

# Antipasti or Soup前菜或湯 (Select one of the choices 可選擇其中一項)

Selections of Antipasti 意大利自助頭盤

Daily soup 是日餐湯

Slow-cook poached egg served with girolles mushroom, parmesan sauce and winter black truffle (additional price HKD \$288) 慢煮蛋配雞油菌、巴馬臣芝士汁及冬季黑松露 (另加港幣\$288)

Sabatini's eggplant parmigiana with mozzarella, San Marzano tomato sauce and basil (additional HKD\$188) 意式焗巴馬臣芝士千層茄子配水牛芝士、番茄汁及羅勒 (另加港幣\$188)

\*\*\*\*

### Pasta or Risotto 意大利麵或意大利飯 (Select one of the choices 可選擇其中一項)

Risotto with zucchine and baby squid 意大利飯配意大利青瓜及小魷魚

Daily pasta 是日意大利麵

Mezze maniche with tomato sauce and smoked ricotta 意大利粗通心粉配番茄汁煙燻里科塔芝士

Homemade tagliolini with winter black truffle 自家製全蛋麵配冬季黑松露 (additional price HKD \$288 另加港幣\$288)

\*\*\*\*

## Main course主菜 (Select one of the choices 可選擇其中一項)

Pan seared red snapper with green asparagus served with seafood jus 香煎鱲魚配青蘆筍、青豆及海鮮汁

Roasted lamb rack with herbs sauce 烤羊架配香草醬

Wagyu sirloin "tagliata" with roasted parsnip and winter black truffle (additional price HKD \$388) 薄切和牛西冷配香烤防風草及冬季黑松露 (另加港幣\$388)

\*\*\*\*

#### Dessert 甜品

Selections of dessert 精選甜品

\*\*\*\*

### Coffee or Tea咖啡或茶

Antipasto or soup, main course or pasta and dessert Antipasto or soup, pasta, main course and dessert 前菜或湯, 意大利麵或主菜 (二選一) 及甜品 前菜或湯, 意大利麵, 主菜及甜品

HKD\$598

HKD\$698



# Antipasti or Soup前菜或湯 (Select one of the choices 可選擇其中一項)

Selections of Antipasti 意大利自助頭盤

Daily soup 是日餐湯

Slow-cook poached egg served with girolles mushroom, parmesan sauce and winter black truffle (additional price HKD \$288) 慢煮蛋配雞油菌、巴馬臣芝士汁及冬季黑松露 (另加港幣\$288)

Sabatini's eggplant parmigiana with mozzarella, San Marzano tomato sauce and basil (additional HKD\$188) 意式焗巴馬臣芝士千層茄子配水牛芝士、番茄汁及羅勒 (另加港幣\$188)

\*\*\*\*

### Pasta or Risotto 意大利麵或意大利飯 (Select one of the choices 可選擇其中一項)

Saffron risotto with veal jus 藏紅花意大利飯配牛仔肉汁

Daily pasta 是日意大利麵

Fettuccine with seafood ragout and parsley 意大利闊條麵配海鮮及番茜

Homemade tagliolini with winter black truffle 自家製全蛋麵配冬季黑松露 (additional price HKD \$288 另加港幣\$288)

\*\*\*\*

## Main course主菜 (Select one of the choices 可選擇其中一項)

Pan-fried New Zealand King Salmon fish with seasonal vegetables and parsley sauce 香煎紐西蘭皇帝三文魚配時令蔬菜及香草醬

Braised U.S short rib with red wine sauce and mashed potato 慢煮美國牛肋肉配紅酒汁及薯蓉

Wagyu sirloin "tagliata" with roasted parsnip and winter black truffle (additional price HKD \$388) 薄切和牛西冷配香烤防風草及冬季黑松露 (另加港幣\$388)

\*\*\*\*

#### Dessert 甜品

Selections of dessert 精選甜品

\*\*\*\*

### Coffee or Tea咖啡或茶

Antipasto or soup, main course or pasta and dessert Antipasto or soup, pasta, main course and dessert 前菜或湯, 意大利麵或主菜 (二選一) 及甜品 HKD\$598 前菜或湯, 意大利麵, 主菜及甜品 HKD\$698



