



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

***Aragosta servita con pisellini , emulsione di wasabi caviale***

Pan-seared Boston lobster served with green peas, wasabi emulsion and caviar  
香煎波士頓龍蝦配青豆、山葵汁及魚子醬

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***Risotto alla marinara e calamaretti " volanti "***

Seafood risotto with firefly squid  
海鮮意大利飯配螢火魷魚

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***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  
**(additional course HK\$388 另加菜式)**

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***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

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***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

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***Caffè o tè con biscottini***

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

**每位港幣 HK\$1,280 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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