



Sabatini Ristorante Italiano  
— Hong Kong —

## Winter Degustation Menu

### *Insalata di gambero rosa con caviale e 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

Or

Vitello Tonnato

Slow-cooked veal loin with preserved tuna sauce and capers salad 慢煮牛仔薄片配吞拿魚汁及水瓜柳沙律

Or

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

Slow-cooked 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  
(另加港幣\$488 Add on HKD\$488)

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### *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

Or

### *Zuppa di astice con crema acida, crostini di pane ed Erba cipollina*

Lobster soup with bread croutons 龍蝦濃湯

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### *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  
(另加港幣\$588 Add on HKD\$588)

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### *Merluzzo dell'Antartico servito con salsa al tartufo e verdure croccanti*

Antarctic toothfish served with truffle sauce and seasonal vegetables 南極洋牙魚配松露牛油汁及時令蔬菜

Or

### *Costoletta di maiale iberico servito con castagne, cavoletti di Bruxelles e salsa di prugne*

Iberico pork chop served with chestnut puree, brussels sprout and plums sauce 西班牙豬排配栗子蓉、抱子甘藍及酸梅汁

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脆薯及紅酒汁

Or

### *Vitello da latte servito con spugnole in crema di pastinaca e tartufo bianco d'Alba*

Slow cook veal loin served with morels mushroom, parsnip puree 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)

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### *Torta Saint Honoré*

Sabatini Saint Honoré cake Sabatini 經典聖安娜蛋糕

Or

### *Tiramisu' tradizionale alla Sabatini*

Sabatini signature Tiramisu Sabatini 經典提拉米蘇

**Original Price HK\$1,680 per person**

**Special Price HKD\$1,380 per person**

**Enjoy 25% off for selected bottle Champagne, white wine and red wine**

**additional Alba white truffle HKD\$198 per gram 另加阿爾巴白松露每克港幣\$198**

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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