



Sabatini Ristorante Italiano
— Hong Kong —

24 – 25th September 2026 Venetian Dinner

Cicchetti tradizionali veneziani

Selections of traditional Venetian cicchetti
(Cod fish mousse, sweet and sour sardine with braised onion, Alaskan king crab croquette)
鱈魚慕斯配甜酸沙甸魚及燴洋蔥及阿拉斯加皇帝蟹餅

Cappuccino di seppia al nero con patate e olio alle erbe

Cappuccino of cuttlefish in black ink with potatoes and herbs oil
墨汁墨魚配薯仔及香草油

Fettuccine fatte in casa al granchio

Homemade fettuccine with crab sauce (additional Hokkaido Sea urchin HK\$288)
自家製意大利闊麵配蟹肉汁 (另外加 HK\$288 配北海道海膽)

Astice alla Busara

Baked Boston lobster in Busara sauce served with spiced tomato risotto
焗波士頓龍蝦配威尼斯蒜辣蕃茄白酒汁及香辣番茄意大利飯

Pre dessert

Cold Sabayon with Zaletti cookies and berries
凍沙巴翁配威尼斯小餅乾及雜莓

Sbrisolona alle mele con gelato alla vaniglia

Venetian apple crumble Sbrisolona served with Vanilla ice cream
威尼斯蘋果金寶配雲呢拿冰淇淋

Piccola pasticceria

Homemade petits fours
自家製甜點

Coffee or tea
咖啡或茶

每位港幣 HKD\$1,580 per person

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。

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