



# GRAND MENU

2023 New Delicacies

SALAD | SOUP | APPETIZER | PIZZA | PASTA | GRILL | BAKED & RISOTTO  
DESSERT | WINE | BEER | DRINK BAR



分店地址



# Salad

沙律

Selected fresh vegetables and delicious ingredients  
嚴選新鮮蔬菜及美味配料



## 薩莉亞沙律醬 SPECIAL DRESSING

所有沙律均淋上薩莉亞特色沙律醬，獨有配方令您一試愛上。

All salads are sprinkled with Saizeriya's special salad dressing.



NEW

Smoked Salmon Salad

## 煙三文魚沙律

\$40 半份 \$22

Smoked salmon is a great source of omega-3, with light smoky flavor and umami taste

煙三文魚含豐富的奧米加3，煙燻味道溫和而帶出三文魚獨有鮮味



Northern Shrimp Salad

## 甜蝦沙律

\$36 半份 \$20

No.1 all time favourite salad  
長期人氣No.1沙律



Chicken Salad with a Soft-boiled Egg

## 溫泉蛋雞肉沙律

\$36

Grated cheese and soft-boiled egg lift the flavor and richness of chicken salad  
配以芝士粉和溫泉蛋，雞肉口感更香濃順滑

※此沙律不設 半份



Seaweed Salad

## 海草細切沙律

\$28 半份 \$16

Fresh vegetables with seaweed. Refreshing!  
新鮮蔬菜配以營養海草，口味清新



Pineapple Mixed Vegetables Salad

## 菠蘿什錦蔬菜沙律

\$28 半份 \$16

Salad in tropical style  
熱帶風味沙律

改為切片橄欖  
方便配搭更滋味!



Octopus with Olives

## 八爪魚粒伴橄欖

\$20 雙倍 \$36

Chewy octopus goes well with olives.  
彈牙的八爪魚粒配上風味獨特的橄欖



Seaweed

## 中華海草

\$10 雙倍 \$18

A simple, healthy appetizer  
營養豐富，健康美味



Buffalo Mozzarella Cheese with Olive Oil

## 水牛芝士配橄欖油

\$18

Traditional Italian Appetizer  
傳統意大利前菜



**Soup** **濃湯** Italian traditional bisque 意大利的傳統濃湯

**香味四溢**

**Creamy Mushroom Soup 蘑菇忌廉湯** \$14

Creamy soup made with chopped fresh white mushrooms.  
新鮮白蘑菇切碎配搭濃滑忌廉，經典餐湯之選

**蔬菜美味**

**Minestrone Vegetable Soup 意大利菜湯** \$14

A taste of countryside tomato and vegetable stew  
豐富蔬菜熬製，田舍風味的蕃茄雜菜湯

**香醇鮮奶**

**Cream Corn Soup 粟米忌廉湯** \$14

Finely ground golden corn with sweet-smelling milk  
金黃粟米配上香滑鮮奶精磨而成

**口感鮮美**

**Seafood Chowder 周打海鮮湯** \$14

Chowder soup with various kinds of seafood,  
Saizeriya's best-seller  
薩莉亞最熱賣，充滿多種海鮮的周打湯

**Bakery 即焗麵包**

意大利的主食麵包，口感鬆軟而帶有淡淡的橄欖油香氣

**NEW**

**Focaccia 佛卡夏 (原味意式麵包) \$10**

**Garlic Baguette 蒜香法包 \$12**

**無限添飲**

**豆磨咖啡**

**各式茶包**

**DRINK BAR 飲品吧**

**Drink Bar Set 飲品吧餐 \$13/ person 位**

**Drink Bar for Kids (at age 3 to 12) 小童飲品吧餐 \$8/ person 位**  
(3-12歲的顧客)

Free for children under the age of three.  
\* 未滿3歲之小童免費 \*

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# HOUSE SPECIAL

## 薩莉亞風味菜式

Signature dish with Saizeriya's unique recipes  
自家特製的招牌菜式



配搭佛卡夏享用更滋味!



