



Sabatini Ristorante Italiano
— Hong Kong —

Antipasti **Appetizers 前菜**

Polpo scottato con melanzana glassata e patata dolce servito in acqua di pomodoro e olive
Grilled octopus with glazed eggplant and sweet potato served in tomato water and olives
香烤八爪魚配茄子、薯仔、蕃茄及橄欖
\$458

 ***Carpaccio di scampi e caviale Daurenki servito con mela verde, limone e olio d'oliva***
New Zealand scampi carpaccio with Daurenki caviar, green apple, lemon and olive oil
新西蘭小龍蝦生薄片配魚子醬、青蘋果、檸檬及橄欖油
\$658

Uovo cotto a bassa temperatura con porcini, salsa al Parmigiano e tartufo bianco d'Alba
Slow cook egg served with porcini mushroom, Parmesan cheese sauce and Alba white truffle
慢煮蛋配牛肝菌、巴馬臣芝士醬及阿爾巴白松露
\$988

Mozzarella o la burrata con pomodorini, pesto di basilico e prosciutto di Parma 24 mesi
Buffalo mozzarella or burrata cheese served with 24 months Parma ham and cherry tomatoes
水牛芝士 或 布拉塔芝士配 24 個月帕爾馬火腿及車厘番茄沙律
\$378

 ***Parmigiana di melanzane alla Sabatini con mozzarella, pomodoro san Marzano e basilico***
Sabatini's eggplant parmigiana with mozzarella, San Marzano tomato sauce and basil
意式焗巴馬臣芝士千層茄子配水牛芝士、番茄汁及羅勒
\$298

Carpaccio di manzo Fassone servito con vinegrette di tartufo, Parmigiano e tartufo Bianco d'Alba
Fassone beef carpaccio, served with truffle vinegrette, parmesan and Alba white truffle
意大利牛肉生薄片配黑松露汁、巴馬臣芝士及阿爾巴白松露
\$1,988

Prosciutto Iberico 48 mesi servito con melone
Iberico ham 48 months with fresh melon
48 個月西班牙風乾火腿配蜜瓜
\$668

 ***Vitello Tonnato***
Slow cooked veal loin with preserved tuna sauce and capers
慢煮牛仔薄片配吞拿魚汁及水瓜柳
\$428

Zuppe **Soups 湯**

 ***Minestrone di verdure tradizionale***
Traditional Italian vegetables soup
傳統意式雜菜湯
\$178

 ***Stracciatella Romana***
Beef and capon consommé with beaten egg and cheese
意式蛋花牛肉及雞清湯
\$188

Zuppa di astice con crema acida, crostini di pane ed erba cipollina
Lobster soup with bread croutons
龍蝦濃湯
\$288

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。

Podium Level 4, ifc mall, 8 Financial Street, Central, Hong Kong. 香港中環金融街8號國際金融中心商場4樓。



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Paste e risotti

Pastas and Risottos 意大利粉及飯

Linguine ai gamberi rossi siciliani

Linguine with Sicilian red prawns, cherry tomatoes and parsley
扁意粉配意式西西里紅蝦及香草番茄汁
\$658

Tagliolini fatti in casa al tartufo bianco d'Alba

Homemade tagliolini with Alba white truffle
自家製全蛋麵配阿爾巴白松露
\$988

Pappardelle fatte in casa con coda di bue alla Vaccinara

Homemade pappardelle in ox-tail sauce Vaccinara style
自家製意大利闊面配羅馬式燉牛尾
\$438

Spaghettoni all'astice con pomodorini e prezzemolo

Spaghettoni with lobster, Datterini cherry tomatoes and parsley
意大利麵配龍蝦、車厘番茄及番茜
\$688

Linguine alla Sabatini

Linguine with scampi, scallops, clams and mussels "Sabatini's original recipe"
招牌意大利扁意粉配小龍蝦、帶子、蜆肉、青口及番茄汁
\$518

Lasagna alla bolognese

Traditional oven baked lasagna with Bolognese ragout
意大利肉醬千層麵
\$468

Bigoli al sugo di anitra tradizionale alla veneta

Homemade bigoli in traditional Veneto style duck ragout
自家製粗意大利麵配傳統燴鴨肉
\$438

Risotto ai funghi porcini

Risotto with porcini mushrooms
牛肝菌意大利飯
\$438

Trofie al pesto di basilico con fagiolini e patate

Trofie pasta with homemade pesto, green beans and potatoes
手扭粉配香草醬、青豆及薯仔
\$378

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Secondi piatti

Main Courses 主菜

Astice blu alla Sabatini

Oven baked Boston lobster in Sabatini style with risotto

自家製焗龍蝦意大利飯

\$1,388

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

Pan seared wild caught seabass with taggiasca olives, tomatoes and fish sauce

香煎野生鱸魚配意大利黑橄欖、蕃茄及鱸魚魚汁

\$528

Ossobuco di vitello brasato al forno con risotto allo zafferano

Slow braised ossobuco with saffron risotto and gremolata

意式燴牛膝及藏紅花意大利飯

\$558

Costoletta di vitello alla milanese con rucola selvatica

Milk fed veal Milanese with rucola and cherry tomato salad

米蘭式炸牛仔扒配火箭菜及車厘番茄沙律

\$528

Bistecca di manzo Wagyu alla fiorentina con rosmarino ed aglio

Grilled Australian Wagyu T-bone steak with garlic and rosemary

香烤澳洲和牛 T 骨扒配香蒜及迷迭香

\$2,058

Agnello allo scottadito con patata fondente e salsa al vino rosso

Grilled Australian lamb chops with potatoes fondant and Barolo wine sauce

香烤澳洲羊扒配黃金香薯及紅酒汁

\$608

Guancia di manzo Wagyu brasata al Barolo con polenta grigliata al timo e limone

Braised Wagyu beef cheek with polenta and Barolo red wine sauce

慢煮和牛面頰肉配玉米餅及紅酒汁

\$608

Vitello da latte servito con spugnole, crema di pastinaca e tartufo bianco d'Alba

Veal loin served with morels mushroom, parsnip purée and Alba white truffle

牛仔柳配羊肚菌、白甘筍蓉及阿爾巴白松露

\$1,288

Bistecca di Manzo australiano M5 con verdure di stagione

Australian M5 sirloin steak with seasonal vegetables(280g)

澳洲 M5 和牛西冷配時令蔬菜

\$668

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