



Sabatini Ristorante Italiano
— Hong Kong —

Seasonal Tasting Menu

Stuzzichino di benvenuto

Amuse Bouche
餐前小食

Crudo di orata marinata con insalatina primaverile di asparago bianco ed erbe aromatiche

Marinated seabream fish served with white asparagus salad and aromatic herbs

醃鯛魚配白蘆筍沙律及香草

Bellavista Franciacorta Alam Assemblage 1 Brut N.V. (100ml)

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

Poggio Al Tesoro Vermentino 2022(100ml)

Zuppa di asparagi bianchi con seppia

White asparagus soup with cuttlefish
白蘆筍墨魚湯

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

Domaine Billaud Simon Chablis 1er Cru Les Vaillons 2022(100ml)

Filetto di manzo Wagyu con salsa al tartufo nero e asparago alla milanese

Australian Wagyu beef tenderloin with black truffle sauce and white asparagus milanese

澳洲和牛牛柳配黑松露汁及米蘭式炸白蘆筍

Tenuta San Guido Guidalberto 2023 (100ml)

Gelato all'asparago bianco con caviale, olio di oliva e tuille di cacao

White asparagus ice cream served with caviar, olive oil and cacao tuille

白蘆筍雪糕配魚子醬、橄欖油及可可脆片

Castello Di Meleto Vin San to Del Chianti 2012 (50ml)

Piccola pasticceria

Homemade petits fours
自家製甜點

每位港幣 HKD\$1,958 per person

另配餐酒每位港幣 HKD\$780 per person for wine pairing

Enjoy 32% off for selected bottles of Champagne, white and red wines

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