



Aspasia Classic Tasting Menu
24 Oct 2010, Sunday

Burrata “Alla Caprese” with Tomatos, Basil, Rucola and Fine Olive Oil

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Aspasia “Vegetable Soup” with Seasonal Vegetable, Pata Negra Ham

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Grilled Orbetello Sea Bass, Egg Plant, Caviar and Confit Fennel

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Aspasia Pan Fried Colorado Lamb Rack, with Garlic Mashed Potatoes, Asparagus and
Glazed Onion

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Chocolate “Magic”

Caffé
Pasticcini

HK\$888 per person

Includes one glass of house wine at the cocktail reception,
complimentary drink and live entertainment at Dada Bar + Lounge.

Plus 10% service charge