



New Year Italian Brunch

Starter 頭盤

Caviar 10g, 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、Smoked Salmon, 煙熏三文魚、

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

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

Black Truffle and Potato Cream Soup 黑松露馬鈴薯忌廉湯、

Sashimi Bruschetta, 雜錦刺身多士、

Black truffle Scrambled Eggs, 黑松露炒蛋多士、

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

Pasta & Risotto 意粉及飯

Linguine AOP with Chopped Shrimps and Sun-Dried Tomato

意大利扁意粉伴蝦肉配乾番茄

Risotto with Pumpkin, Balsamic and Pan-seared Duck Liver

南瓜意大利飯伴香醋配香煎鴨肝

Linguine with Sicilian Red Prawns **(Additional Price HK\$288)**

西西里紅蝦扁意粉**(另加港幣\$288)**

Main Course 主菜

Mixed Seafood Soup with French Beans and Potato Or

雜錦海鮮湯伴法式四季豆配馬鈴薯

Grilled Lamb Chops with Bell Pepper "Caponata" and Balsamic Vinegar Or

香烤羊排伴甜椒配香醋

Roasted Chicken with Herbs Sauce Or

香草汁燒雞

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\$1,188 per person

三至十一歲小童每位港幣 HK\$558 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。