



Sabatini Ristorante Italiano
Kowloon



Forbes
TRAVEL GUIDE

Celebrating Forbes Travel Guide “Four-Star” Achievement 2025
2025 年福布斯旅遊指南四星榮譽

Forbes Premium Black Truffle Set Lunch Menu
福布斯尊貴黑松露套餐

Uova strapazzate con capasanta scottata e tartufo nero invernale
Scrambled egg on toast with Hokkaido scallop and winter black truffle
炒有機雞蛋多士配北海道帶子及冬季黑松露

Fettuccine alla Gricia con carciofi e tartufo nero invernale
Home made fettuccine in Gricia sauce with artichoke and winter black truffle
自家製闊條麵配洋蔥豬頰肉白酒汁、雅枝竹及冬季黑松露

Filetto di merluzzo antartico servito con salsa al Burro e Limone
Pan-fried toothfish in butter and lemon sauce
香煎牙魚伴牛油檸檬汁

OR 或

Costolette di agnello alla scottadito con caponata di peperoni
Australian lamb chops with bell pepper caponata
香烤澳洲羊扒配甜椒

Carrello dei dolci
Sabatini of desserts from the trolley
精選甜品

Freshly brewed coffee or tea and cookies
意式咖啡或茶及曲奇

每位港幣 HK\$888 per person

Additional order of winter black truffle is served at HK\$48 per gram.
額外冬季黑松露每克另加港幣\$48。

All prices are subject to 10% service charge. 以上價目另加一服務費。
If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。
Menu cannot be used in conjunction with other promotional, discount offer, and discounted The Royal Garden gift card.
此套餐不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。



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Forbes Premium Black Truffle Tasting Menu 福布斯尊貴黑松露套餐

Ricciola Marinata con uva, olio affumicato, scarola riccia e caviale

Marinated king fish served with grape, smoked oil and caviar

醃製帝王魚配鮮提子、煙燻橄欖油及魚子醬

Viticoltori Ponte Prosecco Conegliano Valdobbiadene DOCG Frizzante, Veneto Italy (100ml)

Crema di carciofi con capasanta scottata, olio alla mentuccia e tartufo nero invernale

Artichoke cream soup with Hokkaido scallop, mint oil and winter black truffle

雅枝竹忌廉湯配北海道帶子、薄荷油及冬季黑松露

Or 或

Lobster bisque con crostini e panna acida

Lobster bisque with crutons and sour cream (Additional HK\$98)

龍蝦濃湯 (另加港幣 \$98)

Agnolotti del plin alle erbe con salsa al burro e tartufo nero invernale

Plin Agnolotti stuffed with herbs in winter black truffle and butter sauce

自家製意式雲吞配香草及冬季黑松露牛油汁

Fontanafredda Gavi di Gavi Stripes, Piedmont Italy (100 ml)

Or 或

Linguine ai gamberi rossi siciliani con pomodorini e prezzemolo

Linguine with Sicilian red prawns, cherry tomatoes and parsley (Additional HK\$168)

意式西西里紅蝦扁意粉配香草及車厘番茄 (另加港幣 \$168)

Fontanafredda Gavi di Gavi Stripes, Piedmont Italy (100 ml)

Filetto di Triglia di scoglio mediterranea con brodetto ai frutti di mare e carciofi

Pan fried mediterranean red mullet in tomato and seafood broth with artichoke

香煎地中海紅衫魚配番茄、海鮮及雅支竹湯汁

Gewurztraminer, Bottega Vinai Cavit, Trentino-Alto Adige, Italy (100ml)

Filetto di manzo Wagyu alla Rossini con fegato grasso e tartufo nero invernale

Australian Wagyu beef tenderloin Rosini with duck liver and winter black truffle

澳洲和牛柳配鴨肝及冬季黑松露

Carpineto Chianti Classico Riserva DOCG, Tuscany Italy (100 ml)

Gelato alla zucca e vaniglia con tartufo nero invernale

Pumpkin and vanilla ice cream with winter black truffle

南瓜雲呢拿雪糕配冬季黑松露

每位港幣 HK\$1,688 per person

另配餐酒每位港幣 HK\$620 per person for wine pairing

Additional order of winter black truffle is served at HK\$48 per gram.

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Forbes Kaiseki Menu

福布斯精緻懷石料理

Appetizer 前菜

Homemade Warabi Bean Curd with Matsuba Crab Meat
Deep Fried Sakura Shrimp, Dried Cod Fish
季節蕨豆腐伴松葉蟹肉、炸櫻花蝦、燒鱈魚乾

Soup 吸物

Sea Bream with Seaweed Clear Soup
鯛魚海苔清湯

Sashimi 刺身

Red Tuna, Sliced Striped Jack, Botan Shrimp
金槍魚、深海池魚薄切、牡丹蝦

Tempura 天扶良

Live Shrimp, Whiting Fish, Sweet Potato, Baby Onion
車海老、沙追魚、蕃薯、洋蔥仔

Teppanyaki 鐵板燒

U.S Angus Beef Steak served with Seasonal Vegetables
美國安格斯牛肉厚燒配季節野菜

Rice Set 食事

Kamameshi Rice with Sea Urchin and Truffle Paste
served with Miso Soup & Pickles
海膽松露醬釜飯
配 麵豉湯及香菜

Dessert 甜品

Seasonal Dessert
精選季節甜品

Special Offer 20%off to enjoy a glass of the champagne per person
(original price \$238 per glass)

每位以八折優惠價可享用香檳乙杯 (原價港幣\$238/杯)

優惠價每位港幣 HK\$1,180 per person (原價港幣 HK\$1,480)

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