREMIUM CHOICE +\$48 (另加\$48)**

Cured beef carpaccio served with wild rocket leaves, artichokes, lemon dressing and Parmesan shavings
風乾牛肉薄片伴芝麻菜及洋薊配檸檬汁及帕瑪森芝士



PASTA / PIZZA

2. BEETROOT RISOTTO

with braised oysters and sourcream
酸忌廉牡蠣燴紅菜頭意大利飯

OR 或

PIZZA PARMA HAM

Hand tossed pizza topped with fior di latte cheese, rocket, Parma ham and figs jam
石窯爐烤手拉薄餅 (莫札瑞拉芝士、芝麻菜、帕瑪火腿及無花果醬)

OR 或

MAIN COURSE

3. RED WINE BEEF CHEEK SPEZZATINO

served with parsnip puree, horseradish and chives
紅酒燉牛頰肉伴防風草茸、辣根及香蔥

OR 或

ROASTED SEABASS FILLET

laid on Sardinian fregola and broccolini
烤鱸魚柳伴撒丁島珍珠意大利麵及西蘭花苗

OR 或

AUS BEEF TAGLIATA

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

PREMIUM CHOICE +\$78 (另加\$78)



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