



Sabatini Ristorante Italiano
— Kowloon —



National Day Firework Set Dinner Menu **國慶煙花匯演套餐**

Polpo e capasanta con peperoni arrostiti, insalata riccica e uova di luccio affumicate

Octopus and scallop with bell pepper, frisee salad and smoked pike roe

八爪魚、帶子沙律配甜椒、菊苣沙律及煙燻梭魚籽

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

Or 或

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

Deep-fried Alaska crab croquettes served with fresh tomatoes and basil salad (Additional HK\$168)

脆炸阿拉斯加帝王蟹餅配番茄及香草沙律 (另加港幣 HK\$168)

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

Zuppa di verdure

Traditional vegetable soup 傳統意式雜菜湯

Or 或

Bisque di astice con crostini e panna acida

Boston lobster bisque with croutons and sour cream 龍蝦濃湯 (Additional 另加港幣 HK\$98)

Rigatoni con coda di bue alla vaccinara e pecorino romano

Rigatoni with braised oxtail and pecorino cheese "Vaccinara" style 意式通粉配燴牛尾及羊奶芝士

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

Or 或

Capunti al granchio reale e ricci di mare

Homemade capunti with Alaska crab and sea urchin (Additional HK\$288)

自家製長型貝殼粉配阿拉斯加帝王蟹肉及海膽 (另加港幣 HK\$288)

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

Merluzzo Antartico con asparagi verdi, Datterini e salsa al pinot grigio

Fillet of toothfish with green asparagus, cherry tomatoes and pinot grigio sauce

香煎牙魚配青蘆筍、車厘番茄及白酒忌廉汁

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

Or 或

Controfiletto di manzo Wagyu Australiano M5 alla griglia con verdure di stagione

Grilled Australian Wagyu M5 sirloin with seasonal vegetables

香烤澳洲 M5 和牛西冷配時令雜菜

Le Due Arbie, Chianti Superiore, DOCG, Tuscany, Italy (100ml)

Carrello dei dolci

Selection of desserts from the trolley 精選甜品

原價每位港幣 Original Price HK\$1,580 per person

另配餐酒每位港幣 HK\$380 per person for wine pairing

All prices are subject to 10% service charge based on the original price. 以上價目另加一服務費 (以原價計算)。

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 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。