



Sabatini Ristorante Italiano

— Hong Kong —

Seasonal Tasting Menu

時令品嚐套餐

Stuzzichino di benvenuto

Amuse Bouche

餐前小食

Capasanta scottata con prosciutto crudo, fichi nostrani e pisellini

Pan seared scallop with Parma ham, figs and sweet peas

香煎帶子配風乾火腿、無花果及甜豆

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

Uovo cotto a bassa temperatura, granchio reale ed asparago verde su spuma di patata e caviale Oscetra

Slow-cook poached egg served with Alaska king crab, green asparagus, potato foam and Oscetra caviar

慢煮蛋配阿拉斯加皇帝蟹肉、青蘆筍、薯仔泡沫及魚子醬

Fettuccine fatte in casa al granchio reale

Home made fettuccine with Alaskan king crab

自家製意大利闊面配阿拉斯加皇帝蟹肉

Poggio Al Tesoro Vermentino 2022(100ml)

Coda di Aragosta scottata con salsa di crostacei e purea di topinambur

Pan seared Boston lobster tail with crustacean sauce and Jerusalem artichokes puree

香煎波士頓龍蝦尾海鮮汁及耶路撒冷雅枝竹泥

Domaine Billaud Simon Chablis 1er Cru Les Vaillons 2022(100ml)

Controfiletto di manzo Wagyu alla "pizzaiola"

M5 Wagyu sirloin with fruit tomato and basil salad served with beef jus

M5 和牛西冷配車厘茄及羅勒沙律

Luigi Pira Barolo Serralunga 2019(100ml)

Gelato al fico con granella di nocciole e fichi nostrani

Figs leaf ice cream with piedmont hazelnut and fresh figs

無花果葉雪糕配榛子及鮮無花果

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。

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