



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、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

Slow-cook egg served with girolles mushroom, parmesan sauce and winter black truffle (additional HK\$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 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
Piedmont beef tartare 意大利生牛肉他他
Soup of the day 是日餐湯

Pasta and Risotto*意大利麵或意大利飯

Risotto with zucchini and baby squid 意大利飯配意大利青瓜及小魷魚
or
Daily pasta 是日意大利麵
or
Homemade tagliolini with winter black truffle (additional HK\$288)
自家製全蛋麵配冬季黑松露 (另加港幣\$288)

Main course*主菜

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 sirloin “tagliata” with roasted parsnip and winter black truffle (additional HK\$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 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

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\$458 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。
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Saffron risotto with veal jus 藏紅花意大利飯配牛仔肉汁
or

Daily pasta 是日意大利麵
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Homemade tagliolini with winter black truffle (additional HK\$288)
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Soup of the day 是日餐湯

Pasta and Risotto*意大利麵或意大利飯

Risotto with sausage and mushroom 意大利飯配香腸及蘑菇

or

Daily pasta 是日意大利麵

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自家製全蛋麵配冬季黑松露 (另加港幣\$288)

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Pasta and Risotto*意大利麵或意大利飯

Risotto with cuttlefish and green asparagus 意大利飯配墨魚及青蘆筍
or
Daily pasta 是日意大利麵
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