Sabatini Ristorante Italiano
Hong Kong

Christmas Day Brunch Menu

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、蕃茄、
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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Slow cooked egg served with porcini mushroom, Parmesan cheese sauce and Alba white truffle (additional HKD$588)
慢煮蛋配牛肝菌、巴馬臣芝士醬及阿爾巴白松露 (另加港幣$588)

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Special course*

Pan seared tiger prawns with rocket salad and cherry tomato 香煎虎蝦配火箭菜沙律及車厘蕃茄
Or
10gr of Sabatini caviar 10 克魚子醬

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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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Main course*主菜

Risotto with seasonal muhrooms 時令蘑菇意大利飯
or
Daily pasta 是日意大利麵
or
Homemade tagliolini with Alba white truffle (additional price HKD $588)
自家製全蛋麵配阿爾巴白松露 (另加港幣$588)
or
Roasted Australian lamb racks in herbs sauce 香烤澳洲羊架配香草醬
or
Pan seared toothfish in Trapanese pesto sauce with seasonal vegetables 香煎牙魚配西西里蕃茄杏仁青醬及時令蔬菜
or
Slow cooked veal loin served with morels mushroom, parsnip and Alba white truffle (additional price HKD $688)
慢煮牛仔柳配羊肚菌、防風草及阿爾巴白松露 (另加港幣$688)

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Dessert table 甜品

Selections of dessert from our dessert table 精選甜品

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Coffee or tea 咖啡或茶

成人每位港幣 HKD$988 per person
三至十一歲小童每位港幣 HKD$692 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$568 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。