



## **IFC Sabatini Lunch**

### **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

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)

Red Tuna carpaccio with cherry tomato, basil and balsamic vinegar (Additional HK\$168)  
地中海紅吞拿魚魚生薄片配櫻桃番茄、羅勒和香醋 (另加港幣\$168)

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### **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 parmigiana with eggplant, tomato and basil pesto 巴馬臣芝士意大利飯配茄子、蕃茄、及羅勒醬

Daily pasta 是日意大利麵

White asparagus risotto (Additional HK\$188) 白蘆筍配意大利飯 (另加港幣\$188)

Home made Tagliolini with Boston lobster and cherry tomato (Additional HK\$248)  
自家製全蛋麵配龍蝦及辣番茄汁 (另加港幣\$248)

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

Pan-fried salmon fillet with seasonal vegetables and salmoriglio 香煎三文魚柳配時令蔬菜及蕃茄汁

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

Wagyu beef sirloin with white asparagus and winter black truffle sauce (Additional HK\$328)  
和牛西冷配白蘆筍及冬季黑松露汁 (另加港幣\$328)

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### **Dessert 甜品**

Selections of dessert 精選甜品

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### **Coffee or Tea 咖啡或茶**

Antipasto or soup, main course or pasta and dessert	前菜或湯, 意大利麵或主菜 (二選一) 及甜品	HK\$588
Antipasto or soup, pasta, main course and dessert	前菜或湯, 意大利麵, 主菜及甜品	HK\$688

Sparkling Tea 200ml (*Jasmine, Darjeeling or Hojicha*) \$108

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



## **IFC Sabatini Lunch**

### **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

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)

Red Tuna carpaccio with cherry tomato, basil and balsamic vinegar (Additional HK\$168)  
地中海紅吞拿魚魚生薄片配櫻桃番茄、羅勒和香醋 (另加港幣\$168)

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### **Pasta or Risotto 意大利麵或意大利飯**

***(Select one of the choices 可選擇其中一項)***

Black ink risotto with mussels and wild garlic 墨魚汁意大利飯配青口及野蒜

Daily pasta 是日意大利麵

White asparagus risotto (Additional HK\$188) 白蘆筍配意大利飯 (另加港幣\$188)

Home made Tagliolini with Boston lobster and cherry tomato (Additional HK\$248)  
自家製全蛋麵配龍蝦及辣番茄汁 (另加港幣\$248)

\*\*\*\*\*

### **Main course 主菜**

***(Select one of the choices 可選擇其中一項)***

Pan-fried cod fish with seasonal vegetables and onion sauce 香煎鱈魚配時令蔬菜及洋蔥汁

Pan-fried yellow spring chicken with herbs sauce 香煎春雞配香草醬

Wagyu beef sirloin with white asparagus and winter black truffle sauce (Additional HK\$328)  
和牛西冷配白蘆筍及冬季黑松露汁 (另加港幣\$328)

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### **Dessert 甜品**

Selections of dessert 精選甜品

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### **Coffee or Tea 咖啡或茶**

Antipasto or soup, main course or pasta and dessert	前菜或湯, 意大利麵或主菜 (二選一) 及甜品	HK\$588
Antipasto or soup, pasta, main course and dessert	前菜或湯, 意大利麵, 主菜及甜品	HK\$688

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地中海紅吞拿魚魚生薄片配櫻桃番茄、羅勒和香醋 (另加港幣\$168)

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### **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 sauce 番紅花意大利飯配牛仔汁

Daily pasta 是日意大利麵

White asparagus risotto (Additional HK\$188) 白蘆筍配意大利飯 (另加港幣\$188)

Home made Tagliolini with Boston lobster and cherry tomato (Additional HK\$248)  
自家製全蛋麵配龍蝦及辣番茄汁 (另加港幣\$248)

\*\*\*\*\*

### **Main course**主菜

***(Select one of the choices 可選擇其中一項)***

Pan-fried tooth fish with seasonal vegetables and lemon sauce 香煎牙魚配時令蔬菜及檸檬汁

Braised US short ribs with mashed potatoes 燴美國牛肋肉配薯蓉

Wagyu beef sirloin with white asparagus and winter black truffle sauce (Additional HK\$328)  
和牛西冷配白蘆筍及冬季黑松露汁 (另加港幣\$328)

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### **Dessert**甜品

Selections of dessert 精選甜品

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