Focaccia

佛卡夏 (原味意式麵包) \$10



NEW



秘製  
香草牛油醬汁

Escargots with Herbs and Butter

## 香草牛油焗田螺

\$30

The finest escargots imported from Europe baked with classic herb butter  
嚴選珍貴歐洲田螺，配以優質香草牛油



採用優質芝士及牛奶製作出自家獨有配方



Grilled Potato with Cheese (Frico)

## 芝士薯蓉

\$28

Made of concentrated fresh milk with rich Parmesan cheese melted in velvety mashed potato  
使用濃縮的鮮奶製成，配上濃厚的芝士溶化在口感軟滑的薯蓉，滋味無窮

NEW



Grilled Potato with Cheese (Frico) and Black Truffle Paste

## 黑松露芝士薯蓉

\$34

The combination of frico and truffle paste stands out from the tradition, a must-try item for truffle lovers!  
黑松露醬與芝士薯蓉混合後味道更昇華，松露愛好者不容錯過

### 小貼士 Tips

享用前記得將薯蓉和  
黑松露醬拌勻喔！  
Mix the grilled potato with  
black truffle paste,  
Enjoy!



## 芝士薯蓉 FRICO

Frico是意大利東北部弗留利的傳統菜式，並有多種烹調方法，在薩莉亞我們以鮮奶、芝士和薯蓉的組合為您呈上意式獨特風味。

A traditional dish with different kind of recipes of Friuli, a region in Northeast Italy. In Saizeriya we present it by fresh milk, cheese and mashed potato with a distinctive Italian taste.

## WINE 餐酒

感謝支持

全新定價

New Standard Prices



紅

白

杯裝葡萄酒

Red / White Wine

約120ml

\$10 杯裝 Glass



紅

白

壺裝葡萄酒

Red / White Wine

約250ml

\$20 壺裝 Decanter

## BEER 啤酒

KRONENBOURG

1664

Beer

330ml

\$20

支裝 Bottle



## APPLE CIDER 蘋果酒

SOMERSBY

APPLE CIDER

330ml

\$16

支裝 Bottle





# Appetizer

前菜

Appetizers that's savory and inviting  
大家喜愛的開胃小食



Grilled Chicken (8 pcs.)  
原味雞翼 (8隻)

\$38



Grilled Chicken (4 pcs.)

原味雞翼 (4隻)

Baked chicken wings are finger licking good, juicy and tasty  
肉汁豐富的烤焗雞翼，香口美味



\$20



1.5kg 裝  
(約40隻)

\$138

冷凍  
FROZEN



Appetizer Platter

前菜小食拼盤

A combination of popular side dishes, perfect choice for gatherings  
集合多款經典小食，聚餐的最佳選擇

\$34



Golden Crispy Chicken

脆焗香味雞球

Whole chunks of health and low-fat chicken  
鮮嫩雞肉，甘香鬆脆

\$20



NEW

Double  
(雙倍)

\$38



Grilled Spicy Sausages

香辣腸

Spicy taste stimulating your appetite  
香辣腸配薯仔，最佳小食

\$20



Gourmet Sausages

歐陸風烤焗香腸

Tasty sausages with baked potato  
香腸配薯仔，最佳小食

\$20



Popcorn Shrimp

脆脆蝦

Crispy and tasty  
外皮香脆，蝦肉爽口，令人停不了口

\$30



500g 裝  
(約28隻)

\$88

冷凍  
FROZEN



無限添飲

豆磨咖啡

各式茶包

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★ 全新定價 ★

New Standard Prices

紅葡萄酒

白葡萄酒

杯裝葡萄酒

Red / White Wine

約120ml

\$10

杯裝

Glass

紅葡萄酒

白葡萄酒

壺裝葡萄酒

Red / White Wine

約250ml

\$20

壺裝

Decanter

BEER 啤酒

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330ml

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支裝

Bottle

APPLE CIDER 蘋果酒

SOMERSBY

APPLE CIDER

330ml

\$16

支裝

Bottle

Appetizer

前菜

Appetizers that's savory and inviting

大家喜愛的開胃小食

配

蕃茄醬

一包

TAKE OUT

Baked Potatoes

香焗薯粒

\$20

Baked potatoes are golden, crispy and savory!

