



Christmas Day Italian Brunch

Starter 頭盤

Caviar 10 gr, 10克魚子醬

Chilled Boston Lobster, 凍波士頓龍蝦、Chilled Canadian Snow Crab Legs, 凍加拿大雪蟹腳、

Parma Ham with Melon, 帕爾馬火腿配蜜瓜、Norway Smoked Salmon 煙熏三文魚、

Eggplant, Bell Pepper & Broccoli Cooked in Italian Style 意式茄子、甜椒及西蘭花

Pan-Fried Duck Liver with Balsamico Reductions 香煎鴨肝伴醋

Fassone Beef Carpaccio with Alba White Truffle **(Additional Price HK\$348)**

意大利生牛肉薄片伴阿爾巴頂級白松露松露 **(另加港幣\$348)**

Live Stations & Charcoal Grill 即製及炭燒

Cream of Mushrooms, 磨菇忌廉湯、

Fassone Beef Tartare in Bread Crotons and Balsamico, 意大利生牛肉韃靼、

"Zizzona" di Battipaglia Mozzarella with Mixed Tomato and Basil 水牛芝士伴番茄沙律、

Black Truffle Scrambled Egg, 黑松露炒蛋多士、

Grilled: Squid, Snapper, Canadian Pork, Italian Sausage 魷魚、魴魚、加拿大豬柳、意大利豬肉香腸

Pasta & Risotto 意粉及飯

Spaghetti with Crab Meat, Tomato Sauce and Parsley

意大利粉伴蟹肉配香草番茄汁

Risotto with Black Truffle, Mushrooms and Sausage

黑松露意大利飯伴蘑菇及香腸

Tagliolini in Butter Sauce with Alba White Truffle **(Additional Price HK\$488)**

牛油汁幼蛋麵配阿爾巴頂級白松露 **(另加港幣\$488)**

Main Course 主菜

Pan Seared Tooth-fish Fillet in Butter Lemon Sauce Or

香煎牙魚伴牛油檸檬汁

U.S. Prime Slow Cooked Short Ribs in Red Wine Sauce Or

慢煮美國頂級牛柳配紅酒汁

Australian Lamb Racks Marinated with Fine Herbs and Chili Garlic Oil Or

澳洲羊排伴香草及蒜香辣油

Australian M5 Wagyu Beef with Black Truffle Sauce and Seasonal Vegetables **(Additional Price HK\$288)**

澳洲 M5 和牛伴黑松露醬配時令蔬菜

Dessert 甜品

Signature Sabatini Dessert Plate 沙巴天尼招牌甜品:

(St. Honore, Tiramisu, Fruit Napoleon, Chocolate Cake)

聖安娜千層酥皮蛋糕、意大利忌廉芝士甜品、雜果拿破崙、朱古力蛋糕

成人每位港幣HK\$1,288 per person

三至十一歲小童每位港幣 HK\$668 per child aged 3 to 11

Inclusive Free-flow Orange Juice, Grapefruit Juice, Guava Juice, Prosecco, White Wine and Red Wine
包括任飲果汁(橙、西柚或番石榴), 指定意大利葡萄汽酒, 白酒及紅酒

The price is subject to 10% service charge. 另加一服務費。

If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感, 請直接與本餐廳職員聯絡。

Menu cannot be used in conjunction with other promotions, discount offers and discounted Royal Garden gift cards.

此套餐不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。

Subject to the latest measures on catering business and scheduled premises.

因應餐飲業務及表列處所最新措施而調整。