

Happy
New Year
2020

5 COURSE MENU

Welcome flute of Chandon brut
Chandon香檳一杯

Testing flight of "Aristocrat" caviar
and their garnitures
貴族魚子醬及伴菜

Winter Norcia Tuber Melanosporum
black truffle and Italian porcini risotto
冬季黑松露及牛肝菌意大利飯

Duo of pan roasted Arctic char fillet and
Hokkaido diver scallops
laid on a cauliflower and arabica coffee sauce,
baby carrots and French beans
香烤北極紅點鮭魚及北海道深海帶子
配椰菜花、阿拉伯咖啡醬汁、小甘荀及法邊豆

Grilled wagyu striploin served with baked baby leek,
celeriac purée, cherry tomato on the vine
and old Barolo wine jus
烤和牛前腰脊肉伴焗韭菜、車厘藤茄及紅酒汁

Chef Marco's chocolate therapy
(Chocolate fondant in several flavors)
廚師特色心太軟

Coffee or tea & Petit four
咖啡或茶 迷你甜點

HK\$ 1,188

Spasso®
Italian bar · restaurant · terrace

10% service charge applies