金黃香脆的薯粒，令人食慾大增

TAKE OUT

Baked Corn with Cheese

芝士焗粟米

\$20

A perfect balance of sweet corn and savory cheese

享受鹹甜交織的滋味



Baked Spinach with White Sauce

香焗白汁菠菜

\$20

Tender spinach smothered in creamy white sauce

香濃白汁令菠菜增添順滑口感



Sautéed Spinach with Bacon

意式菠菜伴煙肉

\$20

Homemade style, feeling sweet

家常菜式，親切美味



Sautéed Garlic Broccoli with Mushrooms

香蒜辣汁野菌西蘭花

\$20

Healthy side dish goes well with all main dishes

可搭配任何主菜，惹味健康



Black Pepper Steamed Clam on Iron Plate

黑椒蜆肉鐵板煮

\$20

Oven clam appetizer, taste good

散發著新鮮蜆肉味道



Grilled Squid with Garlic Sauce

蒜汁燒魷魚

\$30

Best served with homemade garlic sauce

配上自家製蒜汁，帶出魷魚鮮味



# Baked & Risotto

## 烤焗類

New delicacies, rich in foreign flavor  
洋溢意國情懷美食新滋味



Chicken Doria

### 雞肉多利亞

\$30

Saizeriya Doria with baked chicken and white sauce  
香嫩雞肉白汁焗飯



Meat Doria

### 肉醬多利亞



\$30

Saizeriya doria with meat sauce and white sauce  
自家製薩莉亞肉醬白汁焗飯



星級  
口感

Meat Doria with a Soft-boiled Egg

### 溫泉蛋肉醬多利亞

\$35

Our popular meat doria with a soft-boiled egg on top  
薩莉亞人氣肉醬多利亞配溫泉蛋，口感豐富，完美搭配



Rigatoni with Shrimp

### 甜蝦粗管麵

\$30

Baked tube shaped pasta with shrimp, Saizeriya white sauce and cheese  
焗甜蝦拼合薩莉亞白汁及芝士粗管麵



Rigatoni with Chicken

### 雞肉粗管麵

\$30

Baked tube shaped pasta with chicken, Saizeriya white sauce and cheese  
焗粗管麵配上香嫩雞肉拼合薩莉亞白汁及芝士



Mushrooms & Cream Risotto

### 野菌忌廉意大利飯

\$30

Healthy turmeric rice with mushroom and cream sauce  
健康黃薑飯配以野菌忌廉汁



Risotto "NERO DI SEPIA"

### 墨魚汁意大利飯

\$30

Cuttlefish ring with cuttlefish ink sauce  
墨魚醬配以魷魚圈



# Pizza

薄餅

Authentic Italian pizza  
地道意大利風味薄餅

8"

芝士控  
必食



Double Cheese  
雙重芝士 +\$6

Pizza with Triple Buffalo Mozzarella Cheese

三倍水牛芝士薄餅

\$38

Enjoy the soft and creamy texture of buffalo cheese in every bite  
每一口都享受到飽滿而柔軟的水牛芝士口感



## 水牛芝士 BUFFALO CHEESE

薩莉亞的水牛芝士(Mozzarella di Bufala)直接由意大利南部盧帕拉(Lupara)入口。顧名思義，水牛芝士必須使用水牛奶製作，屬於比較獨特的芝士。因為水牛奶比牛奶成分更豐富，所以水牛芝士奶味濃郁，口感柔軟，風味淡甜，加熱後比其他芝士更能拉絲。

Saizeriya's mozzarella is directly imported from Southern Italy-Lupara. It is 100% made from the milk of water buffalo. Buffalo milk is thick and creamy, and buffalo cheese is appreciated for its versatility, elastic texture and unique flavor.

配搭溫泉蛋  
口感更豐富!



