



Sabatini Ristorante Italiano
— Kowloon —



Weekends & Holidays Brunch 週末及假日早午餐

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-fried duck liver on toast with dried tomatoes, borethane onion and Sabatini balsamico

香煎鴨肝多士配乾番茄、小洋蔥及意大利黑醋

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*

Risotto with crab, tomato and basil

蟹肉意大利飯配番茄及羅勒

&

Pasta of the day 是日意大利麵

Or

Tagliolini with Boston lobster, cherry tomatoes and parsley (Additional HK\$288)

自家製全蛋麵配龍蝦、車厘番茄及香草 (另加港幣 \$288)

Main courses 主菜*

(Select one of the choices 可選擇其中一項)

Pan-fried toothfish in butter and lemon sauce

香煎牙魚伴牛油檸檬汁

Or

Braised US prime beef short ribs with mashed potatoes and red wine sauce

燴牛肋肉配薯蓉及紅酒汁

Or

Grilled Australian lamb chops with bell pepper caponata

扒澳洲羊架配燴甜椒

Or

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

澳洲 M5 和牛西冷配時令雜菜及冬季黑松露 (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。



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香煎鴨肝多士配乾番茄、小洋蔥及意大利黑醋

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Pasta and risotto 意大利粉及飯*

Saffron risotto with beef cheek ragout

紅花粉意大利飯燴和牛面頰肉粒

&

Pasta of the day 是日意大利麵

Or

Tagliolini with Boston lobster, cherry tomatoes and parsley (Additional HK\$288)

自家製全蛋麵配龍蝦、車厘番茄及香草 (另加港幣 \$288)

Main courses 主菜*

(Select one of the choices 可選擇其中一項)

Pan-fried Canadian scallops and tiger prawn served with mixed salad in lemon & olive oil dressing

香煎加拿大帶子及老虎蝦配雜菜沙律伴檸檬橄欖油汁

Or

Grilled Australian lamb chops with bell pepper caponata

扒澳洲羊架配燴甜椒

Or

Pan-fried spring yellow chicken with herbs sauce

香烤春雞配香草汁

Or

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

澳洲 M5 和牛西冷配時令雜菜及冬季黑松露 (另加港幣 \$388)

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Forbes
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Mushrooms risotto 蘑菇意大利飯

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自家製全蛋麵配龍蝦、車厘番茄及香草 (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 with tomato, black olives, lemon and parsley

香草包糠三文魚配番茄、黑橄欖及檸檬香草汁

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

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

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