



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魚子醬、青蘋果、檸檬及橄欖油

Or

Tartare di manzo Fassone 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

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

(另加港幣\$588 Add on HKD\$588)

Zuppa di funghi

Mushrooms soup 蘑菇忌廉湯

Or

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

Boston lobster soup with bread croutons 龍蝦濃湯

(另加港幣\$98 Add on HKD\$98)

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

Or

Tagliolini fatti in casa con tartufo bianco d'Alba

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

(另加港幣\$588 Add on HKD \$588)

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 香烤澳洲羊扒配黃金香薯及紅酒汁

Or

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

(另加港幣\$688 Add on HKD\$688)

Semifreddo alle nocciole piemontesi e caramello salato

Piedmont hazelnut semifreddo with salted caramel 意大利榛子雪糕蛋糕配海鹽焦糖

Or

Tiramisu' tradizionale alla Sabatini

Sabatini signature Tiramisu Sabatini 經典提拉米蘇

HKD\$1,280 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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