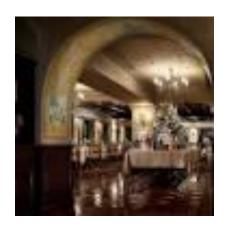




Private Birthday Party at Sabatini 2025



Minimum Charge 最低收費

Lunch 午餐

(Small Sala Private Room) Capacity 6-8 persons

- Monday to Sunday 星期一至星期日
Minimum charge at HK\$6,000 最低收費為港幣六仟元正

(Big Sala Private Room) Capacity 10-14 persons

- Monday to Sunday 星期一至星期日
Minimum charge at HK\$9,000 最低收費為港幣九仟元正

Dinner 晚餐

(Small Sala Private Room) Capacity 6-8 persons

- Monday to Sunday 星期一至星期日
Minimum charge at HK\$12,000 最低收費為港幣一萬二千元正

(Big Sala Private Room) Capacity 10-14 persons

- Monday to Sunday 星期一至星期日

Minimum charge at HK\$19,000 最低收費為港幣一萬九仟元正

PRIVILEGES: 1. Complimentary 1-pound fresh fruit cream cake with Birthday Wording.

2. Complimentary 1 bottle of sparkling fruit juice.





Private Birthday Lunch Menu

24 Month Parma Ham and Melon, Pan-seared Duck Liver on Toast with Balsamico Dressing 二十四個月帕爾馬火腿配蜜瓜及香煎鴨肝多士伴意大利黑醋醬

Rigatoni with Sausages, Mushrooms in Black Truffle Cream Sauce 意式大通粉伴意大利豬肉腸及雜野菌配黑松露忌廉汁

Pan-seared Tooth Fish in Butter Lemon Sauce with Seasonal Vegetables 香煎牙魚配牛油檸檬汁伴時今蔬菜

Or 或

Roasted M5 Wagyu Sirloin Beef with Red Wine Sauce and Seasonal Vegetables 香烤 M5 和牛西冷配紅酒汁伴時令蔬菜

Sabatini Dessert Sampler 精選特色甜品

Tea or Freshly Brewed Coffee and Italian Cookies 茶或即磨咖啡及意式曲奇

每位港幣 HK\$980 per person

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。

The price is subject to 10% service charge 另加一服務費





Private Birthday Dinner Menu

Abalone Salad with Asparagus and Caviar

鮑魚、蘆筍沙律配薯仔、特級魚子醬及檸檬橄欖油汁

Lobster Bisque

龍蝦濃湯

Linguine with Sicilian Red Prawns and Datterini Cherry Tomatoes

意式西西里紅蝦扁意粉配番車厘茄汁

Baked Fillet of Seabass Sabatini Style with Potatoes, Olives and Tomatoes 特色焗海鱸魚伴香薯、橄欖配車厘茄

Or 或

Roasted Rack of Lamb with Seasonal Vegetables and Herb Sauce 香烤澳洲羊架伴時令蔬菜配香草燒汁

Sabatini Dessert Sampler 精選特色甜品

Tea or Freshly Brewed Coffee and Italian Cookies 茶或即磨咖啡及意式曲奇

每位港幣 HK\$1,680 per person

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The price is subject to 10% service charge 另加一服務費