



Sabatini Ristorante Italiano
— Hong Kong —

IFC Sabatini Brunch

Selections of Antipasti 前菜

Boston lobster and snow crab leg on ice, seasonal vegetables in Italian style, fresh mozzarella cheese, tomato, Italian cold cuts, smoked salmon, Parma ham with melon, salad, pickles
波士頓龍蝦、雪場蟹腳、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

Poached white asparagus served with Iberico ham and Hollandaise sauce (additional price HKD \$288)
水煮白蘆筍配西班牙風乾火腿及荷蘭汁 (另加港幣\$288)

Sabatini caviar*

10gr of Sabatini Caviar 10 克魚子醬

Live station 即場烹調

Black truffle with scrambled eggs on toast 黑松露炒蛋多士
Octopus salad with olives on toast 八爪魚橄欖沙律多士
Soup of the day 是日餐湯

Pasta and Risotto*意大利麵或意大利飯

Risotto with Taleggio cheese and beetroot jus 意大利飯配羊奶芝士及紅菜頭汁
or

Daily pasta 是日意大利麵

Main course*主菜

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

Pan seared toothfish in lemon sauce with seasonal vegetables 香煎牙魚配檸檬汁及時令蔬菜
or

Wagyu sirloin "tagliata" with rocket salad, cherry tomato and white asparagus alla "milanese" (additional price HKD \$288)
薄切和牛西冷配火箭菜沙律、車厘番茄及米蘭式炸蘆筍 (另加港幣\$288)

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 **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)

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**

無限暢飲另可享有買一送一折扣優惠 **Brunch free flow package could enjoy buy 1 get 1 free**

*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。

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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Pasta and Risotto*意大利麵或意大利飯

Saffron risotto with veal jus 藏紅花意大利飯配牛仔肉汁
or
Daily pasta 是日意大利麵

Main course*主菜

Roasted Australian lamb racks in herbs sauce 香烤澳洲羊架配香草醬
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Soup of the day 是日餐湯

Pasta and Risotto*意大利麵或意大利飯

Risotto with green zucchini and baby squid 意大利飯配意大利青瓜及小魷魚
or

Daily pasta 是日意大利麵

Main course*主菜

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

Pan seared toothfish in lemon sauce with seasonal vegetables 香煎牙魚配檸檬汁及時令蔬菜
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Soup of the day 是日餐湯

Pasta and Risotto*意大利麵或意大利飯

Risotto with wild garlic and mussels 意大利飯配香蒜及青口
or
Daily pasta 是日意大利麵

Main course*主菜

Roasted Australian lamb racks in herbs sauce 香烤澳洲羊架配香草醬
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Pan seared toothfish in lemon sauce with seasonal vegetables 香煎牙魚配檸檬汁及時令蔬菜
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