



Sabatini Ristorante Italiano
— Hong Kong —

IFC Sabatini x Michelin 2 Stars Ankyu 安久
Chef Marco Antonio Li Voti x Chef Yozo Ueda
4 Hands Dinner Tasting Menu

Amuse bouche
餐前小菜

Granchio invernale con insalata di puntarelle e caviale di luccio affumicato
Japanese snow crab · white chicory salad · smoked barracuda roes
日本松葉蟹 · 白菊苣沙律 · 煙燻梭子魚子

Fegato di rana pescatrice con gelatina all'aceto balsamico invecchiato di Sabatini
Monkfish liver parfait · aged Sabatini vinegar
鮫鱈魚肝芭菲 · 陳年 Sabatini 黑醋

Plin al nero di seppia farcito con baccala saltato in burro alle alghe e finferle
Homemade squid ink plin ravioli stuffed with codfish mousse · seaweed butter · girolles
自家製墨魚汁意大利小雲吞釀鱈魚慕絲 · 紫菜牛油 · 雞油菌

Pesce Kue al barbecue servito con salsa di tartufo nero ed orzotto
Chargrilled Kue fish · winter black truffle sauce · saffron barley
碳烤九繪魚 · 冬季黑松露 · 藏紅花大麥米

Wagyu di Kyoto servito con fragoline e pomodoro in salsa al pepe sancho
Kyoto Wagyu ribeye cube · wild strawberry · fruit tomato · sancho pepper beef jus
京都和牛肉眼粒 · 野生士多啤梨 · 番茄 · 日式山椒牛肉汁

Gelato al tofu e caramello al miso e miele con rosmarino
Tofu ice cream · white miso caramel · rosemary · mountain honeycomb
豆腐雪糕 · 白麵歧焦糖 · 迷迭香蜂蜜

Piccola pasticceria
Home-made petits fours
自家製小點

每位港幣 HK\$2,380 per person

Menu available on 23 & 24 February 2025

The ingredients will be changed according to seasonality. 菜單會因季節性而更換食材。
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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