



Sabatini Ristorante Italiano  
Kowloon



Forbes  
TRAVEL GUIDE

## Chinese New Year Fireworks Dinner Tasting Menu 農曆新年煙花晚餐

### **Uova strapazzate con capasanta scottata e tartufo nero invernale**

Scrambled egg on toast with Hokkaido scallop and winter black truffle

炒有機雞蛋多士配北海道帶子及冬季黑松露

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

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### **Cappuccino ai funghi porcini con spuma al Parmigiano e biscotti**

Porcini mushrooms 'cappuccino' with parmesan cheese foam and cookies

牛肝菌濃湯配巴馬臣芝士曲奇

Or 或

### **Bisque di astice con crostini e panna acida**

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

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### **Fettuccine alla Gricia con carciofi e tartufo nero invernale**

Homemade fettuccine in Gricia sauce with artichoke and winter black truffle

自家製意式闊條麵配洋蔥豬頰肉白酒汁、雅枝竹及冬季黑松露

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

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### **Filetto di triglia in salsa allo zafferano e asparagi verdi**

Fillet of red mullet served with green asparagus and saffron sauce

香煎紅衫魚柳配青蘆筍及番紅花汁

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

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### **Braciola di maiale iberico con caponata di peperoni e salsa alla senape**

Pan-fried Iberico pork chop served with bell pepper caponata and pommery mustard sauce

香煎西班牙黑毛豬扒配甜椒及蜜糖芥末汁

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

Or 或

### **Filetto di manzo Wagyu alla Rossini con fegato grasso e tartufo nero invernale**

Australian Wagyu beef tenderloin rossini with duck liver and winter black truffle (Additional price \$388)

澳洲和牛柳配鴨肝及冬季黑松露 (另加港幣 \$388)

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

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### **Carrello dei dolci**

Selection of dessert from the trolley 精選甜品

每位港幣 HK\$1,588 per person

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

Additional order of winter black truffle is served at HK\$48 per gram.

額外冬季黑松露每克另加港幣\$48。

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。