



Sabatini Ristorante Italiano
Kowloon



Forbes
TRAVEL GUIDE

Premium Degustation Menu 尊貴套餐

Polpo e capasanta con peperoni arrostiti, insalata ricia 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

Uova strapazzate con capasanta scottata e tartufo bianco d'Alba

Scrambled egg on toast with Hokkaido scallop and Alba white truffle (Additional HK\$588)

炒有機雞蛋多士配北海道帶子及阿爾巴頂級白松露 (另加港幣 HK\$588)

Viticoltori Ponte DOCG, Conegiano Valdobbiadene Prosecco Superiore Brut, Vent, 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

Tagliolini al tartufo bianco d'Alba

Homemade tagliolini with Alba white truffle (Additional HK\$588)

自家製幼蛋麵配阿爾巴頂級白松露 (另加港幣 HK\$588)

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

Vitello da latte cotto a bassa temperatura con salsa ai funghi e tartufo bianco d'Alba

Slow cooked veal loin with mushrooms cream sauce and Alba white truffle (Additional HK\$588)

慢煮牛仔柳配蘑菇忌廉汁及阿爾巴頂級白松露 (另加港幣 HK\$588)

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

優惠價每位港幣 Special Price HK\$1,280 per person

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

Additional order of Alba white truffle is served at HK\$188 per gram.

額外阿爾巴頂級白松露每克另加港幣\$188。

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。