



# Grand Menu

NEW DELICACIES

SALAD | SOUP | APPETIZER | BAKED DISH | PIZZA | PASTA  
RIGATONI | GRILL | 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

## CHILL 優惠價!!

重新下調價格回饋顧客~



Smoked Salmon Salad

**煙三文魚沙律**

\$34 **半份** \$18

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



**人氣 No.1**

Northern Shrimp Salad

**甜蝦沙律**

\$30 **半份** \$16

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



※此沙律不設 **半份**

Chicken Salad with a Soft-boiled Egg

**溫泉蛋雞肉沙律**

\$30

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



**薩莉亞沙律醬**

**SPECIAL SALAD 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.



Seaweed Salad

**海草細切沙律**

\$24 **半份** \$13

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**

\$24 **半份** \$13

Salad in tropical style  
熱帶風味沙律



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 Olives

**水牛芝士配橄欖** \$20

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  
Very fragrant smell



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  
Delicious Vegetables



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  
Sweet-smelling Milk Taste



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  
Marvellous Taste

Seafood Chowder  
**周打海鮮湯**

**\$14**

Chowder soup with various kinds of seafood,  
Saizeriya's best-seller  
薩利亞最熱賣，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



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 \*

- 飲品杯於「飲品吧區」供應，顧客點菜後請自行取用。  
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- 無限添飲。All you can drink.
- 不可共飲、試飲或帶走。No sharing, tasting and take away.



# 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



秘製 香草牛油醬汁

Escargots with Herb 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



牛傘肚

LAMPREDOTTO

牛的第四個胃，吃起來口感較薄身和軟滑。  
It is the fourth stomach of a cattle that has a tender and smooth texture.

NEW

Italian Lampredotto Stew

意式白豆燉牛傘肚

\$28

A traditional Italian stew dish that combines lampredotto and white kidney beans in tomato sauce  
加入蕃茄醬汁和不同材料燉煮令牛肚充份入味，是意大利經典的開胃菜



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 kinds 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.



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

## WINE 餐酒



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



紅葡萄酒

CLITERNIA VINOROSSO  
Red Wine



白葡萄酒

CLITERNIA VINOBIANCO  
White Wine



粉紅帶泡葡萄酒

LAMBRUSCO ROSATO DOLCE  
Sparkling Rosé Wine

750ml

各款每支 \$58 支裝 Bottle

BEER 啤酒



PERONI  
NASTRO AZZURRO

330ml

NEW

\$20 支裝 Bottle

APPLE CIDER 蘋果酒

SOMERSBY  
APPLE CIDER

330ml

\$18 支裝 Bottle



# Appetizer

前菜

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



Grilled Chicken Wings (8 pcs.)  
原味雞翼 (8隻) \$38



Grilled Chicken Wings (4 pcs.)  
原味雞翼 (4隻) \$20

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



1.5kg 裝  
(約40隻)

\$138



Appetizer Platter  
前菜小食拼盤 \$34

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



調整鮮蝦尺寸  
更優惠  
價格推出



Popcorn Shrimp  
脆脆蝦 \$20

Crispy and tasty  
外皮香脆，蝦肉爽口，令人停不了口



500g 裝  
(約70隻)

\$108



Grilled Spicy Sausages  
香辣腸 \$20

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



Gourmet Sausages  
歐陸風烤焗香腸 \$20

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



Golden Crispy Chicken  
脆焗香味雞球 \$20

Crispy-coated low-fat chicken chunks  
鮮嫩雞肉，甘香鬆脆



Double  
(雙倍)

\$38



無限添飲

豆磨咖啡

各式茶包

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# Appetizer 前菜

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



**NEW**

Prosciutto Crudo (4 pcs)  
**風乾火腿 (4片)**

\$20

Prosciutto from Italy offers a savory flavor, best served with wines  
來自意大利的風乾火腿，鹹香而肉質柔軟，適合配搭餐酒一同享用



**TAKE OUT** 配 蕃茄醬 一包

Baked Diced Potatoes  
**香焗薯粒**

\$20

Baked diced potatoes are golden, crispy and savory!  
金黃香脆的薯粒，令人食慾大增



**NEW** **TAKE OUT**

Sautéed Asparagus  
**意式清煮蘆筍**

\$20

A simple dish features the unique and refreshing flavor of asparagus  
清煮蘆筍加上芝士粉，簡單地品嚐到蘆筍獨有清爽的味道



