



Sabatini Ristorante Italiano

—— Hong Kong ——

Premium Degustation Menu

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鱈魚魚子醬、青蘋果、檸檬及橄欖油

Or

Tartare di manzo passone con funghi porcini e parmigiano reggiano con crostini di pane

Fassone beef tartare with shaved parmesan cheese and porcini mushroom

意大利生牛肉他他配巴馬臣芝士及牛肝菌

Or

Insalata di astice blu con verdure croccanti e maionese leggera all'aglio

Blue lobster salad served with crunchy vegetables and garlic mayonnaise 藍龍蝦沙律配蔬菜及香蒜蛋黃醬

(另加港幣\$288 Add on HKD\$288)

Zuppa di funghi

Mushrooms soup 蘑菇忌廉湯

Or

Zuppa di astice blu con crema acida, crostini di pane ed Erba cipollina

Blue lobster soup with bread croutons 龍蝦濃湯

(另加港幣\$128 Add on HKD\$128)

Pappardelle fatte in casa alla Vaccinara

Homemade pappardelle with Ox tail ragout 自家製意大利闊條麵配牛尾肉醬

Or

Tagliolini fatti in casa al tartufo nero invernale

Homemade tagliolini with winter black truffle 自家製全蛋麵配冬季黑松露

(另加港幣\$288 Add on HKD \$288)

Filetto di branzino con olive taggiasche, pomodorini e salsa di pesce

Pan seared wild caught seabass with taggiasca olives, tomatoes and fish sauce 香煎野生鱸魚配橄欖、番茄及魚汁

Or

Cotoletta di vitello alla milanese con rucola, pomodorini e aceto balsamico

Milk fed veal cotoletta Milanese style served with rocket, cherry tomato and balsamic vinegar 米蘭式炸牛仔扒配火箭菜、車厘蕃茄及黑醋

Or

Agnello allo scottadito con patata fondente e salsa al vino rosso

Grilled Australian lamb chops with potatoes fondant and Barolo wine sauce 香烤澳洲羊扒配千層香薯及紅酒汁

Or

Controfiletto di manzo Wagyu con tartufo nero invernale

M5 Wagyu sirloin with winter black truffle 薄切 M5 和牛西冷配冬季黑松露

(另加港幣\$388 Add on HKD\$388)

Millefoglie con crema pasticcera e mango

Mango and vanilla Napoleon cake 芒果拿破崙

Or

Tiramisu' tradizionale alla Sabatini

Sabatini signature Tiramisu Sabatini 經典提拉米蘇

HKD\$1,180 per person

Enjoy 32% off for selected bottle Champagne, white wine and red wine

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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