



## IFC Sabatini Easter Brunch

### Selections of Antipasti 前菜

Cooked half Boston lobsters, snow crab legs, broccoli, bell pepper, eggplant, mozzarella cheese, tomatoes, selection of Italian cold cuts, smoked salmon, melon, salad and pickles

波士頓龍蝦、鱈場蟹腳、西蘭花、燈籠椒、茄子、水牛芝士、番茄、  
莎樂美腸、豬肉香腸、風乾牛肉、帕爾馬火腿、煙燻三文魚、蜜瓜、沙律、醃菜

### Caviar\*

Razor clam and crayfish salad served on soft polenta with Caviar 10g

蜆子和小龍蝦沙律配軟玉米粥和魚子醬 10 克

\*\*\*\*\*

### Live station 即場烹調

Black truffle with scrambled eggs on toast 黑松露炒蛋多士

Fassone beef tartare 意大利生牛肉他他

Soup of the day 是日餐湯

\*\*\*\*\*

### Main course 主菜\*

Wild garlic risotto with mussels and peas 香蒜意大利飯配青口及青豆

or

Rigatoni with sausage and cherry tomato sauce 意式通粉配豬肉香腸及車厘番茄汁

or

Pan-seared toothfish with zucchini in butter lemon sauce 香煎牙魚配意大利青瓜及牛油檸檬汁

or

Grilled Australian Wagyu beef M5 served with mashed potatoes and black truffle sauce

扒澳洲 M5 和牛配薯蓉和黑松露汁

\*\*\*\*\*

### Dessert table 甜品

Selections of dessert from our dessert table 精選甜品

\*\*\*\*\*

### Coffee or tea 咖啡或茶

**成人每位港幣 HK\$988 per person**

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

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

### Brunch free flow Package 無限暢飲

Champagne, Prosecco, white wine, red wine and juice

香檳，意大利氣泡酒，白酒，紅酒及果汁

**每位港幣 HK\$458 per person**

\*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。

Available from 29 March to 1 April 2024 from 11:30am to 2:30pm

供應時間為 2024 年 3 月 29 日至 4 月 1 日上午 11 時 30 分至下午 2 時 30 分

All subject to 10% service charge

以上價目另收加一服務費。

If you have any food allergies, please inform our staff

如閣下對任何食物產生敏感，請直接通知本餐廳職員。

Podium Level 4, ifc mall, 8 Financial Street, Central, Hong Kong. 香港中環金融街 8 號國際金融中心商場 4 樓。