

# MOTHER'S DAY

## Semi Lunch Buffet

### 母親節意式半自助午餐

10<sup>th</sup> May (Sun)



#### FORMULA

FESTIVE MOUTH-WATERING BUFFET

&

<b>A</b>	OR	<b>B</b>	OR	<b>C</b>	OR	<b>D</b>
<b>RISOTTO</b>		<b>PASTA</b>		<b>MEAT or FISH</b>		<b>PREMIUM</b>
↓		↓		↓		↓
<b>\$448</b>		<b>\$448</b>		<b>\$468</b>		<b>\$538</b>

with your option of sweet ending dessert  
& coffee or tea, end with ice cream



#### JUNIORS' DEAL

**For kids below 6**  
Free brunch buffet & ice cream treats

**For kids aged 6 - 12**  
\$288 per child  
inclusive of choice of pasta or risotto

#### MOUTH-WATERING BUFFET

A tempting array of a variety of freshly-baked breads, oven-baked pizzas and regional Italian cold cuts and earthy cheeses.

Choose from a carousel of fresh seafood and Japanese sashimi from our cold section.

For those concerned about health and fitness, there is a range of Spasso's jet-fresh salads and vegetables accompanied by an array of aromatic oils and scented vinegars.



#### 2-HOUR FREE-FLOW PACKAGE

##### BASIC \$228

Red, white, rosé,  
Prosecco, beer, Sangria



##### ROYAL \$388

Premium red, white, Franciacorta,  
Moët Champagne & all basic package

#### SPASSO JUGS \$208

Ideal for sharing

##### APEROL SPRITZ

Prosecco, Aperol, Club Soda, orange slices

##### SANGRIA

Fruity & refreshing Spanish cocktail made with  
red wine and rum, flavoured with  
fresh orange, lemon and fruits

#### MAIN COURSE (Please choose one)

- A Bronze Extruded Fusilloni**  
with red pepper coulis, buffalo Stracciatella and wild rocket leaves  
水牛芝士紅椒醬燴青銅擠壓螺絲粉伴芝麻菜
- OR 或
- B Ferren Carnaroli**  
with extra fine green peas, seared Hokkaido scallops  
炙燒北海道帶子青豆燴卡納羅意大利飯
- OR 或
- C Sustainable Halibut Fillet**  
fondant butter leek, beurre blanc and black truffle shavings  
香煎比目魚柳配韭蔥、白酒奶油及黑松露碎
- OR 或
- C Scottadito**  
grilled lamb chops served with sautéed garlic spinach and tomato coulis  
羅馬式烤羊排配蒜香菠菜及番茄茸
- OR 或
- D AUS Beef Tagliata** Premium  
served with wild rocket, sun-dried tomatoes, Grana Padano 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

#### CHOICES OF DESSERT (Please choose one)

##### White Chocoltate Mousse

served with cocoa eclats tuile and frozen raspberries  
白朱古力慕斯配可可脆片及冷凍紅桑子

OR 或



##### Spasso's Tiramisu

traditional Mascarpone cream and espresso  
soaked lady finger served in a "vaso cottura" jar  
意大利芝士餅

OR 或

##### Strawberry Millefoglie

crispy puff pastry layered with vanilla custard and strawberries  
雲厘拿吉士草莓千層酥



Prices are in Hong Kong Dollars & are subject to a 10% service charge  
Corkage fee of \$375 will be charged per bottle of wine & champagne  
Cake cutting fee of \$230 will be charged per pound  
Wifi password: spasso07