



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

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Poached white asparagus with pan seared Hokkaido scallop, Hollandaise sauce and purslane salad (additional HKD\$188)  
水煮白蘆筍配香煎北海道帶子、荷蘭汁及馬齒莧沙律 (另加港幣\$188)

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### Special course\*

Sabatini's caviar on ice 魚子醬

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### Live station 即場烹調

Black truffle with scrambled eggs on toast 黑松露炒蛋多士  
Piedmont beef tartare 意大利生牛肉他他  
Soup of the day 是日餐湯

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### Pasta and Main course\*意大利麵或意大利飯

Risotto with pumpkin and balsamic vinegar 南瓜陳醋意大利飯

or

Daily pasta 是日意大利麵

or

Homemade tagliolini with lobster, datterini cherry tomatoes and parsley (additional price HKD \$288)  
自家製全蛋麵配龍蝦、車厘番茄及番茜 (另加港幣\$288)

or

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

M5 Wagyu beef tagliata with rocket salad, white asparagus milanese with black truffle sauce (additional price HKD \$388)  
薄切 M5 和牛配火箭菜沙律、米蘭式炸白蘆筍及黑松露汁 (另加港幣\$388)

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### 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、蘋果或番石榴) Included one glass of fruit juice (orange, apple 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。  
Podium Level 4, ifc mall, 8 Financial Street, Central, Hong Kong. 香港中環金融街 8 號國際金融中心商場 4 樓。



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Piedmont beef tartare 意大利生牛肉他他  
Soup of the day 是日餐湯

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### Pasta and Main course\* 意大利麵或意大利飯

Saffron risotto with beef cheek ragu 藏紅花意大利飯配牛面頰肉  
or

Daily pasta 是日意大利麵

or

Homemade tagliolini with lobster, datterini cherry tomatoes and parsley (additional price HKD \$288)  
自家製全蛋麵配龍蝦、車厘番茄及番茜 (另加港幣\$288)

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

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### Pasta and Main course\*意大利麵或意大利飯

Risotto with peas, mushrooms and speck ham 意大利飯配豌豆、蘑菇及煙燻豬肉  
or

Daily pasta 是日意大利麵

or

Homemade tagliolini with lobster, datterini cherry tomatoes and parsley (additional price HKD \$288)  
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Risotto with San Marzano tomatoes and crab 意大利飯配聖馬札諾番茄及蟹肉  
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Homemade tagliolini with lobster, datterini cherry tomatoes and parsley (additional price HKD \$288)  
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