



Sabatini Ristorante Italiano

— Hong Kong —

Seasonal Tasting Menu

Stuzzichino di benvenuto

Amuse Bouche

餐前小食

Insalata di gambero rosa e caviale con olio affumicato

Pink prawn salad served with Oscietra caviar and smoked oil

甜蝦沙律配魚子醬及煙燻橄欖油

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

Uovo cotto a bassa temperatura con porcini, salsa di Parmigiano e tartufo bianco d'Alba

Slow cook egg served with porcini mushroom, parmesan 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

Poggio Al Tesoro Vermentino 2022(100ml)

Zuppa di astice

Boston lobster bisque

龍蝦濃湯

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

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

Vitello da latte servito con spugnole, crema di pastinaca e la sua salsa

Veal loin served with morels mushroom, parsnip purée and veal jus

牛仔柳配羊肚菌、白甘筍蓉及阿爾巴白松露

Luigi Pira Barolo Serralunga 2019(100ml)

Gelato al tartufo bianco d'Alba

Alba white truffle ice cream

阿爾巴白松露雪糕

Castello Di Meleto Vin San to Del Chianti 2012 (50ml)

Piccola pasticceria

Homemade petits fours

自家製甜點

每位港幣 HKD\$2,288 per person

另配餐酒每位港幣 HKD\$780 per person for wine pairing

另加阿爾巴白松露每克港幣\$188 additional Alba white truffle HKD\$188 per gram

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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