



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 Lunch Tasting Menu

Carne salada di Wagyu con bottarga e verdure acidule di stagione

Wagyu “carne salada” beef · homemade Japanese karasumi · baby garden vegetables
醃和牛薄片 · 自家製日本烏魚子 · 田園蔬菜

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
(另加港幣\$728 Add on HKD\$728)

Porchetta di maiale nero di Kagoshima con fragoline e salsa alla senape karashi

“Porchetta” of Kurobuta pork · Japanese strawberry · karashi mustard
意式烤鹿兒島極黑豚肉卷 · 日本士多啤梨 · 日本辛子芥末

Gelato al tofu e caramello al miso e miele con rosmarino

Tofu ice cream served white miso caramel · rosemary · mountain honeycomb
豆腐雪糕 · 白麵歧焦糖 · 迷迭香蜂蜜

每位港幣 HK\$1,280 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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