



Sabatini Ristorante Italiano
— Hong Kong —

Premium Degustation Menu

Caviale Amur Schrenkii servito con Blinis (10g)

Amur Schrenkii caviar served with blinis(10g)

特級魚子醬配小圓薄餅 (10 克) (另加港幣\$198 Add on HKD\$198)



Carpaccio di scampi e caviale Daurenki servito con mela verde, limone e olio d'oliva

New Zealand scampi carpaccio with Daurenki caviar, with green apple, lemon and olive oil

新西蘭小龍蝦生薄片配魚子醬、青蘋果、檸檬及橄欖油

Or

Vitello tonnato

Slow cooked veal loin in preserved tuna sauce with cappers

慢煮牛仔薄片配吞拿魚汁及水瓜柳

Or

Ovetto cotto a bassa temperatura servito con funghi porcini, salsa di Parmigiano e tartufo bianco d'Alba

Slow cooked egg served with porcini mushroom, Parmesan cheese sauce and Alba white truffle

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 Add on HKD\$588)

Minestrone di verdure tradizionale

Traditional Italian vegetables soup 傳統意式雜菜湯

Or

Zuppa di astice con crema acida, crostini di pane ed erba cipollina

Boston lobster soup with bread croutons 龍蝦濃湯 (另加港幣\$98 Add on HKD\$98)

Pappardelle fatte in casa con coda di bue alla Vaccinara

Homemade pappardelle in ox-tail sauce Vaccinara style 自家製意大利闊面配羅馬式燉牛尾

Or

Tagliolini fatti in casa al tartufo bianco d'Alba

Homemade tagliolini served 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)

Filetto di branzino selvatico servito con salsa puttanesca e spinaci e patata arrosto

Wild caught seabass fillet served with puttanesca sauce, spinach and roasted potato 香煎野生鱸魚配蕃茄銀魚柳橄欖醬、菠菜及焗薯

Or

Coscia di pollo in salsa Amatriciana con olive nere e purea di patata

Yellow chicken leg in Amatriciana sauce with black olives and mashed potatoes 黃油雞腿配蕃茄煙肉汁、黑橄欖及薯蓉

Or

Agnello allo scottadito con patata fondente e salsa al vino rosso

Grilled Australian lamb chops with potatoes fondant and Barolo wine sauce 香烤澳洲羊扒配黃金香薯及紅酒汁

Or

Vitello da latte servito con spugnole, crema di pastinaca e tartufo bianco d'Alba

Slow cooked veal loin served with morels mushroom, parsnip and Alba white truffle 慢煮牛仔柳配羊肚菌、防風草及阿爾巴白松露 (另加港幣\$588 Add on HKD\$588)

Semifreddo alle nocciole piemontesi e caramello salato

Piedmont hazelnut semifreddo served with salted caramel 海鹽焦糖意大利榛子雪糕蛋糕

Or

Tiramisu' tradizionale alla Sabatini

Sabatini signature Tiramisu Sabatini 經典提拉米蘇

HKD\$1,380 per person

Enjoy 32% off for selected bottles of Champagne, white and red wines

另加阿爾巴白松露每克港幣\$188

additional Alba white truffle HKD\$188 per gram

Please be advised that the menu can only be served to all guests at the table. 請全枱客人選取此套餐。

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。

Menu cannot be used in conjunction with other promotional, discount offer, and discounted The Royal Garden gift cards.

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。

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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Seasonal Tasting Menu

Caviale Amur Schrenkii servito con Blinis (10g)

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Stuzzichino di benvenuto

Amuse Bouche

餐前小食

Battuta di scampi servita con caviale Daurenki ed insalatina mista

New Zealand langoustine tartare served with Daurenki caviar and mixed greens

新西蘭小龍蝦他他配魚子醬及雜菜沙律

Bellavista Franciacorta Alam Assemblage 1 Brut N.V. (100ml)

Uovo cotto a bassa temperatura con porcini, salsa di Parmigiano e tartufo bianco d'Alba

Slow cook egg served with porcini mushroom, parmesan sauce and Alba white truffle

慢煮蛋配牛肝菌、巴馬臣芝士醬及阿爾巴白松露

Poggio Al Tesoro Vermentino 2024(100ml)

Zuppa di astice

Boston lobster bisque

龍蝦濃湯

Tagliolini fatti in casa al tartufo bianco d'Alba

Homemade tagliolini with Alba white truffle

自家製全蛋麵配阿爾巴白松露

Domaine Billaud Simon Chablis 1er Cru Les Vaillons 2023(100ml)

Vitello da latte servito con spugnole, crema di pastinaca e tartufo bianco d'Alba

Slow cooked veal loin served with morels mushroom, parsnip and Alba white truffle

慢煮牛仔柳配羊肚菌、防風草及阿爾巴白松露

Luigi Pira Barolo Serralunga 2021(100ml)

Semifreddo alle nocciole piemontesi e caramello salato

Piedmont hazelnut semifreddo served with salted caramel

海鹽焦糖意大利榛子雪糕蛋糕

Castello Di Meleto Vin San to Del Chianti 2012 (50ml)

Piccola pasticceria

Homemade petits fours

自家製甜點

Coffee or tea 咖啡或茶

每位港幣 HKD\$2,288 per person

另配餐酒每位港幣 HKD\$780 per person for wine pairing

另加阿爾巴白松露每克港幣\$188 additional Alba white truffle HKD\$188 per gram

Enjoy 32% off for selected bottles of Champagne, white and red wines

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