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



**TAKE OUT**

Sautéed Garlic Broccoli with Mushrooms  
**香蒜辣汁野菌西蘭花**

\$20

Healthy side dish goes well with all main dishes  
可配搭任何主菜，惹味健康

採用意大利進口煙肉



**TAKE OUT**

Sautéed Spinach with Bacon  
**意式菠菜伴煙肉**

\$20

Homemade style, feeling sweet  
家常菜式，親切美味



**TAKE OUT**

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



**TAKE OUT**

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 Dish

## 烤焗類

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



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，完美配搭



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



Chicken Doria

雞肉多利亞

\$30

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



## 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.



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

## WINE 餐酒



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



CLITERNIA  
VINOROSSO  
Red Wine



紅葡萄酒



CLITERNIA  
VINOBIANCO  
White Wine



白葡萄酒



LAMBRUSCO  
ROSATO DOLCE  
Sparkling Rosé Wine



粉紅帶泡葡萄酒

各款每支 \$58 支裝  
Bottle



NEW \$20 支裝  
Bottle

## APPLE CIDER 蘋果酒

SOMERSBY  
APPLE CIDER

330ml

\$18 支裝  
Bottle



# 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



Pizza "MARGHERITA"

水牛芝士薄餅

\$30

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



NEW



Double Cheese  
雙重芝士 +\$6

Sweet Corn Pizza

黃金粟米薄餅

\$30

Sweet corn doused in cheese is refreshing and juicy  
滿滿的香甜粟米，夏日至尊

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/位

Drink Bar for Kids (at age 3 to 12)

小童飲品吧餐  
(3-12歲的顧客) \$8/位

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# Double Cheese

## 雙重芝士

任何薄餅 +\$6  
 可享有雙重芝士  
 Enjoy double cheese on  
 any pizza for an extra \$6



採用意大利進口煙肉  
 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



**NEW**  
 Seafood Pizza  
**海鮮薄餅** \$38  
 Tasty squid ring and succulent shrimp  
 美味魷魚加上爽甜蝦仁



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



Pizza with Mushrooms and Chicken  
**野菌雞肉薄餅** \$38  
 Peppery chicken and palatable mushrooms  
 啖啖雞肉伴隨著香濃野菌，多層次口感

### WINE 餐酒

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

紅葡萄酒 白葡萄酒 粉紅帶泡葡萄酒

CLITERNIA VINOROSSO Red Wine  
CLITERNIA VINOBIANCO White Wine  
LAMBRUSCO ROSATO DOLCE Sparkling Rosé Wine

各款每支 **\$58** 支裝  
Bottle

### BEER 啤酒

PERONI NASTRO AZZURRO  
330ml

**NEW** \$20 支裝  
Bottle

### APPLE CIDER 蘋果酒

SOMERSBY APPLE CIDER  
330ml

**\$18** 支裝  
Bottle



# Pasta

## 意大利粉

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



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



採用意大利進口煙肉



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**



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**



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**

● 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.

# 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



**NEW** TAKE OUT

Creamy Rigatoni with Mushrooms and Asparagus  
**野菌蘆筍忌廉粗管麵 \$35**

Saizeriya white sauce well mixed with selected mushrooms and asparagus  
以薩莉亞的特製白汁烹調，加入精選的野菌和蘆筍



TAKE OUT

"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  
意大利粉的經典口味，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"  
**香蒜辣汁蜆肉意大利粉 \$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



**NEW** TAKE OUT  
Creamy Spaghetti with Asparagus and Chicken  
**忌廉蘆筍雞肉意大利粉 \$35**

The flavor of asparagus blends harmoniously with milky cream sauce, making it a flavorful and nutritious choice!  
清甜的蘆筍與濃郁的忌廉醬取得了完美的平衡，是營養十足的選擇！



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



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

Grain-fed Steak

穀飼牛扒 200g

\$79

Grain-fed steak offers excellent tenderness and flavor  
軟滑並充滿肉汁的精選穀飼牛扒

※ 圖為黑椒汁肉眼牛扒



Grilled Lamb Rack (3 pcs.)

羊鞍焗爐燒(3件)

\$79

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



小心魚骨  
Beware of  
Tiny Bones



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



小心魚骨  
Beware of  
Tiny Bones

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

## BAKERY 即焗麵包



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



Hamburg Steak and Gourmet Sausage with Black Pepper Sauce

### 黑椒汁漢堡配歐陸腸

\$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!



