

Father's Day Eve Brunch 父親節前夕早午餐

Appetizers & Soup 頭盤及湯

Traditional Italian appetizers

傳統意大利自助頭盤

Soup of the day 每日餐湯精選

Special course 特別菜式*

Pan seared Hokkaido scallop with lemon sauce and smoked herring caviar

香煎北海道帶子配檸檬汁及煙燻希靈魚子醬

Live Station 即場烹調

Piedmont Fassone beef tartare 意大利生牛肉他他

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

Charcoal grilled Italian pork sausage、snapper、squid、chicken breast

炭燒意大利豬肉香腸、魷魚、魷魚、雞胸

Pasta and risotto 意大利粉及飯*

Mushrooms risotto 蘑菇意大利飯

&

Pasta of the day 是日意大利麵

Or

Homemade tagliolini with blue lobster, datterini cherry tomatoes and (Additional HK\$288)

自家製全蛋麵配藍龍蝦、香草及車厘茄汁 (另加港幣 \$288)

Main courses 主菜*

(Select one of the choices 可選擇其中一項)

Fillet of salmon in crust of herbs in white wine butter and capers sauce

香草包糠三文魚配水瓜柳及白酒牛油汁

Or

Pan-fried Canadian pork chop with herbs sauce

香煎加拿大豬扒配香草汁

Or

Grilled Australian lamb chops with bell pepper caponata

扒澳洲羊架配燴甜椒

Or

Grilled Australian Wagyu M5 sirloin with seasonal vegetables and black truffle (Additional HK\$388)

香烤澳洲 M5 和牛西冷配時令雜菜及黑松露 (另加港幣 \$388)

Dessert 甜品

Sabatini signature desserts 自助甜品

成人每位港幣 HK\$838 per person

三至十一歲小童每位港幣 HK\$586 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)

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

Prosecco, white wine, red wine and fruit juice 意大利氣泡酒、白酒、紅酒及果汁

每位港幣 HK\$218 per person

Prices are subject to 10% service charge. 另加一服務費。

*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。

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。