



Sabatini Ristorante Italiano  
— Kowloon —

## ANTIPASTI

### Appetizers 前菜

港幣 HK\$

- Caviale Iraniano Beluga con i suoi condimenti (50gr)*** 4,888  
Iranian Beluga Caviar with blinis and condiments (50g)  
特級魚子醬配小圓薄餅及配料 (50 克)
- Carpaccio di scampi con sedano, caviale e sorbetto alla mela verde e rafano*** 588  
Scampi carpaccio with celery and caviar served with green apples and horseradish sorbet  
生小龍蝦薄片配西芹、魚子醬及青蘋果辣根雪葩
- Carpaccio di gambero viola di Mazara con bottarga e salmoriglio al pomodoro*** 588  
Violet prawn carpaccio with bottarga and fresh tomatoes dressing  
意式生紫蝦薄片配烏魚籽及新鮮番茄醬
-  ***Carpaccio di Fassone con rucola, Parmigiano e tartufo bianco d'Alba*** 1,988  
Fassone beef carpaccio with artichoke, arugula, parmesan cheese and Alba white truffle  
意大利生牛肉薄片配雅枝竹、火箭菜、巴馬臣芝士及阿爾巴頂級白松露
-  ***Uova strapazzate con capasanta scottata e tartufo bianco d'Alba*** 988  
Scrambled egg on toast with Hokkaido scallop and Alba white truffle  
炒有機雞蛋多士配北海道帶子及阿爾巴頂級白松露
- Polpo e capasanta con peperoni arrostiti, insalata riccia e uova di luccio affumicate*** 498  
Octopus and scallop salad with bell pepper, frisee and smoked pike roe  
八爪魚、帶子沙律配甜椒、菊苣沙律及煙燻梭魚籽
- Fritto misto all'italiana*** 508  
Deep-fried calamari, prawns, scallops and softshell crab in "Italian" style  
意式脆炸魷魚、大蝦、帶子及軟殼蟹
- Prosciutto iberico 48 mesi servito con melone*** 698  
48 months Iberic ham with fresh melon  
48 個月風乾西班牙黑毛豬火腿配蜜瓜
- La mozzarella di bufala o la burrata con pomodorini e prosciutto di Parma 24 mesi*** 358  
Buffalo mozzarella or burrata cheese with fresh cherry tomatoes and 24 months Parma ham  
水牛芝士或布拉塔芝士配車厘番茄及帕爾馬火腿
- Trippa di vitello alla parmigiana con ceci*** 328  
Stewed veal tripe "Parmigiana" style with chick peas  
意式燴牛仔肚配雞豆

Additional order of Alba white truffle is served at HK\$188 per gram.

額外阿爾巴頂級白松露每克另加港幣\$188。

Alba White Truffle Items cannot be used in conjunction with other promotions, discount offer, and discounted The Royal Garden gift cards.  
阿爾巴白松露不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。

All prices are subject to 10% service charge. 以上價目另加一服務費。

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## ZUPPE

### Soups 湯

港幣 HK\$

#### *Zuppa di verdure tradizionale*

188

Traditional Italian vegetable soup  
傳統意式雜菜湯

#### *Cappuccino ai funghi porcini con spuma al Parmigiano e biscotti*

188

Porcini mushrooms 'cappuccino' with parmesan cheese foam and cookies  
牛肝菌濃湯配巴馬臣芝士曲奇