### Hamburg Steak with Vegetable Salsa 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



### 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



**NEW**

Grilled Chicken with Vegetables Salsa and Spicy Sausages

### 洋葱蒜蓉燒雞 配香辣腸

\$42

Juicy chicken and flavorful spicy sausages on one plate!  
鮮嫩多汁的洋葱蒜蓉燒雞，加上微辣的香腸，雙重惹味!



### Grilled Chicken with Vegetable Salsa 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



### 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

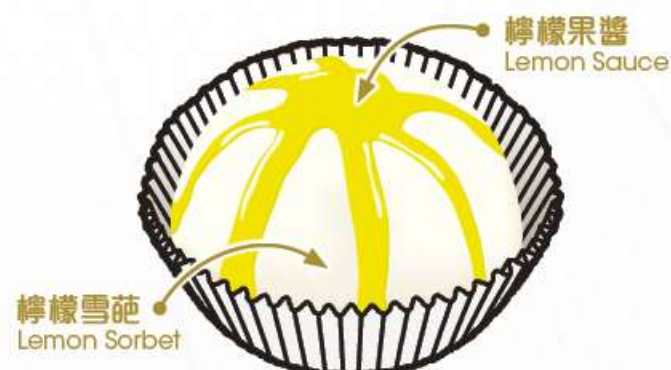
檸檬雪葩

\$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.



CUSTARD CREAM  
吉士忌廉



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 of the most popular flavors in Italy, gives smooth texture with delicate formula with egg and milk.

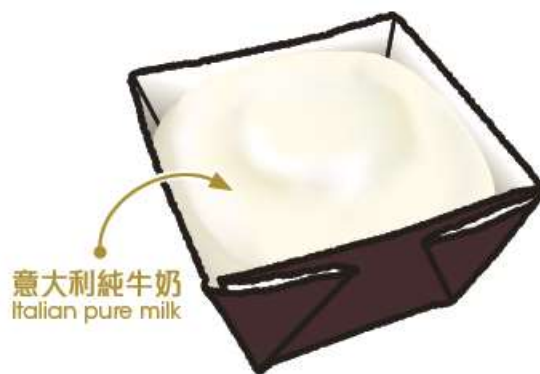


Italian Fior di Latte Gelato

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。

Chocolate 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

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.



+ \$8 升級  
意大利牛奶忌廉雪糕

採用  
MILK TOP  
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)(Double Scoops)

## 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

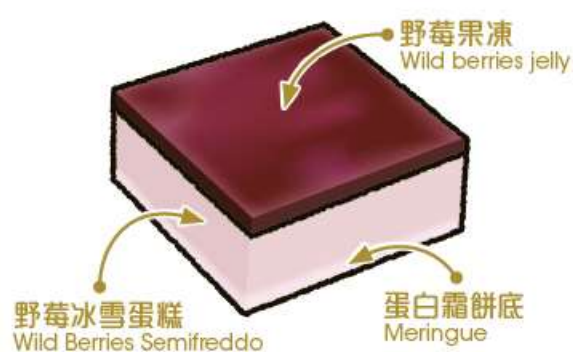
夾心的傳統蛋白糖霜脆餅與黑朱古力碎，配以外層幼滑細緻的冰雪蛋糕，實在是味覺的極至享受。  
Delicate meringue filled with a fine cream semifreddo flavored with dark chocolate drops.



Wild Berries Semifreddo Cake

## 野莓冰雪蛋糕 \$20

頂部是以四種野莓製成的果凍，配上軟滑的冰雪蛋糕及酥脆的蛋白霜餅底，酸甜滋味令人回味無窮！  
Delicate semifreddo covered with wild berries jelly, on a bed of meringue granules, perfect balance of sweetness and sourness.



自帶蛋糕在本店食用，費用為每個HK\$25

A CAKEAGE FEE OF HK\$25 PER CAKE WILL BE CHARGED FOR BRINGING YOUR OWN CAKE



請勿於店內享用非本店供應的食物或飲料

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.

# 餐酒 Wine

由意大利入口的餐酒  
Wine imported from Italy



使用冷藏貨櫃由意大利產區直送香港



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

TAKE OUT \$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

TAKE OUT \$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

TAKE OUT \$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



PERONI  
NASTRO  
AZZURRO

330ml

\$20 支裝  
Bottle

APPLE CIDER 蘋果酒

SOMERSBY  
APPLE CIDER

330ml

\$18 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