



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*

10g Sturgeon caviar 魚子醬 (10 克)

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*

Risotto with chopped seafood and tomato

海鮮意大利飯

&

Rigatoni with mushrooms, sausage and black truffle

意式通粉配蘑菇、豬肉腸及黑松露

Or

Homemade tagliolini with lobster, chili and Datterini cherry tomato sauce

自家製全蛋麵配龍蝦及辣車厘茄汁

(Additional HK\$258 另加港幣 \$258)

Main courses 主菜*

(Select one of the choices 可選擇其中一項)

Pan-fried toothfish fillet with butter and lemon sauce

香煎牙魚配牛油檸檬汁

Slow-cooked veal loin with mushroom cream sauce

慢煮牛仔柳配蘑菇忌廉汁

Roasted rack of lamb with herbs and gravy

燒羊架配香草燒汁

Grilled Australian Wagyu M5 sirloin with black truffle sauce **(Additional HK\$288)**

香烤澳洲 M5 和牛西冷配黑松露汁 (另加港幣 \$288)

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)

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。