Soft-boiled egg  
(Cold)

溫泉蛋

\$6



Double Cheese  
雙重芝士 +\$6

人氣  
No. 1

Pizza "MARGHERITA"

水牛芝士薄餅

\$30

Irresistible double cheese combination  
雙重芝士，香味濃厚，喜愛芝士朋友不容錯過



採用意大利進口煙肉



Double Cheese  
雙重芝士 +\$6

Pizza with Bacon & Pineapple

煙肉菠蘿薄餅

\$34

Perfect combination of bacon and pineapple  
煙肉和菠蘿的完美組合



Double Cheese  
雙重芝士 +\$6

Salami Pizza

莎樂美腸薄餅

\$38

Crispy and delicious  
香脆的莎樂美腸，烤焗後更見惹味



Double Cheese  
雙重芝士 +\$6

Pizza with Mushroom and Chicken

野菌雞肉薄餅

\$38

Peppery chicken and palatable mushroom  
啖啖雞肉伴隨著香濃野菌，多層次口感

無限添飲

豆磨咖啡

各式茶包

## DRINK BAR 飲品吧

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杯裝葡萄酒  
Red / White Wine

約120ml

\$10 杯裝  
Glass



壺裝葡萄酒  
Red / White Wine

約250ml

\$20 壺裝  
Decanter

## BEER 啤酒

KRONENBOURG  
1664

Beer

330ml

\$20 支裝  
Bottle



## APPLE CIDER 蘋果酒

SOMERSBY  
APPLE CIDER

330ml

\$16 支裝  
Bottle



採用白汁作為  
薄餅底醬

採用意大利進口煙肉



Double  
Cheese  
雙重芝士+\$6

Pizza with Bacon, Potatoes and White Sauce

白汁煙肉薯仔薄餅

\$38

Baked potato paired with savory bacon  
外脆內軟的薯粒搭配香口的煙肉，口感豐富



## 白汁 SALSA BALSAMELLA



薩莉亞的白汁均由自家澳洲工場製造，主要用上牛奶和牛油製成，保證品質優良穩定。口感順滑，味道細緻。

Saizeriya produces Salsa Balsamella at Australia self-own factory with guaranteed high quality and safety. Salsa Balsamella which is made of milk and butter, comes with smoothy and milky taste.

配搭溫泉蛋  
口感更豐富!



Soft-boiled egg (Cold)

溫泉蛋

\$6



Double  
Cheese  
雙重芝士+\$6

Pizza with Seafood and White Sauce

白汁海鮮薄餅

\$38

Tasty seafood goes well with rich white sauce  
美味海鮮配上濃厚白汁



Double  
Cheese  
雙重芝士+\$6

Pizza with Sweet Corn and White Sauce

白汁黃金粟米薄餅

\$30

Sweet corn doused in cheese to go with white sauce is refreshing in summer  
香甜粟米薄餅配上白汁，夏日至尊



# Pasta

## 意大利粉

Selected pasta directly imported from Italy  
精選意大利入口優質意粉

BEST  
熱賣之選  
SELL

NEW



Spaghetti with Smoked Salmon & Spinach

煙三文魚菠菜忌廉意大利粉 \$42

A delightful mix of smoked salmon, spinach and black pepper in creamy white sauce  
嫩滑煙三文魚粒及菠菜，加入忌廉醬汁和黑椒，層次豐富



Spaghetti with "TARAKO" Sauce

明太子海鮮意大利粉 \$40

Squid and Shrimp with "TARAKO" sauce  
明太子配以魷魚及蝦仁的意大利粉，鮮味十足



Spaghetti "CARBONARA"

溫泉蛋卡邦拿那意大利粉 \$40

Bacon and cream sauce with a soft-boiled egg on top  
溫泉蛋配上煙肉及淡忌廉，人氣意大利粉



Spaghetti with Black Truffle Sauce

黑松露野菌忌廉意大利粉 \$40

Delicate black truffle sauce from Italy with the most amazing aroma and taste  
選用意大利高質黑松露醬配野菌，味道獨特香濃



Spaghetti with Black Truffle Sauce and a Soft-boiled Egg

溫泉蛋黑松露野菌忌廉意大利粉 \$45

星級精選

甜蝦以微凍  
狀態呈上，以保持  
鮮味和口感



Spaghetti with "TARAKO" Sauce and Northern Shrimp

明太子甜蝦海鮮意大利粉 \$46

Northern shrimp brings sweet and delicate taste with "TARAKO" sauce  
明太子意大利粉加入鮮甜甜蝦，帶來煥然一新的味道



Spaghetti "NERO DI SEPPIA" with Northern Shrimp

墨魚汁甜蝦意大利粉 \$42

The umami taste of northern shrimp well matched with cuttlefish ink sauce  
墨魚汁配搭甜蝦，增添多重鮮味

## BAKERY 即焗麵包



Focaccia

佛卡夏(原味意式麵包) \$10

NEW



Garlic Baguette

蒜香法包 \$12

配搭溫泉蛋  
口感更豐富!



