



## **IFC Sabatini Lunch**

### **Antipasti or Soup 前菜或湯**

***(Select one of the choices 可選擇其中一項)***

Selections of Antipasti 意大利自助頭盤

Daily soup 是日餐湯

Slow cooked egg, with girolles mushroom, parmesan sauce and winter black truffle (Additional HK\$188)  
慢煮雞蛋配雞油菌、巴馬臣芝士醬及澳洲黑松露 (另加港幣\$188)

Pan seared blue lobster with summer greens salad and catalana dressing (Additional HK\$248)  
輕煎龍蝦配夏日蔬菜沙拉及加泰隆尼亞汁 (另加港幣\$248)

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### **Pasta or Risotto 意大利麵或意大利飯**

***(Select one of the choices 可選擇其中一項)***

Risotto with gorgonzola cheese, pear and sausage 意大利飯配古岡佐拉藍芝士、香梨及意大利香腸

Daily pasta 是日意大利麵

Homemade tagliatelle with girolles mushroom and Australian winter black truffle (Additional HK\$188)  
自家製扁寬配雞油菌、蒙塔西奧芝士醬及澳洲黑松露 (另加港幣\$188)

Home made Strozzapreti with blue lobster, cherry tomato and parsley (Additional HK\$248)  
自家製手扭粉配藍龍蝦、車厘番茄和番茜 (另加港幣\$248)

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### **Main course 主菜**

***(Select one of the choices 可選擇其中一項)***

Pan-fried Tuna steak in "marinara" sauce with capers and olives 香煎吞拿魚扒配意式蕃茄茄醬、水瓜榴及橄欖

Roasted lamb rack with herbs sauce 烤羊架配香草醬

Wagyu beef sirloin with seasonal vegetables and winter black truffle sauce (Additional HK\$328)  
和牛西冷配時令蔬菜及冬季黑松露汁 (另加港幣\$328)

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### **Dessert 甜品**

Selections of dessert 精選甜品

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### **Coffee or Tea 咖啡或茶**

Antipasto or soup, main course or pasta and dessert 前菜或湯, 意大利麵或主菜 (二選一) 及甜品 HK\$588

Antipasto or soup, pasta, main course and dessert 前菜或湯, 意大利麵, 主菜及甜品 HK\$688

Sparkling Tea 200ml (*Jasmine, Darjeeling or Hojicha*) \$108

All subject to 10% service charge 以上價目另收加一服務費。

If you have any food allergies, please inform our staff 如閣下對任何食物產生敏感, 請直接通知本餐廳職員。

Podium Level 4, ifc mall, 8 Financial Street, Central, Hong Kong 香港中環金融街8號國際金融中心商場4樓



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### **Antipasti or Soup 前菜或湯**

**(Select one of the choices 可選擇其中一項)**

Selections of Antipasti 意大利自助頭盤

Daily soup 是日餐湯

Slow cooked egg, with girolles mushroom, parmesan sauce and winter black truffle (Additional HK\$188)  
慢煮雞蛋配雞油菌、巴馬臣芝士醬及澳洲黑松露 (另加港幣\$188)

Pan seared blue lobster with summer greens salad and catalana dressing (Additional HK\$248)  
輕煎龍蝦配夏日蔬菜沙拉及加泰隆尼亞汁 (另加港幣\$248)

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### **Pasta or Risotto 意大利麵或意大利飯**

**(Select one of the choices 可選擇其中一項)**

Risotto with nduja, sausage and leek 意大利飯配辣抹醬腸、意大利香腸及大蒜

Daily pasta 是日意大利麵

Homemade tagliatelle with girolles mushroom and Australian winter black truffle (Additional HK\$188)  
自家製扁寬配雞油菌、蒙塔西奧芝士醬及澳洲黑松露 (另加港幣\$188)

Home made Strozzapreti with blue lobster, cherry tomato and parsley (Additional HK\$248)  
自家製手扭粉配藍龍蝦、車厘番茄和番茜 (另加港幣\$248)

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### **Main course 主菜**

**(Select one of the choices 可選擇其中一項)**

Pan-fried New Zealand King Salmon fish with seasonal vegetables and green herbs sauce 香煎紐西蘭皇帝三文魚配時令蔬菜及香草醬

Braised U.S short rib with red wine sauce and mashed potato 慢煮美國牛肋肉配紅酒汁及薯蓉

Wagyu beef sirloin with seasonal vegetables and winter black truffle sauce (Additional HK\$328)  
和牛西冷配時令蔬菜及冬季黑松露汁 (另加港幣\$328)

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### **Dessert 甜品**

Selections of dessert 精選甜品

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### **Coffee or Tea 咖啡或茶**

Antipasto or soup, main course or pasta and dessert 前菜或湯, 意大利麵或主菜 (二選一) 及甜品 HK\$588

Antipasto or soup, pasta, main course and dessert 前菜或湯, 意大利麵, 主菜及甜品 HK\$688

Sparkling Tea 200ml (Jasmine, Darjeeling or Hojicha) \$108

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## IFC Sabatini Lunch

### Antipasti or Soup 前菜或湯

*(Select one of the choices 可選擇其中一項)*

Selections of Antipasti 意大利自助頭盤

Daily soup 是日餐湯

Slow cooked egg, with girolles mushroom, parmesan sauce and winter black truffle (Additional HK\$188)  
慢煮雞蛋配雞油菌、巴馬臣芝士醬及澳洲黑松露 (另加港幣\$188)

Pan seared blue lobster with summer greens salad and catalana dressing (Additional HK\$248)  
輕煎龍蝦配夏日蔬菜沙拉及加泰隆尼亞汁 (另加港幣\$248)

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### Pasta or Risotto 意大利麵或意大利飯

*(Select one of the choices 可選擇其中一項)*

Saffron risotto with veal sauce 番紅花意大利飯配牛仔汁

Daily pasta 是日意大利麵

Homemade tagliatelle with girolles mushroom and Australian winter black truffle (Additional HK\$188)  
自家製扁寬配雞油菌、蒙塔西奧芝士醬及澳洲黑松露 (另加港幣\$188)

Home made Strozzapreti with blue lobster, cherry tomato and parsley (Additional HK\$248)  
自家製手扭粉配藍龍蝦、車厘番茄和番茜 (另加港幣\$248)

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### Main course 主菜

*(Select one of the choices 可選擇其中一項)*

Pan-fried tooth fish with seasonal vegetables and lemon sauce 香煎牙魚配時令蔬菜及檸檬汁

Slow cook veal loin with peas and mushroom and veal jus 慢煮牛仔柳配青豆、蘑菇及牛仔肉汁

Wagyu beef sirloin with seasonal vegetables and winter black truffle sauce (Additional HK\$328)  
和牛西冷配時令蔬菜及冬季黑松露汁 (另加港幣\$328)

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### Dessert 甜品

Selections of dessert 精選甜品

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### Coffee or Tea 咖啡或茶

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