Sabatini Ristorante Italiano
Kowloon

2026 Forbes TRAVEL GUIDE

New Year Day Venetian Style Brunch

新年假日威尼斯風味早午餐

Starter 頭盤

Traditional Italian antipasti 傳統意大利自助頭盤

Soup 湯

Mushroom cream soup 蘑菇忌廉湯

Special Course 特別菜式 *

Grilled octopus with bell pepper and smoked pike roe 香烤八爪魚配甜椒及煙燻魚子

Live Stations 即場烹調

Seafood bruschetta 意式魚生多士

Black truffle in scrambled eggs on toast 黑松露配炒蛋多士

Charcoal-grilled Italian pork sausage, salmon, squid, Canadian pork loin

炭燒意大利豬肉香腸、三文魚、魷魚、加拿大豬柳

Pasta and Risotto 意大利粉及飯*

Saffron risotto with shrimp and zucchini 番紅花意大利飯配蝦肉及意大利青瓜

Rigatoni with sausage in black truffle cream sauce 意式通粉配豬肉腸及黑松露忌廉汁

Homemade tagliolini with Alba white truffle **(Additional price $588)**

自家製全蛋麵配阿爾巴頂級白松露 **(另加港幣 $588)**

Main Course 主菜 *

(Select one of the choices 可選擇其中一項)

Pan-fried fillet of cod with onion cream sauce 香煎鱈魚柳配洋蔥忌廉汁

Grilled lamb chops with bell pepper caponata 香烤羊架配燴甜椒

Roasted Australian Wagyu beef with black truffle sauce 燒澳洲和牛配黑松露汁

Dessert 甜品

Sabatini signature dessert buffet 自助甜品

每位港幣 HK$988 per person

三至十一歲小童每位港幣 HK$692 per child aged 3 to 11

Included one glass of fruit juice (orange, grapefruit or guava) 包括一杯果汁(香橙、西柚或番石榴)

Brunch free flow package 無限暢飲 (11:30am – 2:30pm)

Prosecco, white wine, red wine and fruit juice 意大利氣泡酒、白酒、紅酒及果汁

每位港幣 HK$218 per person

Additional order of Alba white truffle is served at HK$228 per gram.

額外阿爾巴頂級白松露每克另加港幣$228。

*One standard portion of food will be served to table for each guest. 每位顧客可享用一份特定菜式。

The price is subject to 10% service charge.另加一服務費。

If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感, 請直接與本餐廳職員聯絡。

Menu cannot be used in conjunction with other promotions, discount offers and discounted The Royal Garden gift cards.

此套餐不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。