

Weekends & Holidays Brunch 週末及假日早午餐

Appetizers & Soup 頭盤及湯

Traditional Italian appetizers

傳統意大利自助頭盤

Soup of the day 每日餐湯精選

Special course 特別菜式*

Pan-fried duck liver on toast with dried tomatoes, borethane onion and Sabatini balsamico

香煎鴨肝多士配乾番茄、小洋蔥及意大利黑醋

Live Station 即場烹調

Piedmont Fassone beef tartare 意大利生牛肉他他

Scrambled eggs with black truffle on toast 黑松露炒蛋多士

Charcoal grilled Italian pork sausage、snapper、squid、chicken breast

炭燒意大利豬肉香腸、魷魚、魷魚、雞胸

Pasta and risotto 意大利粉及飯*

Risotto with green peas, squid in black ink sauce

墨魚汁意大利飯配青豆及魷魚

&

Pasta of the day 是日意大利麵

Or

Homemade tagliolini with Boston lobster, datterini cherry tomatoes and parsley (Additional HK\$288)

自家製全蛋麵配龍蝦、香草及車厘茄汁 (另加港幣 \$288)

Main courses 主菜*

(Select one of the choices 可選擇其中一項)

Pan-fried fillet of Mediterranean ombrina fish in lemon, butter and capers sauce

香煎地中海石首魚柳配檸檬、牛油及水瓜柳汁

Or

Braised US prime beef short ribs with mashed potatoes and red wine sauce

燴牛肋肉配薯蓉及紅酒汁

Or

Grilled Australian lamb chops with bell pepper caponata

扒澳洲羊架配燴甜椒

Or

Grilled Australian Wagyu M5 sirloin with seasonal vegetables and black truffle sauce (Additional HK\$328)

香烤澳洲 M5 和牛西冷配時令雜菜及黑松露汁 (另加港幣 \$328)

Dessert 甜品

Sabatini signature desserts 自助甜品

成人每位港幣 HK\$838 per person

三至十一歲小童每位港幣 HK\$586 per child aged 3 to 11

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

Brunch free flow package 無限暢飲 (11:30am – 2:30pm)

Prosecco, white wine, red wine and fruit juice 意大利氣泡酒、白酒、紅酒及果汁

每位港幣 HK\$218 per person

Prices are subject to 10% service charge. 另加一服務費。

*One standard portion of food will be served to table for each guest. 每位顧客可享一份特定菜式。

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。

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Pasta and risotto 意大利粉及飯*

Saffron risotto with beef cheek ragout

紅花粉意大利飯燴和牛面頰肉粒

&

Pasta of the day 是日意大利麵

Or

Homemade tagliolini with Boston lobster, datterini cherry tomatoes and parsley (Additional HK\$288)

自家製全蛋麵配龍蝦、香草及車厘茄汁 (另加港幣 \$288)

Main courses 主菜*

(Select one of the choices 可選擇其中一項)

Pan-fried fillet of cod in onion cream sauce

香煎鱈魚柳配洋蔥忌廉汁

Or

Grilled Australian lamb chops with bell pepper caponata

扒澳洲羊架配燴甜椒

Or

Slow-cooked veal loin with mushroom cream sauce

慢煮牛仔柳配蘑菇忌廉汁

Or

Grilled Australian Wagyu M5 sirloin with seasonal vegetables and black truffle sauce (Additional HK\$328)

香烤澳洲 M5 和牛西冷配時令雜菜及黑松露汁 (另加港幣 \$328)

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Mushrooms risotto 蘑菇意大利飯

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Fillet of salmon in crust of herbs in white wine butter and capers sauce

香草包糠三文魚配水瓜柳及白酒牛油汁

Or

Pan-fried Canadian pork chop with herbs sauce

香煎加拿大豬扒配香草汁

Or

Grilled Australian lamb chops with bell pepper caponata

扒澳洲羊架配燴甜椒

Or

Grilled Australian Wagyu M5 sirloin with seasonal vegetables and black truffle sauce (Additional HK\$328)

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