



Weekend Sunset Brunch 週末及假日黃昏早午餐

Starter 頭盤

10 g Siberian Caviar 10 克西伯利亞魚子醬、
Chilled Boston Lobster 凍波士頓龍蝦、Chilled Canadian Snow Crab Legs 凍加拿大雪蟹蟹腳、
Parma Ham with Melon 帕爾馬火腿配蜜瓜、Smoked Salmon 煙熏三文魚、
Fresh Buffalo Mozzarella Cheese from Cilento Coast of Italy 意大利南部海岸新鮮水牛芝士、
Eggplant, Bell Pepper & Broccoli Cooked in Italian Style 意式茄子、甜椒及西蘭花
Deep Fried Calamari Italian Style (Additional \$168)
意式脆炸魷魚 (另加 \$168)

Live Stations & Charcoal Grill 即製及炭燒

Piedmont Fassone Beef Tartare 意大利北部生牛肉鞣韌、
Black Truffle Scrambled Egg on Toast 黑松露炒蛋多士、
Soup of the Day 每日餐湯精選、
Italian Pork Sausage 意大利豬肉香腸、Snapper 魷魚、Squid 魷魚、Canadian Pork Loin 加拿大豬柳
Indonesian Tiger Prawn (Additional \$98 per piece) 印度尼西亞虎蝦 (另加每隻 \$98)

Pasta & Risotto 意粉及飯

Risotto with Pumpkin, Smoked Eel and Balsamico Reduction
意大利飯伴南瓜，煙燻鰻魚配陳醋
Penne in Black Truffle Cream Sauce
黑松露忌廉汁長通粉
Lobster Tagliolini with Datterini Cherry Tomato and Parsley (Additional \$288)
龍蝦全蛋麵配香草車厘番茄 (另加 \$288)

Main Course 主菜

Pan-Seared Norwegian Salmon with Seasonal Vegetables and Tomato Salsa OR
香煎挪威三文魚配季節蔬菜及番茄醬 或
U.S. Prime Beef Flank Steak in "Pizzaiola Sauce" with Tomato, Garlic and Oregano OR
香烤美國頂級牛排伴番茄，香蒜及香草 或
Roast of the Day OR
每日燒烤精選 或
Australian Wagyu M5 Beef with Seasonal Vegetables and Australian Black Truffle Sauce (Additional \$248)
香烤澳洲 M5 和牛西冷伴時令雜菜配黑松露汁(另加 \$248)

Dessert 甜品

Signature Dessert from Sabatini 沙巴天尼招牌甜品:
Napoleon, Saint Honore, Chocolate Truffle Cake, Tiramisu & Fruit Salad
拿破崙、聖安娜千層酥皮蛋糕、黑朱古力蛋糕、意大利忌廉芝士甜品及雜果沙律

每位港幣 HK\$708 per person

包括一杯果汁(橙、西柚或番石榴) Including One Glass of Juice (Orange, Grapefruit or Guava)

三至十一歲小童每位港幣 HK\$458 per child aged 3 to 11

包括任飲果汁(橙、西柚及番石榴) Including Free Flowing Juice (Orange, Grapefruit and Guava)

The above menu available on 8,9,15,16 January 2022, 3:30pm to 6:00pm.

此菜譜於 8,9,15,16/1 下午 3:30 至 6:00 時供應。

Prices are subject to 10% service charge. 價錢另加一服務費。

If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。