



Sabatini Ristorante Italiano
— Hong Kong —

Chef Roland x Sabatini Set Lunch 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)

Abalone al vapore con zucchine Trombetta fritte e ricotta affumicata
Steam abalone served with deep fried zucchini trombetta and smoked ricotta cheese
蒸鮑魚配炸西葫蘆及煙燻里科塔芝士
Terre Nere Etna Bianco Vigne Nich Contrada Montalto 2021, Carricante, Sicily (100ml)

Linguine aglio olio peperoncino con crema di aglio, buccia di limone di Amalfi e acciughe del Cantabrico
Linguine in garlic, chili and Amalfi lemon sauce with cured anchovy from Cantabrico sea
意大利扁意粉配蒜蓉、辣椒、阿瑪菲檸檬汁及煙燻坎塔布里亞海銀魚柳

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)

Or

Pluma Iberica grigliata con melanzana glassata
Grilled Iberico pluma served with glazed eggplant
扒西班牙黑毛豬配茄子
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\$888 per person
另配餐酒每位港幣 HK\$288 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。