



Sabatini Ristorante Italiano
— Hong Kong —

Premium Degustation 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

Vitello tonnato

Slow cooked veal loin in preserved tuna sauce with capers
慢煮牛仔薄片配吞拿魚汁及水瓜柳

Or

Asparagi bianchi bolliti serviti con capasante scottate, portulaca e salsa olandese

Poached white asparagus with pan seared Hokkaido scallops, Hollandaise sauce and purslane salad
水煮白蘆筍配香煎北海道帶子、荷蘭汁及馬齒莧沙律
(另加港幣\$188 Add on HKD\$188)

Zuppa di asparagi bianchi con seppia

White asparagus soup with cuttlefish 白蘆筍墨魚湯

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 Vaccinar

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 all'astice con pomodorini e prezzemolo

Homemade tagliolini with lobster, datterini cherry tomatoes and parsley 自家製全蛋麵配龍蝦、車厘番茄及番茜
(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 龍脷柳配香檳牛油汁、魚子醬及青蘆筍

Or

Calamari grigliati alla "Luciana" serviti con purea di piselli alla menta e carciofo romanesco

Grilled calamari served with mint, green peas puree and Roman style artichokes 香烤魷魚配薄荷青豆泥及羅馬式雅枝竹

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 servito con salsa al tartufo nero e asparago bianco alla milanese

Wagyu beef tenderloin served with black truffle sauce and deep-fried white asparagus 和牛牛柳配黑松露汁及炸白蘆筍
(另加港幣\$388 Add on HKD\$388)

Semifreddo alle nocciole piemontesi con caramello salato

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

Or

Tiramisu' tradizionale alla Sabatini

Sabatini signature Tiramisu Sabatini 經典提拉米蘇

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。

Podium Level 4, ifc mall, 8 Financial Street, Central, Hong Kong 香港中環金融街8號國際金融中心商場4樓