



Sabatini Ristorante Italiano
Kowloon



Forbes
TRAVEL GUIDE

Celebrating Forbes Travel Guide “Four-Star” Achievement 2025
2025 年福布斯旅遊指南四星榮譽

Alaskan King Crab Seasonal Tasting Menu
阿拉斯加帝王蟹套餐

Crocchette di granchio reale e patate con insalata di pomodoro cuore di bue

Deep fried Alaska king crab croquettes served with fresh tomatoes and basil salad

脆炸阿拉斯加帝王蟹餅配番茄及香草沙律

Viticoltori Ponte DOCG, Conegliano Valdobbiadene Prosecco Superiore Brut, Vento, Italy (100ml)

Zuppa di mais con granchio e uova di granchio

Corn soup with king crab and crab roe

粟米湯配蟹肉及蟹子

Or 或

Bisque di astice con crostini e panna acida

Boston lobster bisque with crutons and sour cream (Additional HK\$98)

龍蝦濃湯 (另加港幣 \$98)

Capunti al granchio reale e ricci di mare

Homemade Capunti with Alaska king crab and sea urchin

自家製長型貝殼粉配阿拉斯加帝王蟹肉及海膽

Scarbolo, Friuli DOC Sauvignon, Friuli – Venezia Giulia, Italy (100 ml)

Filetti di sogliola con asparagi verdi, Datterini e salsa al pinot grigio

Fillet of Dover sole with green asparagus, cherry tomatoes and Pinot Grigio sauce

香煎法國龍脷柳配蘆筍、車厘番茄及白酒汁

Banfi San Angelo, Pinot Grigio, Tuscany, Italy (100ml)

Guancetta di manzo brasata al Barolo con polenta alla piastra

Slow-cooked wagyu beef cheek with polenta and red wine sauce

慢煮和牛面頰肉配玉米餅及紅酒汁

Fantini, Edizione Cinque Autoctoni 21, Abruzzo, Italy (100 ml)

Carrello dei dolci

Selection of desserts from the trolley

精選甜品

每位港幣 HK\$1,688 per person

另配餐酒每位港幣 HK\$620 per person for wine pairing

All prices are subject to 10% service charge. 以上價目另加一服務費。

If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

Menu cannot be used in conjunction with other promotions, discount offers 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。