



Sabatini Ristorante Italiano
Kowloon



Forbes
TRAVEL GUIDE

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*

Cheese baked Indonesian lobster 芝士焗龍蝦

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*

Black truffle risotto with sausage and mushrooms 黑松露意大利飯配腸肉及蘑菇

&

Linguine with chopped seafood in tomato sauce 海鮮扁意粉配番茄汁

Or 或

Home made fettuccine in Gricia sauce with artichoke and winter black truffle (Additional HK\$288)

自家製闊條麵配洋蔥豬頰肉白酒汁、雅枝竹及冬季黑松露 (另加港幣 \$288)

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

“Cotoletta alla Bolognese”baked chicken breast with cheese and Parma ham

意式焗雞胸肉伴芝士及帕爾馬火腿

Roasted rack of lamb with herbs and gravy

燒羊架配香草燒汁

Grilled Australian Wagyu M5 sirloin with seasonal vegetables and winter black truffle (Additional HK\$388)

香烤澳洲 M5 和牛西冷配時令雜菜及冬季黑松露 (另加港幣 \$388)

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)

Additional order of winter black truffle is served at HK\$48 per gram.

額外冬季黑松露每克另加港幣\$48。

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。

Winter Black Truffle Items cannot be used in conjunction with other promotions, discount offer, and discounted The Royal Garden gift cards.

冬季黑松露不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。