



Sabatini Ristorante Italiano
— Hong Kong —

Blue Lobster & Black Truffle Tasting menu 藍龍蝦及黑松露套餐

Stuzzichino di benvenuto
Amuse Bouche
餐前小食

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
Bellavista Franciacorta Alma Gran Cuvee Brut N.V.(100ml)

Uovo cotto a bassa temperatura con finferle, salsa al Parmigiano e tartufo nero invernale
Slow-cook poached egg served with girolles mushroom, parmesan cheese sauce and winter black truffle
慢煮蛋配雞油菌、巴馬臣芝士汁及冬季黑松露

Fettucine fatte in casa al ragu di granchio e ricci di mare
Homemade fettucine with crab ragout and sea urchin
意大利闊條麵配蟹肉及海膽
Poggio Al Tesoro Vermentino 2022(100ml)

Amadai croccante con asparago verde e pisellini su salsa di corallo
Crispy Amadai fish served with green asparagus and sweet peas on coral sauce
金目鯛柳配青蘆筍、青豆及石斑汁
Domaine Billaud Simon Chablis 1er Cru Les Vaillons 2022(100ml)

Controfiletto di manzo Wagyu con tartufo nero invernale
M5 Wagyu sirloin with winter black truffle
M5 和牛西冷配冬季黑松露
Luigi Pira Barolo Serralunga 2019(100ml)

Gelato al cioccolato con albicocche e mandorle
Dark chocolate ice cream with apricot and almonds
黑朱古力雪糕配黃桃及杏仁
Castello Di Meleto Vin San to Del Chianti 2012(50ml)

Piccola pasticceria
Homemade petits fours
自家製甜點

每位港幣 HK\$1,958 per person
另配餐酒每位港幣 HKD\$780 per person for wine pairing
所有瓶裝酒均可享有六八折優惠 32% off for all bottle of 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。