



Weekends & Holidays Brunch 週末及假日早午餐

Starter 頭盤

Traditional Italian appetizer
傳統意大利自助頭盤

Special course 特別菜式

10g Sturgeon caviar 10 克魚子醬

Live station and charcoal grill 即製及炭燒

Piedmont Fassone beef tartare 意大利生牛肉他他、
Black truffle scrambled eggs 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

Pasta and risotto 意大利粉及飯

Risotto with pumpkin and smoked herring caviar
意大利飯配南瓜及煙熏希靈魚魚子醬

Rigatoni with Wagyu beef cheek and tomato sauce
意式通粉配和牛面頰肉及番茄汁

Tagliolini with mushrooms, sausage in cream sauce with winter black truffle (Additional HK\$248)
冬季黑松露全蛋麵配蘑菇、豬肉香腸及忌廉汁(另加 港幣\$248)

Main courses 主菜

Pan-fried fillet of toothfish with butter and lemon sauce OR
香煎牙魚配牛油檸檬汁 或

U.S. prime beef flank steak with tomatoes and garlic in "Pizzaiola sauce" OR
香烤美國頂級牛扒配番茄香蒜及香草番茄汁 或

Roast of the day OR
每日精選烤肉 或

Grilled Australian M5 wagyu sirloin with seasonal vegetables and winter black truffle (Additional \$288)
扒澳洲 M5 和牛西冷配時令蔬菜及冬季黑松露(另加 港幣\$288)

Dessert 甜品

Sabatini signature dessert section
自助甜品

Freshly brewed coffee or tea
意式咖啡或茶

每位港幣 HK\$838 per person

三至十一歲小童每位港幣 HK\$508 per child aged 3 to 11

包括一杯果汁(橙、西柚或番石榴) Included one glass of fruit juice (Orange, grapefruit or guava)

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。