



Sabatini Ristorante Italiano
— Hong Kong —

Chef Roland x Sabatini Dinner Tasting Menu 3rd – 8th June 2025

Stuzzichino di benvenuto

(Tartare di scampi con avocado e caviale Petrossian)

Amuse bouche

(avocado and scampi tartare with Petrossian caviar)

餐前小食

(牛油果及小龍蝦他他配法國 Petrossian 魚子醬)

Astice in salsa trapanese con verdure croccanti ed emulsione alle mandorle

Lobster salad in herbs sauce "Trapani style" served with Julienne of seasonal vegetables and almond sauce

龍蝦沙律配特拉帕尼香草汁及時令蔬菜配杏仁汁

Alfred Gratien Blanc de Blancs 2015, Chardonnay, Champagne (100ml)

Zuppetta di asparagi con uovo cotto a bassa temperatura, seppia leggermente scottata al nero

White asparagus soup served with slow cooked Japanese egg, squid and black ink sauce

白蘆筍湯配慢煮蛋、魷魚及墨魚汁

Spaghetti alle vongole con friggirelli napoletani, patate e limone di Amalfi

Spaghetti with green Italian baby bell pepper, clams, potatoes and Amalfi lemon skin

意大利麵配青甜椒、蜆、薯仔及檸檬皮

Terre Nere Etna Bianco Vigne Nich Contrada Montalto 2021, Carricante, Sicily (100ml)

Merluzzo giapponese con purea di patata affumicata e salsa di capperi e limone

Japanese codfish served with smoked potatoes pure, cappers and lemon sauce

香煎日本鱈魚配煙燻薯蓉、水瓜柳及檸檬汁

Torti Castelrotto Pino Nero 2010, Pinot Nero, Oltrepo Pavese (100ml)

Copertina di Rib Eye alla brace con Tartufo nero australiano, e raviolo fritto di sedano e acciuga

Grilled U.S. Prime culotte with black truffle and deep-fried ravioli with celery and anchovy

扒美國頂級後腰肉配黑松露及炸意大利西芹及銀魚柳雲吞

Pian de Macina Brunello di Montalcino 2019, Sangiovese, Tuscany (100ml)

Melone e limoncello

Fresh melon carpaccio with Limoncello granita and melon sorbet

鮮蜜瓜薄片配意大利檸檬酒沙冰及蜜瓜雪葩

Piccola pasticceria

Homemade petits fours

自家製甜點

每位港幣 HK\$1,988 per person

另配餐酒每位港幣 HK\$588 per person for wine pairing

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

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。