



## Celebrating Forbes “Four-Star” Achievement in Year 2020 Sabatini Delighted Dinner

### ***Tartare di Manzo Fassone con Parmigiano 36 Mesi***

*Fassone Beef Tartare with 36-month Parmesan Cheese*

意式生牛肉韃鞞伴 36 個月巴馬臣芝士

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### ***Penne con Funghi e Crema al Tartufo Nero***

*Penne with Mixed Mushrooms and Black Truffle Cream Sauce*

長尖通粉伴雜野菌配黑松露忌廉汁

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### ***Galletto alla Cacciatora con Olive, Cipolline e Pomodorini***

*Oven-Baked French Spring Yellow Chicken with Cacciatora Sauce*

香煎法國黃油春雞伴意式香草番茄醬

**O Or 或**

### ***Manzo Australiano alla Griglia con Verdure di Stagione***

*Grilled Australian Angus Beef Sirloin Served with Seasonal Vegetables*

香烤澳洲安格斯西冷牛扒配時令蔬菜

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### ***Dolce Saint Honore***

*Signature St Honore Cake*

招牌聖安娜千層酥

**O Or 或**

### ***Fragole al Pepe Rosa Flambe, con Pannacotta alla Vaniglia***

*Pink Peppercorn Strawberry Flambe with Vanilla Panna Cotta*

火焰意大利奶凍配粉紅胡椒草莓汁

**每位港幣 HK\$688 per person**

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 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。