#### *Stracciatella alla Romana*

188

Beef and capon consommé with beaten egg and parmesan cheese  
意式蛋花牛肉及雞清湯

#### *Bisque di astice con crema acida ed erba cipollina*

268

Boston lobster bisque with croutons and chives  
龍蝦濃湯

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## PASTE E RISOTTI

### Pastas and Risottos 意大利粉及飯

港幣 HK\$



#### *Tagliolini o risotto al tartufo bianco d'Alba*

988

Homemade tagliolini or risotto with Alba white truffle

自家製幼蛋麵或意大利飯配阿爾巴頂級白松露

#### *Linguine ai gamberi rossi siciliani con pomodorini e basilico*

688

Linguine with Sicilian red prawns, cherry tomatoes and fresh basil

意式西西里紅蝦扁意粉配香草及車厘番茄

#### *Spaghetti alle vongole veraci*

468

Spaghetti with fresh clams, garlic and parsley

香蒜蜆肉意大利粉

#### *Linguine alla Sabatini*

528

Linguine with scampi, clams and mussels, a "Sabatini" original

招牌意大利扁意粉配小龍蝦、蜆肉、青口及番茄汁

#### *Ravioli al nero di seppia ripieni di granchio con la sua salsa e pomodorini*

688

Black ink ravioli stuffed with Alaska crab and cherry tomatoes in crab sauce

意式墨魚汁雲吞釀阿拉斯加帝王蟹肉配車厘茄蟹肉汁



#### *Capunti con salsiccia, porcini e castagne con tartufo bianco d'Alba*

988

Homemade capunti with sausage, porcini, chestnuts and Alba white truffle

自家製意式長型貝殼粉配豬肉腸、牛肝菌、栗子及阿爾巴頂級白松露

#### *Tagliolini all'astice leggermente piccanti con pomodorini Datterini*

688

Homemade tagliolini with Boston lobster, chili and cherry tomato sauce

自家製全蛋麵配龍蝦及辣車厘茄汁

#### *Risotto alla Sabatini con code di scampi*

548

Risotto with scampi "Sabatini's" recipe

小龍蝦意大利飯

#### *Risotto ai funghi porcini*

408

Risotto with porcini mushrooms

牛肝菌意大利飯

#### *Lasagna alla bolognese*

428

The original oven-baked lasagna "Bolognese" style

意式肉醬千層麵

#### *Tonnarelli paglia e fieno alla romana*

408

Homemade tonnarelli with morel mushrooms, green peas and

Parma ham in light cream sauce

自家製蛋麵配蘑菇、青豆、帕爾馬火腿及淡忌廉汁

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## SECONDI

### Main Courses 主菜

港幣 HK\$

#### *Astice alla Sabatini*

1,288

Oven-baked Boston lobster with risotto in “Sabatini” style  
the original dish created by Francesco Sabatini  
自家製焗龍蝦意大利飯

#### *Filetti di sogliola con asparagi verdi, Datterini e salsa al pinot grigio*

698

Fillet of Dover sole with green asparagus, cherry tomatoes and pinot grigio sauce  
香煎法國龍柳配青露筍、車厘番茄及白酒汁

#### *Filetto di branzino alla Sabatini con olive, patate e pomodorini freschi*

518

Baked fillet of seabass “Sabatini” style with potatoes, olives and cherry tomatoes  
自家製焗海鱸魚配香薯、橄欖及車厘番茄



#### *Vitello da latte cotto a bassa temperatura con salsa ai funghi e tartufo bianco d'Alba*

1,188

Slow cooked veal loin with mushrooms cream sauce and Alba white truffle  
慢煮牛仔柳配蘑菇忌廉汁及阿爾巴頂級白松露

#### *Guancetta di manzo brasata al Barolo con polenta alla piastra*

588

Slow cooked Wagyu beef cheek with polenta and red wine sauce  
慢煮和牛面頰肉配玉米餅及紅酒汁

#### *Ossobuco di vitello brasato al forno con risotto allo zafferano*

538

Slow braised ossobuco with saffron risotto and gremolata  
傳統意式燴牛仔膝配番紅花意大利飯

#### *Filetto di manzo Wagyu alla Rossini con fegato grasso e salsa al tartufo nero*

788

Australian Wagyu beef tenderloin rossini with seasonal vegetable and black truffle sauce  
澳洲和牛柳配鴨肝、時令雜菜及黑松露汁

#### *Manzo australiano Mayura M9*

1,388

Australian Mayura beef M9 (280g)  
澳洲 M9 和牛西冷 (280 克)

#### *Costolette d'agnello alla scottadito con millefoglie di patate*

588

Charcoal grilled lamb chops served with potato mille-feuille (270g)  
炭烤澳洲羊扒配千層香薯 (270 克)

#### *Controfiletto di manzo Wagyu Australiano M5 alla griglia con verdure di stagione*

598

Grilled Australian Wagyu M5 sirloin with seasonal vegetable (280g)  
香烤澳洲 M5 和牛西冷配時令雜菜 (280 克)

#### *Bistecca alla fiorentina di manzo wagyu M5 con verdure di stagione (1KG)*

1,998

Australian Wagyu M5 T-Bone steak with seasonal vegetable (1kg)  
澳洲 M5 和牛 T 骨扒配時令雜菜 (1 千克)

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