



IFC Sabatini x Michelin 2 Stars Ankyu 安久
Chef Marco Antonio Li Voti x Chef Yozo Ueda
4 Hands Dinner Tasting Menu

Amuse bouche

餐前小菜

Tonnetto rosso affumicato, pomodoro, foglia di shiso, cipollotto e caviale

Smoked bonito, served with tomato, shiso leaf, spring onion and caviar
煙燻鯉魚配番茄、紫蘇葉、香蔥及魚子醬

Passatelli in brodo di tartaruga

Passatelli with "Suppon" turtle soup
中華水魚湯配帕薩泰利特色意麵

Tagliatelle fatte in casa ai ricci di mare, finferle e Tartufo nero

Homemade tagliatelle with Sea Urchin, fresh girolles mushrooms and Australian black truffles
自家製闊條麵配海膽、鮮黃油菌及澳洲黑松露

Anguilla laccata & baccala mantecato, servita con insalatina di ravanelli e cetrioli marinate in wasabi

Glossy Eel served with Baccalà Mantecato, summer salad of cucumber and cherry radish marinated in wasabi
海鰻配鹽焗鱈魚蓉及鮮山葵漬青瓜櫻桃蘿蔔盛夏沙律

Wagyu di Kyoto e salsa di pepe verde e sancho

Kyoto Wagyu cube roll served with green and sancho pepper sauce
京都和牛配意大利青汁及日本山椒汁

Gelato all'asparago bianco con warabi mochi al caffè

German Black Forest White asparagus ice cream with coffee warabi mochi
德國黑森林白蘆筍雪糕配咖啡蕨餅

Home-made petit fours

自家製小點

Caffè o tè

Freshly brewed coffee or tea
意式咖啡或茶

每位港幣 HK\$2,380 per person

Menu available on 2 & 3 June 2024

The ingredients will be changed according to seasonality. 菜單會因季節性而更換食材

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。

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