



Sabatini Ristorante Italiano  
Kowloon



Forbes  
TRAVEL GUIDE

## Mother's Day Weekends Brunch 母親節假日早午餐

### 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\*

Poached white asparagus with 24 months Parma ham and hollandaise sauce

水煮白蘆筍配 24 個月帕爾馬火腿及蛋黃醬

### Live Station 即場烹調

Homemade marinated ocean trout bruschett 自家醃製意式鱒魚多士

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

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)

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 black truffle sauce and deep-fried white asparagus (Additional HK\$388)

澳洲 M5 和牛西冷配黑松露汁及香炸白蘆筍 (另加港幣 \$388)

### Dessert 甜品

Sabatini signature desserts 自助甜品

成人每位港幣 HK\$888 per person

三至十一歲小童每位港幣 HK\$621 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。