



Sabatini Ristorante Italiano  
— Hong Kong —

## White Truffle Dinner Menu 26<sup>th</sup> November 2024

***Crudo di Branzino e gambero rosa con salsa agli agrumi e caviale Oscetra***  
Seabass and pink prawns “crudo” in orange and lemon dressing with Oscetra caviar  
鱸魚及甜蝦生魚片配香橙檸檬汁及魚子醬

*Arais Roero Arneis D.O.C.G. 2022 Pedemontis 100ml*

\*\*\*

***Uovo cotto a bassa temperatura con funghi porcini, salsa al formaggio e Tartufo bianco d'Alba***  
Slow cooked egg with porcini mushroom, 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

\*\*\*

***Risotto ai gamberi rossi siciliani con pomodori e prezzemolo***  
Risotto with Sicilian red prawns, cherry tomato and parsley  
意大利飯配西西里紅蝦、車厘番茄及番茜

*Jaiet Langhe Favorita D.O.C. 2022 Pedemontis 100ml*

\*\*\*

***Tagliolini fatti in casa al burro e Parmigiano con tartufo bianco d'Alba***  
Home-made tagliolini in butter and parmesan cheese sauce with Alba white truffle  
自家製全蛋麵配巴馬臣芝士及阿爾巴白松露

\*\*\*

***Vitello cotto a bassa temperatura con pastinaca, spugnole, salsa di vitello e tartufo bianco d'Alba***  
Slow cooked veal loin with pastinaca, morel mushroom, veal jus and Alba white truffle  
慢煮牛仔柳配白甘筍、羊肚菌、牛仔肉汁及阿爾巴白松露

*Betlem Barbera D'Alba D.O.C. 2020 Pedemontis 100ml*

\*\*\*

***Gelato al tartufo bianco d'Alba con spuma di castagne***  
Alba white truffle ice cream served with chestnut foam  
阿爾巴白松露雪糕配栗子醬泡沫

&

***Piccola pasticceria***

Petit fours

意式曲奇

**每位港幣 HKD\$2,388 per person**

**Additional order of Alba white truffle is served at HK\$198 per gram.**

**額外阿爾巴頂級白松露每克另加港幣\$198。**

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。

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