



Sabatini Ristorante Italiano
Kowloon



Forbes
TRAVEL GUIDE

Celebrating Forbes Travel Guide “Four-Star” Achievement 2025 **2025 年福布斯旅遊指南四星榮譽**

Alba White Truffle Seasonal Tasting Menu **阿爾巴頂級白松露套餐**

Uova strapazzate con capasanta scottata e tartufo bianco d’Alba

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

Viticoltori Ponte DOCG, Conegiano Valdobbiadene Prosecco Superiore Brut, Vento, Italy (100ml)

Cappuccino ai funghi porcini con spuma al Parmigiano e biscotti

Porcini mushrooms ‘cappuccino’ with parmesan cheese foam and cookies

牛肝菌濃湯配巴馬臣芝士曲奇

Or 或

Bisque di astice con crostini e panna acida

Boston lobster bisque with croutons and sour cream 龍蝦濃湯 (Additional price 另加港幣 \$98)

Tagliolini al tartufo bianco d’Alba

Homemade tagliolini with Alba white truffle 自家製幼蛋麵配阿爾巴頂級白松露

Scarbolo, Friuli DOC Sauvignon, Friuli – Venezia Giulia, Italy (100 ml)

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

Fillet of Dover sole with green asparagus, cherry tomatoes and pinot grigio sauce

香煎法國龍脷柳配青蘆筍、車厘番茄及白酒汁

Banfi San Angelo, Pinot Grigio, Tuscany, Italy (100ml)

Rollatina di quaglia farcita di pancetta e salvia con fegato grasso e uva bianca

Quail roll stuffed with sage and pancetta served with duck liver and grapes

鸕鶿肉鼠尾草煙肉卷配鴨肝及葡萄

Fantini, Edizione Cinque Autoctoni 21, Abruzzo, Italy (100 ml)

Or 或

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

Slow cooked veal loin with mushrooms cream sauce and Alba white truffle (Additional price \$588)

慢煮牛仔柳配蘑菇忌廉汁及阿爾巴頂級白松露 (另加港幣 \$588)

Fantini, Edizione Cinque Autoctoni 21, Abruzzo, Italy (100 ml)

Gelato al tartufo bianco d’Alba

Alba white truffle ice cream 阿爾巴頂級白松露雪糕

每位港幣 HK\$2,188 per person

另配餐酒每位港幣 HK\$620 per person for wine pairing

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。

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

If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

Menu cannot be used in conjunction with other promotions, discount offers 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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2025 年福布斯旅遊指南四星榮譽

Forbes Premium Alba White Truffle Lunch Menu
福布斯尊貴阿爾巴頂級白松露套餐

Uova strapazzate con capasanta scottata e tartufo bianco d’Alba
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

Tagliolini al tartufo bianco d’Alba
Homemade tagliolini with Alba white truffle
自家製幼蛋麵配阿爾巴頂級白松露

Filetto di merluzzo antartico servito con salsa al burro e limone
Pan-fried toothfish in butter and lemon sauce
香煎牙魚伴牛油檸檬汁

OR 或

Costolette di agnello alla scottadito con caponata di peperoni
Australian lamb chops with bell pepper caponata
香烤澳洲羊扒配甜椒

Gelato al tartufo bianco d’Alba
Alba white truffle ice cream
阿爾巴頂級白松露雪糕

Freshly brewed coffee or tea and cookies
意式咖啡或茶及曲奇

每位港幣 HK\$1,588 per person

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。

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Forbes Kaiseki Menu

福布斯精緻懷石料理

Appetizer 前菜

Homemade Warabi Bean Curd with Matsuba Crab Meat
Deep Fried Sakura Shrimp, Dried Cod Fish
季節蕨豆腐伴松葉蟹肉、炸櫻花蝦、燒鰻魚乾

Soup 吸物

Sea Bream with Seaweed Clear Soup
鯛魚海苔清湯

Sashimi 刺身

Red Tuna, Sliced Striped Jack, Botan Shrimp
金槍魚、深海池魚薄切、牡丹蝦

Tempura 天扶良

Live Shrimp, Whiting Fish, Sweet Potato, Baby Onion
車海老、沙追魚、蕃薯、洋蔥仔

Teppanyaki 鐵板燒

U.S Angus Beef Steak served with Seasonal Vegetables
美國安格斯牛肉厚燒配季節野菜

Rice Set 食事

Kamameshi Rice with Sea Urchin and Truffle Paste
served with Miso Soup & Pickles
海膽松露醬釜飯
配 麵豉湯及香菜

Dessert 甜品

Seasonal Dessert
精選季節甜品

Special Offer 20%off to enjoy a glass of the champagne per person
(original price \$238 per glass)

每位以八折優惠價可享用香檳乙杯 (原價港幣\$238/杯)

優惠價每位港幣 HK\$1,180 per person (原價港幣 HK\$1,480)

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