Soft-boiled egg  
(Cold)

溫泉蛋  
\$6



# Rigatoni' 粗管麵

Rich sauce with selected rigatoni directly imported from Italy  
濃郁醬汁配上精選意大利入口優質粗管麵

採用意大利進口煙肉



Mushroom Cream Rigatoni

野菌忌廉粗管麵

\$30

Mushroom with Saizeriya white sauce  
野菌與薩莉亞特製白汁烹調，並撒上香濃芝士粉



"ARRABBIATA" Bacon Rigatoni

香辣蕃茄煙肉粗管麵

\$30

Taste of Rome, with detectable umami taste!  
源自羅馬的菜式。加入煙肉，香辣惹味



Spaghetti with Tomato & Bacon

蕃茄煙肉意大利粉

\$30

Fresh and sweet tomato sauce with tasty bacon  
鮮甜蕃茄醬汁配上特色煙肉



Spaghetti "PEPERONCINO" with Spinach

菠菜煙肉香蒜辣汁意大利粉

\$30

Bacon and spinach with peperoncino sauce  
煙肉配以菠菜和香蒜辣汁



Spaghetti Bolognese

肉醬意大利粉

\$30

Italian classic dish, highlight the taste of beef from  
Saizeriya meat sauce  
意大利粉經典口味，自家製的肉醬突顯出牛肉的鮮味

Spaghetti Bolognese with a Soft-boiled Egg

溫泉蛋

\$35

肉醬意大利粉



推薦



Spaghetti "VONGOLE"

香蒜辣汁邦哥尼意大利粉

\$35

A perfect complement of garlic chilli sauce and briny flavor of clams  
肉質嫩滑的蜆肉配上惹味十足的蒜蓉及辣椒



Spaghetti with Octopus and Broccoli in Tomato Sauce

蕃茄八爪魚西蘭花意大利粉

\$35

Appetizing tomato sauce mix with octopus and fresh broccoli  
蕃茄醬汁與八爪魚的融合，加上清爽的西蘭花，美妙而刺激食慾的組合



Creamy Spaghetti with Broccoli and Chicken

忌廉西蘭花雞肉意大利粉

\$35

Nutritious ingredients in flavorful and milky cream sauce  
配搭西蘭花和雞肉，營養豐富，同時帶有淡淡忌廉香氣



Spaghetti "NERO DI SEPIA"

墨魚汁意大利粉

\$35

Cuttlefish ring with cuttlefish ink sauce  
墨魚醬配以魷魚圈



# Grill

扒類

Finely selected ingredients to bring you a new taste of meat cuisine  
各種精選配搭，肉類料理新口味

**暫停供應**

**小貼士 Tips**  
享用前記得將牛肉粒和配菜拌勻喔！  
Mix the beef with sides, Enjoy!

**AUSSIE BEEF**

Diced beef with Vegetable Salsa  
**意式洋蔥蒜蓉焗牛肉粒 \$58**  
The grilled beef is spiced up with garlic sauce and sides that enhances distinctive smell and flavor.  
配搭惹味的蒜蓉汁及配料，每一口都充滿了層次感！



請選擇以下一款醬汁  
Pepper sauce 黑椒汁    Garlic sauce 蒜蓉汁

Rib Eye Steak  
**肉眼牛扒 200g \$79**  
Premium rib eye steak offers excellent tenderness and flavor  
軟滑並充滿肉汁的精選肉眼牛扒

※已淋上醬汁，圖為黑椒汁肉眼牛扒



Grilled Lamb Rack (3 pcs.)  
**羊鞍焗爐燒(3件) \$79**



**NEW**  
Grilled Lamb Rack (2 pcs.)  
**羊鞍焗爐燒(2件) \$58**  
Grilled lamb rack with rich and unique aroma  
肉質豐厚的羊鞍經烤焗後突出羊肉獨有香氣

