



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、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

Slow cooked egg served with parmesan cheese sauce, girolles mushroom and Australian black truffle (additional HKD\$188)
慢煮蛋配巴馬臣芝士汁、雞油菌及澳洲冬季黑松露 (另加港幣\$188)

Special course*

10gr of Sabatini Caviar 10 克魚子醬

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

Main course*主菜

Risotto with seasonal mushrooms 時令蘑菇意大利飯

or

Daily pasta 是日意大利麵

or

Homemade tagliolini with Australian winter black truffle (additional price HKD \$188)

自家製全蛋麵配澳洲冬季黑松露 (另加港幣\$188)

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

Wagyu beef tenderloin 'Rossini' served with Australian winter black truffle (additional price HKD \$388)

和牛牛柳配鴨肝及澳洲冬季黑松露 (另加港幣\$388)

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\$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。
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Soup of the day 是日餐湯

Main course*主菜

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

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Soup of the day 是日餐湯

Main course*主菜

Risotto with green asparagus and cuttlefish 意大利飯配青蘆筍及小墨魚
or

Daily pasta 是日意大利麵

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自家製全蛋麵配澳洲冬季黑松露 (另加港幣\$188)

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Risotto with San Marzano tomatoes and crab 意大利飯配聖馬札諾蕃茄及蟹肉
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