



NATIONAL DAY 4-COURSE DINNER MENU

October 1st 7:30pm onwards

STARTER

Roasted Japanese Tender Cuttlefish Skewer

served on extra fine green peas purée, pickled beetroots and pea shoots topped with lemon caviar
烤日本花枝串伴青豆茸、醃漬紅菜頭、豆苗及手指檸檬珍珠



PASTA

Paccheri “Allo Scoglio”

artisanal fresh Paccheri pasta tossed with assorted Mediterranean seafood, Italian datterino tomatoes
達特里諾番茄地中海什錦海鮮燴短管麵

with half Brittany lobster 加法國布列塔尼龍蝦半邊 + \$128



MAIN

Norwegian Salmon Pavé

laid on oven baked fennel, crispy fried leeks and tomatoes “crudaiola”
香煎挪威三文魚柳伴茴香、脆炸韭蔥及番茄粒

OR 或

Spanish Pork Belly Roulade in Porchetta Style

served with smoked potatoes mousseline and Sardinian “Mirto” berries infused jus
意式脆皮西班牙五花肉卷伴煙燻馬鈴薯茸及薩丁尼亞香桃木果汁

OR 或

Australian Marbled 3 Striploin “Tagliata” *Premium Choice 另加 +\$128*

served with Mizuna mustard leaves, saba syrup, homemade semi-dried tomatoes and parmesan shavings
澳洲切片西冷牛排伴日本水菜、意大利葡萄糖漿、半乾番茄及帕瑪森芝士



DESSERT

Spasso’s Artisanal Lemon Tart

a sablé tartlet filled with lemon curd and flambéed meringue
Spasso自家蛋白霜檸檬撻



COFFEE OR TEA

咖啡或茶

每位 \$698 PER PERSON

10% service charge applies
另加一服務費