—— BAKERY 即焗麵包 ——



**NEW**  
Focaccia  
**佛卡夏 (原味意式麵包) \$10**



Garlic Baguette  
**蒜香法包 \$12**

—— RICE 白飯 ——



Rice  
**白飯 \$8**





Grilled Salmon Fillet  
**香煎焗三文魚** \$40  
Salmon fillet served on a sizzling iron plate, hot and delicious  
三文魚經過鐵板燒烹調，香口美味



Salmon Fillet with Cheesy White Sauce  
**白汁芝士焗三文魚** \$42  
Salmon fillet with creamy white sauce and cheese  
嫩滑三文魚配以白汁和芝士，香濃不膩



※已淋上醬汁

Hamburg Steak and Gourmet Sausage with Black Pepper Sauce  
**黑椒汁香腸漢堡拼盤** \$42  
Enjoy the meaty succulence and satisfying texture of hamburg steak and sausage  
更優惠地同時品嚐歐陸風香腸及漢堡，令人「肉」罷不能!



※已淋上醬汁

Hamburg Steak with Vegetable Salsa  
**意式洋葱蒜蓉漢堡** \$35  
Saizeriya hamburg steak with Italian salsa with garlic sauce  
自家製漢堡配上意式洋葱雜菜和蒜蓉汁



※已淋上醬汁

Black Pepper Sauce Hamburg Steak  
**黑椒汁漢堡** \$35  
A simple way to taste hamburg steak with the original gravy  
漢堡的簡單食法，能品嚐到原始的肉汁鮮味



※已淋上醬汁

Grilled Chicken with Vegetable Salsa  
**意式洋葱蒜蓉燒雞** \$35  
Perfect combination of chicken and salsa in Italian local flavor  
雞肉與特製洋葱蒜蓉雜菜的完美組合



※已淋上醬汁

Black Pepper Sauce Chicken Steak  
**黑椒汁燒雞** \$35  
Grilled chicken served with black pepper sauce  
香烤雞扒配黑椒汁



# Dessert

## 甜品

To give a perfect ending to a fine meal  
為聚餐劃上完美的句號



**意大利直接入口**  
Directly imported from Italy



Lemon Sorbet

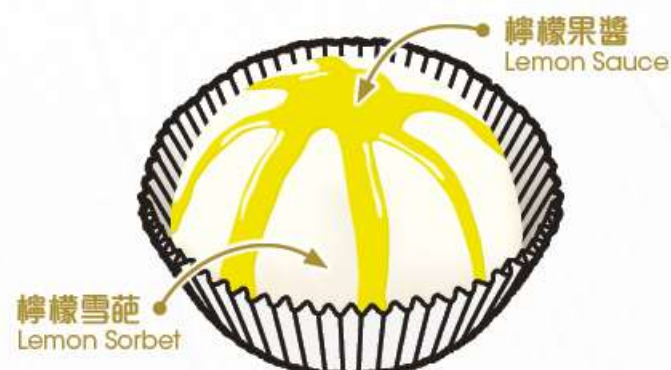
**檸檬雪葩**

**\$18**

以意大利的西西里檸檬製作的雪葩，味道酸甜帶有檸檬清香，去掉油膩感的最佳選擇。

Lemon sorbet made with Sicilian lemons that brings refreshing lemon scent.

An excellent choice to remove greasiness.



Italian Custard Gelato

**意大利吉士忌廉雪糕 \$18**

吉士忌廉雪糕是意大利當地最受歡迎的口味之一，混合了牛奶和雞蛋的特製配方，口感更加順滑。

Custard Gelato is one the most popular flavors in Italy, gives smooth texture with delicate formula with egg and milk.

