



Sabatini Ristorante Italiano
— Kowloon —



Sabatini 33rd Anniversary Menu

Prosciutto di Parma 24 mesi servito con melone* since 1992

24 months Parma ham with fresh melon

24 個月帕爾馬火腿配蜜瓜

Galadino Valdobbiadene DOCG Prosecco Superiore, 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 for one person)

炒有機雞蛋多士配北海道帶子及阿爾巴頂級白松露 (每位另加港幣 HK\$588)

Galadino Valdobbiadene DOCG Prosecco Superiore, Italy (100ml)

Stracciatella alla Romana* since 1992

Beef and capon consommé with beaten egg and parmesan cheese 意式蛋花牛肉及雞清湯

Linguine alla Sabatini* since 1992

Linguine with scampi, clams and mussels, a Sabatini original

招牌意大利扁意粉配小龍蝦、蜆肉、青口及番茄汁

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

Or 或

Tagliolini al tartufo bianco d'Alba

Home-made tagliolini with Alba white truffle (Additional HK\$588 for one person)

自家製幼蛋麵配阿爾巴頂級白松露 (每位另加港幣 HK\$588)

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

Astice alla Sabatini * since 1992

Oven-baked Boston lobster with risotto in "Sabatini style" the original dish created by Francesco Sabatini

自家製焗龍蝦意大利飯 (For two persons 兩位享用)

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

Or 或

Filetto di branzino alla Sabatini con olive, patate e rosmarino* since 1992

Baked fillet of seabass 'Sabatini style' in bianco with potatoes, olives and rosemary

自家製焗海鱸魚配香薯、橄欖及車厘番茄

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

Or 或

Costolette d'agnello impanate alla salvia con millefoglie di patate

Pan-fried lamb chops with sage served and potato mille-feuille

香煎澳洲羊扒配鼠尾草及千層香薯

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

Carrello dei dolci* since 1992

Selection of desserts from the trolley 精選甜品

每位港幣 HK\$1,388 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. 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 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。