



## **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、魷魚、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 blue lobster, chili and Datterini cherry tomato sauce

自家製全蛋麵配藍龍蝦及辣車厘茄汁

(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

Wagyu M5 sirloin with Australian black truffle (Additional HK\$328)

澳洲 M5 和牛西冷配澳洲黑松露 (另加港幣 \$328)

### **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。