# Antipasti or Soup前菜或湯 (Select one of the choices 可選擇其中一項)

Selections of Antipasti 意大利自助頭盤

Daily soup 是日餐湯

Slow-cook poached egg served with girolles mushroom, parmesan sauce and winter black truffle (additional price HKD \$288) 慢煮蛋配雞油菌、巴馬臣芝士汁及冬季黑松露 (另加港幣\$288)

Sabatini's eggplant parmigiana with mozzarella, San Marzano tomato sauce and basil (additional HKD\$188) 意式焗巴馬臣芝士千層茄子配水牛芝士、番茄汁及羅勒 (另加港幣\$188)

\*\*\*\*

### Pasta or Risotto 意大利麵或意大利飯 (Select one of the choices 可選擇其中一項)

Risotto with mixed mushrooms 雜菌意大利飯

Daily pasta 是日意大利麵

Rigatoni cacio e pepe 意式通粉配芝士及黑胡椒

Homemade tagliolini with winter black truffle 自家製全蛋麵配冬季黑松露 (additional price HKD \$288 另加港幣\$288)

\*\*\*\*

## Main course主菜 (Select one of the choices 可選擇其中一項)

Pan seared Toothfish with cherry tomato and olives 香煎牙魚配車厘蕃茄及橄欖

Veal "saltimbocca alla romana" with parma ham served with white wine butter sage sauce 牛仔肉配帕爾馬火腿、鼠尾草白酒牛油汁

Wagyu sirloin "tagliata" with roasted parsnip and winter black truffle (additional price HKD \$388) 薄切和牛西冷配香烤防風草及冬季黑松露 (另加港幣\$388)

\*\*\*\*

#### Dessert 甜品

Selections of dessert 精選甜品

\*\*\*\*

### Coffee or Tea咖啡或茶

Antipasto or soup, main course or pasta and dessert Antipasto or soup, pasta, main course and dessert 前菜或湯,意大利麵或主菜(二選一)及甜品 前菜或湯,意大利麵,主菜及甜品

HKD\$598

HKD\$698



# Antipasti or Soup前菜或湯 (Select one of the choices 可選擇其中一項)

Selections of Antipasti 意大利自助頭盤

Daily soup 是日餐湯

Slow-cook poached egg served with girolles mushroom, parmesan sauce and winter black truffle (additional price HKD \$288) 慢煮蛋配雞油菌、巴馬臣芝士汁及冬季黑松露 (另加港幣\$288)

Sabatini's eggplant parmigiana with mozzarella, San Marzano tomato sauce and basil (additional HKD\$188) 意式焗巴馬臣芝士千層茄子配水牛芝士、番茄汁及羅勒 (另加港幣\$188)

\*\*\*\*

### Pasta or Risotto 意大利麵或意大利飯 (Select one of the choices 可選擇其中一項)

Risotto with cuttlefish and green asparagus 意大利飯配墨魚及青蘆筍

Daily pasta 是日意大利麵

Linguine with aromatic breadcrumbs and smoked sardines 意大利扁意粉配麵包糠及煙燻沙丁魚

Homemade tagliolini with winter black truffle 自家製全蛋麵配冬季黑松露 (additional price HKD \$288 另加港幣\$288)

\*\*\*\*

## Main course主菜 (Select one of the choices 可選擇其中一項)

Pan-fried seabass served with puttanesca sauce and spinach 香煎鱸魚配銀魚柳蕃茄橄欖醬及菠菜

Pork loin served with bell pepper and pork jus 豬里脊肉配燈籠椒豬肉汁

Wagyu sirloin "tagliata" with roasted parsnip and winter black truffle (additional price HKD \$388) 薄切和牛西冷配香烤防風草及冬季黑松露 (另加港幣\$388)

\*\*\*\*

#### Dessert 甜品

Selections of dessert 精選甜品

\*\*\*\*

### Coffee or Tea咖啡或茶

Antipasto or soup, main course or pasta and dessert Antipasto or soup, pasta, main course and dessert 前菜或湯, 意大利麵或主菜 (二選一) 及甜品 前菜或湯, 意大利麵, 主菜及甜品

HKD\$598

HKD\$698