



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、番茄、
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

Poached white asparagus with 48 months Iberico ham and Hollandaise sauce (Additional HK\$188)
水煮白蘆筍配 48 個月西班牙風乾火腿及荷蘭汁 (另加港幣\$188)

Sabatini caviar*

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
Fassone beef tartare 意大利生牛肉他他
Soup of the day 是日餐湯

Main course 主菜*

Mushroom risotto 蘑菇意大利飯

or

Rigatoni with sausage and cherry tomato sauce 意式通粉配豬肉香腸及車厘番茄汁

or

Pan-seared toothfish with zucchini in butter lemon sauce 香煎牙魚配意大利青瓜及牛油檸檬汁

or

Roasted Australian Wagyu M5 beef with seasonal vegetables and herbs sauce 扒澳洲 M5 和牛配時令蔬菜及香草汁

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 HK\$898 per person

三至十一歲小童每位港幣 HK\$629 per child aged 3 to 11

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

Brunch free flow Package 無限暢飲

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 HK\$458 per person (直至下午 2:30) (Until 2:30pm)

*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。