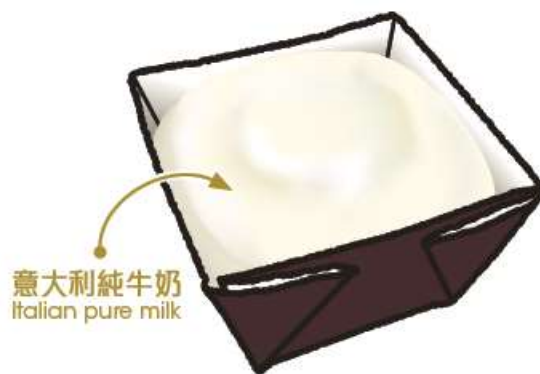


Italian Fior di Latte Gelato

**意大利牛奶忌廉雪糕 \$18**

充滿濃郁牛奶香味的軟滑意式雪糕，採用意大利純牛奶製成，回味無窮。

Rich milky flavor gelato made by Italian pure milk with creamy texture.



Tartufo Chocolate Ice-cream

**意大利松露朱古力雪糕 \$20**

濃厚的朱古力雪糕包裹著香甜牛奶雪糕，外層再鋪上朱古力粉及榛子碎，是完美口味配搭的甜品之選。

Chocoolate ice-cream with a heart of milk, covered by cocoa powder and hazelnut granules.



**無限添飲**

**豆磨咖啡**

**各式茶包**

**各式茶包**

**DRINK BAR 飲品吧**

Drink Bar Set

**飲品吧餐 \$13/位**

Drink Bar for Kids (at age 3 to 12)

**小童飲品吧餐 \$8/位**  
(3-12歲的顧客)

Free for children under the age of three.  
\* 未滿3歲之小童免費 \*

- 飲品杯於「飲品吧區」供應，顧客點菜後請自行取用。  
Drinks are provided at the self-service Drink Bar. Please help yourselves after ordering.
- 如有對使用方法有疑問，請隨時向店員查詢。  
Please feel free to ask our attendants in case of queries.
- 冷熱水設於「飲品吧區」，顧客請自由取用。  
Hot and cold water is provided at the self-service Drink Bar. Please help yourselves.
- 飲品吧以每位計。One price for one person.
- 無限添飲。All you can drink.
- 不可共飲、試飲或帶走。No sharing, tasting and take away.





Italian Custard Pudding

## 意大利布甸



\$18

薩莉亞的意大利布甸繼承了古羅馬時代的製作方法，具有濃厚的雞蛋和奶油的傳統風味。

Saizeriya's Italian pudding is made with the ancient Roman recipe and has a basic full-flavored taste of egg and milk.

採用  
MILK TOP  
雪糕

+\$8升級

意大利牛奶忌廉雪糕

Milk Ice-cream (MILK TOP) with Italian Custard Pudding

## 牛奶雪糕 (MILK TOP) 配意大利布甸

\$26

口感細滑的牛奶雪糕配搭香濃的意大利布甸，美味加倍！

Refreshing ice-cream pairs with Saizeriya's Italian pudding, doubles your happiness!

Chocolate & Milk Ice-cream (MILK TOP)

## 朱古力 & 牛奶雪糕 (雙球) \$20 (MILK TOP)

選用北海道3.7牛奶的牛奶雪糕，和加入比利時朱古力粒製作的特濃朱古力雪糕，雙重味覺享受。

Milk ice cream made with Hokkaido 3.7 milk, and Chocolate Ice-cream with Belgian chocolate chips inside.

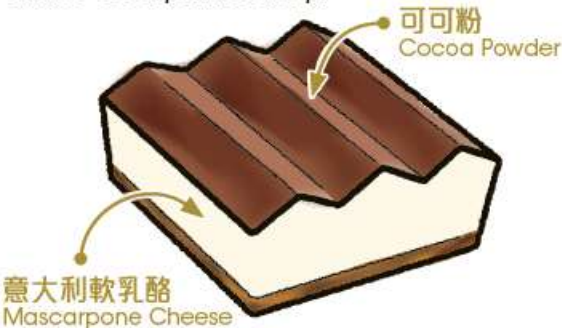


Ice Tiramisu

## 意大利咖啡凍餅 \$20

薩莉亞的提拉米蘇是將意式蛋黃和意大利軟乳酪以及鮮奶油等攪拌後，澆在滲透了咖啡的鬆軟糕點上，最後再灑上可可粉。

Saizeriya's Tiramisu is made of cream mixed with zabaglione, mascarpone cheese and fresh cream on top of coffee soaked sponge. It is finished with a dash of cocoa powder on top.



