



## IFC Sabatini Brunch

### Selections of Antipasti 前菜

Boston lobster and snow crab leg on ice, seasonal vegetables in Italian style, fresh mozzarella cheese, tomatoes, Italian cold cuts, smoked salmon, Parma ham with melon, salad, 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

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Slow cook egg served with porcini mushroom, parmesan sauce and Alba white truffle (additional price HKD 588)  
慢煮蛋配牛肝菌、巴馬臣芝士醬及阿爾巴白松露 (另加港幣\$588)

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### Sabatini caviar\*

10g of Sabatini Caviar 10 克魚子醬

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### Live station 即場烹調

Black truffle with scrambled eggs on toast 黑松露炒蛋多士  
Piedmont beef tartare 意大利生牛肉他他  
Soup of the day 是日餐湯

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### Pasta and Risotto\*意大利麵或意大利飯

Risotto with sausage and mushrooms 意大利飯配香腸及蘑菇

or

Linguine with chopped shrimps in tomato sauce 意大利扁意粉配蝦粒及蕃茄醬

### Main course\*主菜

Roasted Australian lamb racks in herbs sauce 香烤澳洲羊架配香草醬

or

Pan seared N.Z. king salmon in green sauce 香煎意大利皇帝三文魚配青醬

or

Slow cook veal loin served with morels mushroom (additional Alba white truffle HKD\$198 per gram)

慢煮牛仔柳配羊肚菌 (另加阿爾巴白松露每克港幣\$198)

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### Dessert table 甜品

Selections of dessert from our dessert table 精選甜品

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### Coffee or tea 咖啡或茶

**成人每位港幣 HKD\$898 per person**

**三至十一歲小童每位港幣 HKD\$629 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)

**另加阿爾巴白松露每克港幣\$198 additional Alba white truffle HKD\$198 per gram**

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

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 HKD\$458 per person**

\*One standard portion of food will be served to table for each guest. 每位顧客可享一份特定菜式。

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。

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