



Sabatini Ristorante Italiano  
Kowloon



Forbes  
TRAVEL GUIDE

## Lunch Specialties

### Appetizers 前菜

(Select one of your choices 可選擇其中一項)

Traditional Italian appetizer 傳統意大利自助頭盤

Soup of the day 是日餐湯

Boston lobster bisque with croutons and sour cream 龍蝦濃湯 (Additional 另加港幣 HK\$188)

Scrambled egg on toast with Hokkaido scallop and Alba white truffle (Additional HK\$588)

炒有機雞蛋多士配北海道帶子及阿爾巴頂級白松露 (另加港幣 \$588)

### Pasta or Risotto 意大利麵 或 意大利飯

(Select one of your choices 可選擇其中一項)

Saffron risotto with beef cheek ragout

紅花粉意大利飯燴和牛面頰肉粒

Potatoes gnocchi with gorgonzola cheese and speck

馬鈴薯粉糰配藍芝士及風乾火腿

Pasta of the day

是日意大利麵

Homemade tagliolini with Alba white truffle (Additional HK\$588)

自家製幼蛋麵配阿爾巴頂級白松露 (另加港幣 \$588)

### Main Courses 主菜

(Select one of your 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

Grilled Australian lamb chops with bell pepper caponata

扒澳洲羊架配甜椒

Pan-fried spring yellow chicken with herbs sauce

香烤春雞配香草汁

Slow cooked veal loin with mushrooms cream sauce and Alba white truffle (Additional HK\$588)

慢煮牛仔柳配蘑菇忌廉汁及阿爾巴頂級白松露 (另加港幣 \$588)

### Dessert 甜品

Selection dessert from trolley with freshly brewed coffee or tea and cookies

自選自家製甜品配意式咖啡，茶及曲奇

### Menu Combination

Appetizer, Pasta and Dessert	\$498
Appetizer, Main Course and Dessert	\$568
Full Course Menu	\$598

### Drinks Recommendations

	<u>Glass</u>	<u>Bottle</u>
Prosecco, Spumante (Sparkling)	\$85	
Pinot Grigio, Caldora (White)	\$85	\$425
Sangiovese & Merlot, Primo (Red)	\$85	\$425
Orange, Grapefruit, Guava (Fruit Juice)	\$45	
Free Flow Package Until 2:30 pm (Sparkling, White and Red Wine)	\$218	
Mocktail Free Flow until 2:30pm (Grapefruit Delight)	\$68	

Additional order of Alba white truffle is served at HK\$188 per gram.

額外阿爾巴頂級白松露每克另加港幣\$188。

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。

All prices are subject to 10% service charge. 以上價目另加一服務費。

## Lunch Specialties

### Appetizers 前菜

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炒有機雞蛋多士配北海道帶子及阿爾巴頂級白松露 (另加港幣 \$588)

### Pasta or Risotto 意大利麵 或 意大利飯

(Select one of your choices 可選擇其中一項)

Risotto with crab, tomato and basil

蟹肉意大利飯配番茄及羅勒

Plin ravioli stuffed with pork meat in butter and parmesan cheese

意式豬肉雲吞配牛油及巴馬臣芝士汁

Pasta of the day

是日意大利麵

Homemade tagliolini with Alba white truffle (Additional HK\$588)

自家製幼蛋麵配阿爾巴頂級白松露 (另加港幣 \$588)

### Main Courses 主菜

(Select one of your choices 可選擇其中一項)

Pan-fried toothfish in butter and lemon sauce

香煎牙魚伴牛油檸檬汁

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

燴牛肋肉配薯蓉及紅酒汁

Grilled Australian lamb chops with bell pepper caponata

扒澳洲羊架配甜椒

Slow cooked veal loin with mushrooms cream sauce and Alba white truffle (Additional HK\$588)

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

Mushrooms risotto

蘑菇意大利飯

Ravioli Caprese stuffed with caciotta cheese with tomato sauce and basil

芝士雲吞配番茄汁及羅勒

Pasta of the day

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自家製幼蛋麵配阿爾巴頂級白松露 (另加港幣 \$588)

### Main Courses 主菜

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

Fillet of salmon in crust of herbs with tomato, black olives, lemon and parsley

香草包糠三文魚配番茄、黑橄欖及檸檬香草汁

Pan-fried Canadian pork chop with herbs sauce

香煎加拿大豬扒配香草汁

Grilled Australian lamb chops with bell pepper caponata

扒澳洲羊架配甜椒

Slow cooked veal loin with mushrooms cream sauce and Alba white truffle (Additional HK\$588)

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