Meringue Cake

## 天使蛋糕

\$20

夾心的傳統蛋白糖霜脆餅與黑朱古力碎，配以外層幼滑細緻的冰雪蛋糕，實在是味覺的極至享受。

Delicate meringue filled with a fine cream semifreddo flavoured with dark chocolate drops.



Pistachio Semifreddo Cake

## 開心果冰雪蛋糕 \$20

香甜的開心果冰雪蛋糕，底部再配以朱古力蛋白脆餅，令人難以抗拒。

Delicious pistachio semifreddo on a bed of cocoa meringue granules.



自帶蛋糕在本店食用，費用為每個HK\$25。

HK\$25 WILL BE CHARGED FOR EACH CAKE BROUGHT-IN AND TAKEN INSIDE.



請勿進食非本店供應的食物

NO OUTSIDE FOOD OR BEVERAGE ALLOWED

● 圖片只供參考 The pictures are only for reference. ● 不設加一服務費，請到收銀處付款 No Service Charge. Kindly pay at Cashier.



# Wine

餐酒



由意大利入口的餐酒  
Wine imported from Italy



紅  
葡萄酒

白  
葡萄酒

杯裝葡萄酒  
Red / White Wine  
約120ml

**\$10** 杯裝  
Glass

壺裝葡萄酒  
Red / White Wine  
約250ml

**\$20** 壺裝  
Decanter



紅  
葡萄酒

**\$58** 750ml 支裝 Bottle

CLITERIA VINOROSSO  
RED WINE

來自意大利南部莫利塞，選用100%蒙帕賽諾葡萄，並於當地酒廠裡的薩莉亞專用酒桶中發酵而成。  
From Molise, a region of Southern Italy. Made from 100% Montepulciano grape. Specially made for Saizeriya.

特點 Tasting Notes

濃郁果味與淡淡苦澀產生絕妙的平衡，唇齒留香。  
Taste of rich fruitiness but slightly bitter. Harmonious and fragrant.

推薦料理 Recommended Dishes

芝士、牛扒、羊腩、意大利粉。  
Pairs well with cheese, grilled meats and pasta.



粉紅  
帶泡  
葡萄酒

**\$58** 750ml 支裝 Bottle

LAMBRUSCO ROSATO DOLCE  
SPARKLING ROSÉ WINE

來自意大利的北部的微氣泡酒，混合當地三種藍布魯斯科葡萄釀成，色澤呈亮麗的粉紅色，同時滿足味覺和視覺享受。  
A semi-sparkling wine of Northern Italy, blended with 3 kinds of Lambrusco grapes. Tastes good and looks good.

特點 Tasting Notes

帶有多種果香，口感細膩香甜，非常容易入口。  
Fruity and medium sweet taste. Very pleasant and "easy" to drink.

推薦料理 Recommended Dishes

前菜小食、薄餅等等。  
Perfect with light meals, appetizers and pizzas.



白  
葡萄酒

**\$58** 750ml 支裝 Bottle

CLITERIA VINOBIANCO  
WHITE WINE

來自意大利南部莫利塞，選用特雷比奧羅白葡萄，並於當地酒廠裡的薩莉亞專用酒桶中發酵而成。  
From Molise, a region of Southern Italy. Made from Trebbiano grapes. Specially made for Saizeriya.

特點 Tasting Notes

清甜爽朗，酸度適中。果味清淡，能襯托出食材本身的味道。  
Fruity, refreshing, with moderate sour. Its light flavour can perfectly bring out the taste of our dishes.

推薦料理 Recommended Dishes

新鮮沙律、海鮮、雞肉。  
Ideal with salads, seafood and chicken.

BEER 啤酒

KRONENBOURG  
1664  
Beer

330ml

**\$20** 支裝  
Bottle



APPLE CIDER 蘋果酒

SOMERSBY  
APPLE CIDER

330ml

**\$16** 支裝  
Bottle



禁止18歲以下人士飲酒  
NO LIQUOR FOR PERSON UNDER AGED 18

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分店地址