



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

每日餐湯精選

Seasonal delicacy 時令菜式*

Poached white asparagus with 60 months ham and Hollandaise sauce (Additional HK\$188)
水煮白蘆筍配 60 個月西班牙黑毛豬風乾火腿及蛋黃醬 (另加港幣\$188)

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、鮫魚、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 Italian sausage and tomato sauce

意式通粉配豬肉香腸及番茄汁

Risotto with white asparagus (Additional HK\$188)

白蘆筍意大利飯 (另加港幣\$188)

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

Australian Wagyu M5 sirloin with deep fried white asparagus and black truffle sauce (Additional HK\$328)

扒澳洲 M5 和牛西冷配香炸白蘆筍及黑松露汁 (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\$586 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。