



New Year Day Brunch 新年假日早午餐

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 *

Abalone salad with green asparagus and caviar 鮑魚沙律配青蘆筍及魚子醬

Live Stations 即場烹調

Piedmont Fassone beef tartare 意大利北部生牛肉他他

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

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 意大利粉 *

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

Home-made 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 Norwegian salmon with tomato and cucumber salsa 香煎挪威三文魚配番茄莎莎及青瓜

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

U.S. prime roast beef with black truffle sauce 扒美國牛扒配黑松露汁

Dessert 甜品

Sabatini signature dessert buffet

自助甜品

每位港幣 HK\$888 per person

三至十一歲小童每位港幣 HK\$622 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)

Additional order of Alba white truffle is served at HK\$188 per gram.

額外阿爾巴頂級白松露每克另加港幣\$188。

*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。