



Sabatini Ristorante Italiano  
— Kowloon —



**Forbes**  
TRAVEL GUIDE

## **Premium Degustation Menu 尊貴套餐**

### **Polpo e capasanta con zucca e radicchio Trevigiano al balsamico**

Octopus and Hokkaido scallop served with pumpkin and radicchio from Treviso  
八爪魚、北海道帶子沙律配南瓜及紅菊苣沙律

Viticoltori Ponte DOCG, Conegiano Valdobbiadene Prosecco Superiore Brut, Vento, Italy (100ml)  
Or 或

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

Scrambled egg on toast with Hokkaido scallop and winter black truffle (Additional HK\$188)  
炒雞蛋多士配北海道帶子及冬季黑松露 (另加港幣 HK\$188)

Viticoltori Ponte DOCG, Conegiano Valdobbiadene Prosecco Superiore Brut, Vent, Italy (100ml)

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### **Zuppa di verdure**

Traditional vegetable soup 傳統意式雜菜湯

Or 或

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

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

Or 或

### **Tagliolini fatti in casa all'astice con pomodorini e prezzemolo**

Tagliolini with Boston lobster, cherry tomatoes and parsley (Additional HK\$288)

自家製全蛋麵配龍蝦、車厘番茄及香草 (另加港幣 HK\$288)

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

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### **Merluzzo Antartico con asparagi verdi, Datterini e salsa al pinot grigio**

Fillet of toothfish with green asparagus, cherry tomatoes and pinot grigio sauce  
香煎牙魚配青蘆筍、車厘番茄及白酒忌廉汁

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

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 HK\$388)

澳洲和牛柳配鴨肝及冬季黑松露 (另加港幣 HK\$388)

Castell'in Villa, Chianti Classico, DOCG, Tuscany, Italy (100ml)

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### **Carrello dei dolci**

Selection of dessert from the trolley 精選甜品

原價每位港幣 Original Price HK\$1,580 per person

優惠價每位港幣 Special Price HK\$1,280 per person

另配餐酒每位港幣 HK\$380 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 based on the original price. 以上價目另加一服務費 (以原價計算)。

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。