



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 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)

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 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 lemon sauce with seasonal vegetables 香煎牙魚配檸檬汁及時令蔬菜

or

Wagyu beef tagliata served with rucola, cherry tomatoes and balsamico (additional price HKD \$288)

薄切和牛西冷配火箭菜、車厘蕃茄及黑醋 (另加港幣\$288)

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

另加阿爾巴白松露每克港幣\$188 additional Alba white truffle HKD\$188 per gram

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. 每位顧客可享有一份特定菜式。

Prices are subject to 10% service charge based on the original price 另收加一服務費 (以原價計算)

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

or

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Main course*主菜

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

or

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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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