



Sabatini Ristorante Italiano
— Hong Kong —

IFC Sabatini White Valentine's Day Set Dinner Menu

Carpaccio di scampi e caviale Daurenki servito con mela verde, limone e olio d'oliva

New Zealand scampi carpaccio with Daurenki caviar, with green apple, lemon and olive oil
新西蘭小龍蝦生薄片配魚子醬、青蘋果、檸檬及橄欖油

Or

Polpo scottato con melanzana glassata e patata dolce servito in acqua di pomodoro e olive

Grilled octopus with glazed eggplant and sweet potato served in tomato water and olives
香烤八爪魚配茄子、薯仔、蕃茄及橄欖

Or

Uovo cotto a bassa temperatura con porcini, salsa al Taleggio e tartufo nero invernale

Slow cook egg served with porcini mushroom, Taleggio cheese sauce and winter black truffle
慢煮蛋配牛肝菌、塔萊吉歐芝士芝士醬及冬季黑松露
(另加港幣\$188 Add on HKD\$188)

Zuppa di funghi

Mushrooms soup 蘑菇忌廉湯

Or

Zuppa di astice blu con crema acida, crostini di pane ed erba cipollina

Boston lobster soup with bread croutons 龍蝦濃湯
(另加港幣\$98 Add on HKD\$98)

Pappardelle fatte in casa con coda di bue alla Vaccinara

Homemade pappardelle in ox-tail sauce Vaccinara style
自家製意大利闊面配羅馬式燉牛尾

Or

Tagliolini fatti in casa con tartufo nero invernale

Homemade tagliolini with winter black truffle 自家製全蛋麵配冬季黑松露
(另加港幣\$288 Add on HKD \$288)

Filetto di sogliola con asparagi verdi e salsa al caviale

Dover sole with Franciacorta butter caviar sauce and green asparagus 龍刺魚柳配牛油香檳汁及青蘆筍

Or

Guancia di manzo Wagyu brasata al Barolo con polenta grigliata al timo e limone

Braised Wagyu beef cheek with polenta and Barolo red wine sauce
慢煮和牛面頰肉配玉米餅及紅酒汁

Or

Agnello allo scottadito con patata fondente e salsa al vino rosso

Grilled Australian lamb chops with potatoes fondant and Barolo wine sauce 香烤澳洲羊扒配黃金香薯及紅酒汁

Or

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 澳洲和牛牛柳配鴨肝及冬季黑松露
(另加港幣\$388 Add on HKD\$388)

Pannacotta alla vaniglia con frutti di bosco

Vanilla pannacotta with wild berries 雲呢拿奶凍配野莓

Or

Mousse al mascarpone con fragole fresche marinate al Moscato

Mascarpone and vanilla mousse served with fresh strawberry marinated in Moscato wine
馬斯卡彭芝士及雲呢拿慕斯配意大利甜酒浸士多啤梨

HKD\$1,380 per person

Enjoy 32% off for selected bottle Champagne, white wine and red wine

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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