



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 cook egg served with porcini mushroom, parmesan sauce and Alba white truffle (additional HKD\$588)

慢煮蛋配牛肝菌、巴馬臣芝士醬及阿爾巴白松露 (另加港幣\$588)

Sabatini's eggplant parmigiana with mozzarella, San Marzano tomato sauce and basil (additional HKD\$188)

意式焗巴馬臣芝士千層茄子配水牛芝士、番茄汁及羅勒 (另加港幣\$188)

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 jus 藏紅花意大利飯配牛仔肉汁

Daily pasta 是日意大利麵

Paccheri with eggplant, green olives and tomato sauce 意大利粗通心粉配茄子、橄欖及蕃茄醬

Homemade tagliolini with Alba white truffle 自家製全蛋麵配阿爾巴白松露
(另加港幣\$588 Add on HKD\$588)

Main course 主菜

(Select one of the choices 可選擇其中一項)

Toothfish in "marinara" sauce with capers and olives 牙魚配意大利蕃茄醬、水瓜榴及橄欖

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

Veal loin served with morels mushroom, parsnip puree and Alba white truffle (additional HKD\$688)

牛仔柳配羊肚菌、白甘筍蓉及阿爾巴白松露 (另加港幣\$688)

Dessert 甜品

Selections of dessert 精選甜品

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

HKD\$598

Antipasto or soup, pasta, main course and dessert

前菜或湯, 意大利麵, 主菜及甜品

HKD\$698

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

另加阿爾巴白松露每克港幣\$198 additional Alba white truffle HKD\$198 per gram

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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Selections of Antipasti 意大利自助頭盤

Daily soup 是日餐湯

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慢煮蛋配牛肝菌、巴馬臣芝士醬及阿爾巴白松露 (另加港幣\$588)

Sabatini's eggplant parmigiana with mozzarella, San Marzano tomato sauce and basil (additional HKD\$188)

意式焗巴馬臣芝士千層茄子配水牛芝士、番茄汁及羅勒 (另加港幣\$188)

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 cuttlefish, zucchini and peas 意大利飯配墨魚、意大利青瓜及豌豆

Daily pasta 是日意大利麵

Potatoes gnocchi with walnuts and gorgonzola 意大利薯糰配合桃及拱佐諾拉藍芝士

Homemade tagliolini with Alba white truffle 自家製全蛋麵配阿爾巴白松露

(另加港幣\$588 Add on HKD\$588)

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 parsley 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

Veal loin served with morels mushroom, parsnip puree and Alba white truffle (additional HKD\$688)

牛仔柳配羊肚菌、白甘筍蓉及阿爾巴白松露 (另加港幣\$688)

Dessert 甜品

Selections of dessert 精選甜品

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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)

Black ink risotto, tomato and squid 墨汁意大利飯配蕃茄及魷魚

Daily pasta 是日意大利麵

Paccheri pasta 'Norcina' style with sausage and mushroom 意大利粗通心粉配意大利香腸、蘑菇及蕃茄醬

Homemade tagliolini with Alba white truffle 自家製全蛋麵配阿爾巴白松露

(另加港幣\$588 Add on HKD\$588)

Main course 主菜 (Select one of the choices 可選擇其中一項)

Pan-fried seabass fish with seasonal vegetables, capers and lemon butter sauce 香煎鱸魚配時令蔬菜、水瓜柳及牛油檸檬汁

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

Veal loin served with morels mushroom, parsnip puree and Alba white truffle (additional HKD\$688)

牛仔柳配羊肚菌、白甘筍蓉及阿爾巴白松露 (另加港幣\$688)

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