

# 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

### 1. PROSCIUTTO E MELONE

Cantaloupe melon served with San Daniele ham and grissini  
聖丹尼爾火腿哈密瓜配意式麵包棒

OR 或

### SMOKED EEL AND PICKLED BEETROOT SALAD PREMIUM CHOICE +\$48 (另加\$48)

Sour cream and crispy carasau bread  
煙燻鰻魚醃漬紅菜頭沙律伴酸忌廉撒丁島脆薄餅



## PASTA / PIZZA

### 2. SPAGHETTI ALLA BOTTARGA

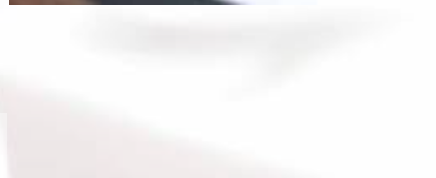
Spaghetti in AOP sauce with cured Sardinian fish roe  
撒丁島魚子香蒜辣椒醬燴意大利麵

OR 或

### PIZZA MORTADELLA AND PISTACCHIO

Hand tossed pizza topped with Mortadella, straciatella cheese, confit tomatoes and pistachio  
石窯爐烤手拉意大利薄餅(義大利肉腸、軟芝士、油封番茄及開心果)

OR 或



## 3. MAIN COURSE

### 3. SEAFOOD CASSEROLE

Mussels, clams, prawn stew in rich tomato basil sauce with sourdough crostone  
香濃羅勒番茄湯煮海鮮配酸種麵包多士

OR 或

### INVOLTINI

Tender pork loin rolls in aromatic bread crumb with roasted potatoes and sautéed spinach  
脆香芝士嫩豬柳卷伴烤馬鈴薯及菠菜

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