



Sabatini Ristorante Italiano
— Hong Kong —

Premium Degustation Menu

Carpaccio di scampi e caviale Daurenki servito con mela verde, limone e olio d'oliva

New Zealand scampi carpaccio with Daurenki caviar, with green apple, lemon and olive oil

新西蘭小龍蝦生薄片配鱈魚魚子醬、青蘋果、檸檬及橄欖油

Or

Tartare di manzo passone con funghi porcini e parmigiano reggiano con crostini di pane

Fassone beef tartare with shaved parmesan cheese and porcini mushroom

意大利生牛肉他他配巴馬臣芝士及牛肝菌

Or

Uovo cotto a bassa temperatura con granchio reale ed asparago verde, spuma di patata e caviale Oscetra

Slow-cook poached egg served with Alaska king crab, green asparagus, potato foam and Oscetra caviar

慢煮蛋配阿拉斯加皇帝蟹肉、青蘆筍、薯仔泡沫及魚子醬

(另加港幣\$288 Add on HKD\$288)

Zuppa di funghi

Mushrooms soup 蘑菇忌廉湯

Or

Zuppa di astice blu con crema acida, crostini di pane ed Erba cipollina

Boston lobster soup with bread croutons 龍蝦濃湯

(另加港幣\$128 Add on HKD\$128)

Bigoli al sugo di anitra tradizionale alla veneta

Homemade bigoli in traditional Veneto style duck ragout 自家製粗意大利麵配傳統燴鴨肉

Or

Risotto al granchio reale e ricci di mare

Risotto with Alaskan king crab and sea urchin 意大利飯配阿拉斯加皇帝蟹肉及海膽

(另加港幣\$288 Add on HKD \$288)

Filetto di branzino con olive taggiasche, pomodorini e salsa di pesce

Pan seared wild caught seabass with taggiasca olives, tomatoes and fish sauce 香煎野生鱸魚配橄欖、番茄及魚汁

Or

Cotoletta di vitello alla milanese con rucola, pomodorini e aceto balsamico

Milk fed veal cotoletta Milanese style served with rocket, cherry tomato and balsamic vinegar 米蘭式炸牛仔扒配火箭菜、車厘蕃茄及黑

醋

Or

Agnello allo scottadito con patata fondente e salsa al vino rosso

Grilled Australian lamb chops with potatoes fondant and Barolo wine sauce 香烤澳洲羊扒配千層香薯及紅酒汁

Or

Tagliata di manzo con salsa al tartufo nero e purea di patate

M5 Wagyu sirloin tagliata with black truffle sauce and mashed potato 薄切M5 和牛西冷配黑松露汁及薯蓉

(另加港幣\$388 Add on HKD\$388)

Millefoglie con crema pasticcera e fichi nostrani

Figs and vanilla Napoleon cake 無花果配拿破崙

Or

Tiramisu' tradizionale alla Sabatini

Sabatini signature Tiramisu Sabatini 經典提拉米蘇

HKD\$1,280 per person

Enjoy 32% off for selected bottle Champagne, white wine and red wine

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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