



Weekends & Holidays Brunch 週末及假日早午餐

Appetizers & Soup 頭盤及湯

Traditional Italian appetizers

傳統意大利自助頭盤

Soup of the day

每日精選餐湯

Special course 特別菜式*

10g Sturgeon caviar 魚子醬 (10 克)

Live Station 即場烹調

Piedmont Fassone beef tartare 意大利生牛肉他他

Scrambled eggs with black truffle on toast 黑松露炒蛋多士

Charcoal grilled Italian pork sausage、Snapper、Squid、Canadian pork loin

炭燒意大利豬肉香腸、魷魚、魷魚、加拿大豬柳

Pasta and risotto 意大利粉及飯*

Risotto with asparagus, zucchini and squid

意大利飯配蘆筍、青瓜及魷魚

Rigatoni with Wagyu beef cheek and tomato sauce

意式通粉配和牛面頰肉及番茄汁

Homemade tagliolini with blue lobster and tomato sauce **(Additional HK\$248)**

藍龍蝦全蛋麵配香草番茄汁 (另加港幣\$248)

Main courses 主菜*

(Select one of the choices 可選擇其中一項)

Pan-fried toothfish fillet with butter and lemon sauce

香煎牙魚配牛油檸檬汁

Slow-cooked veal loin with mushroom cream sauce

慢煮牛仔柳配蘑菇忌廉汁

Roasted rack of lamb with herbs and gravy

燒羊架配香草燒汁

Grilled Australian Wagyu M5 sirloin with seasonal vegetables and black truffle **(Additional HK\$328)**

扒澳洲 M5 和牛西冷配時令蔬菜及黑松露 (另加港幣\$328)

Dessert 甜品

Sabatini signature desserts

自助甜品

成人每位港幣 HK\$838 per person

三至十一歲小童每位港幣 HK\$508 per child aged 3 to 11

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

Prices are subject to 10% service charge. 另加一服務費。

*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。

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。