



Sabatini Ristorante Italiano
— Hong Kong —

Sabatini 2nd Anniversary

Insalata di astice con verdure di stagione salsa di peperone crusco e caviale

Grilled boston lobster salad, with seasonal vegetable, sweet bell pepper sauce and Oscetra caviar
香烤波士頓龍蝦沙律配時令蔬菜、甜椒汁及魚子醬

Or

Carpaccio di manzo fassone con insalatina mista, parmigiano e vinegrette di tartufo nero

Fassone beef carpaccio with mixed green salad, parmesan cheese and black truffle vinaigrette
意大利牛肉生薄片配蔬菜沙拉、巴馬臣芝士及黑松露醋汁

Tagliolini fatti in casa al tartufo bianco d'Alba

Home made tagliolini with Alba white truffle
自家製全蛋麵配阿爾巴白松露

Filetto di rombo al vapore con salsa al vino bianco e caviale

Steamed Turbot served with caviar and white wine sauce
蒸多寶魚配魚子醬及白酒汁

Or

Filetto di vitello con cavolo cappuccio rosso ed uvetta in salsa al tartufo nero

Veal loin served with red cabbage, raisins and black truffle sauce
牛仔柳配紅椰菜、提子乾及黑松露汁

Semifreddo alle nocciole piemontesi e caramello salato

Piedmont hazelnut semifreddo with salted caramel
意大利榛子雪糕蛋糕配海鹽焦糖

HKD\$1,588 per person

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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