



Sabatini Ristorante Italiano  
Kowloon



## Lunch Specialties

### Appetizers 前菜

(Select one of your choices 可選擇其中一項)

Traditional Italian appetizer 傳統意大利自助頭盤

Soup of the day 是日餐湯

Boston lobster bisque with crutons and sour cream 龍蝦濃湯 (Additional 另加港幣 HK\$150)

Poached white asparagus with 48 months iberico ham and hollandaise sauce (Additional HK\$288)

水煮白蘆筍配 48 個月西班牙黑毛豬風乾火腿及蛋黃醬 (另加港幣 \$288)

### Pasta or Risotto 意大利麵 或 意大利飯

(Select one of your choices 可選擇其中一項)

Risotto with green peas, squid in black ink sauce

墨魚汁意大利飯配青豆及魷魚

Plin ravioli stuffed with meat in butter and parmesan cheese

意式豬肉雲吞配牛油及巴馬臣芝士汁

Pasta of the day

是日意大利麵

Caserecce with white asparagus, razor clams and bottarga (Additional HK\$288)

意式扭紋粉配白蘆筍、聖子皇及烏魚子 (另加港幣 \$288)

### Main Courses 主菜

(Select one of your choices 可選擇其中一項)

Pan-fried fillet of Mediterranean ombrina fish in lemon, butter and capers sauce

香煎地中海石首魚柳配檸檬、牛油及水瓜柳汁

Braised US prime beef short ribs with mashed potatoes and red wine sauce

燴牛肋肉配薯蓉及紅酒汁

Grilled Australian lamb chops with bell pepper caponata

扒澳洲羊架配甜椒

Grilled Australian Wagyu M5 sirloin with deep fried white asparagus and black truffle sauce (Additional HK\$388)

香烤澳洲 M5 和牛西冷配香炸白蘆筍及黑松露汁 (另加港幣 \$388)

### Dessert 甜品

Selection dessert from trolley with freshly brewed coffee or tea and cookies

自選自家製甜品配意式咖啡、茶及曲奇

#### Menu Combination

Appetizer, Pasta and Dessert	\$498
Appetizer, Main Course and Dessert	\$568
Full Course Menu	\$598

#### Drinks Recommendations

	<u>Glass</u>	<u>Bottle</u>
Prosecco, Spumante (Sparkling)	\$85	\$425
Pinot Grigio, Caldora (White)	\$85	\$425
Sangiovese & Merlot, Primo (Red)	\$85	\$425
Orange, Grapefruit, Guava (Fruit Juice)	\$45	
Free Flow Package until 2:30pm (Sparkling, White and Red Wine)	\$218	
Mocktail Free Flow until 2:30pm (Grapefruit Delight)	\$68	

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。

All prices are subject to 10% service charge. 以上價目另加一服務費。



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水煮白蘆筍配 48 個月西班牙黑毛豬風乾火腿及蛋黃醬 (另加港幣 \$288)

### Pasta or Risotto 意大利麵 或 意大利飯

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

Saffron risotto with beef cheek ragout

紅花粉意大利飯燴和牛面頰肉粒

Pumpkin gnocchi in butter sage sauce and smoked eel

南瓜芝士麵團配鼠尾草牛油汁及煙燻鱈魚

Pasta of the day

是日意大利麵

Caserecce with white asparagus, razor clams and bottarga (Additional HK\$288)

意式扭紋粉配白蘆筍、聖子皇及烏魚子 (另加港幣 \$288)

### Main Courses 主菜

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

Pan-fried fillet of cod in onion cream sauce

香煎鱈魚柳配洋蔥忌廉汁

Grilled Australian lamb chops with bell pepper caponata

扒澳洲羊架配甜椒

Pan-fried spring yellow chicken with herbs sauce

香烤春雞配香草汁

Grilled Australian Wagyu M5 sirloin with deep fried white asparagus and black truffle sauce (Additional HK\$388)

香烤澳洲 M5 和牛西冷配香炸白蘆筍及黑松露汁 (另加港幣 \$388)

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

Mushrooms risotto

蘑菇意大利飯

Ravioli Caprese stuffed with caciotta cheese with tomato sauce and basil

芝士雲吞配番茄汁及羅勒

Pasta of the day

是日意大利麵

Caserecce with white asparagus, razor clams and bottarga (Additional HK\$288)

意式扭紋粉配白蘆筍、聖子皇及烏魚子 (另加港幣 \$288)

### Main Courses 主菜

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

Fillet of salmon in crust of herbs in white wine butter and capers sauce

香草包糠三文魚配水瓜柳及白酒牛油汁

Pan-fried Canadian pork chop with herbs sauce

香煎加拿大豬扒配香草汁

Grilled Australian lamb chops with bell pepper caponata

扒澳洲羊架配甜椒

Grilled Australian Wagyu M5 sirloin with deep fried white asparagus and black truffle sauce (Additional HK\$388)

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