



Easter Holidays Brunch 復活節假日早午餐

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 *

Seafood Bruschetta with caviar 普切達及魚子醬

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、Canadian pork loin

炭燒意大利豬肉香腸、鯷魚、魷魚、加拿大豬柳

Pasta and risotto 意大利粉及飯 *

Seafood risotto with chopped prawns and squid

意大利飯配鮮蝦粒、魷魚

Rigatoni with Italian sausage in black truffle cream sauce

意式通粉配豬肉香腸及黑松露忌廉汁

Main courses 主菜 *

(Select one of the choices 可選擇其中一項)

Pan-fried toothfish fillet with asparagus and lemon sauce

香煎牙魚配蘆筍及檸檬汁

Grilled lamb chops with bell pepper caponata

香烤羊扒配意大利甜椒

Roasted U.S. prime beef with black truffle sauce

香烤美國牛扒配黑松露汁

Dessert 甜品

Sabatini signature desserts

自助甜品

每位港幣 HK\$888 per person

三至十一歲小童每位港幣 HK\$621 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)

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

*One standard portion of food will be served to table for each guest. 每位顧客可享用一份特定菜式。

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。