Sabatini Ristorante Italiano
Hong Kong

ASC Wine Dinner Menu
24th November 2026

Stuzzichino di benvenuto
Amuse bouche
餐前小食
Cuvée Aurora 2021

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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
La Pettegola Vermentino 2023

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Pappardelle fatte in casa con coda di bue alla Vaccinara
Homemade pappardelle in ox-tail sauce Vaccinara style
自家製意大利闊麵配羅馬式燉牛尾
Chianti Classico Riserva DOCG 2020

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"Duetto di manzo e agnello " con salsa verde e cavolo cappuccio rosso marinato
Duet of Beef and Lamb served with green sauce and marinated red cabbage
香煎和牛牛柳及羊柳配青醬及醃製紫椰菜
Brunello di Montalcino Poggio alle Mura 2019
SummuS 2020

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Semifreddo di nocciole piemontesi e caramello salato
Piedmont hazelnut semifreddo and salted caramel
海鹽焦糖意大利榛子雪糕蛋糕
Moscadello di Montalcino Florus 2020

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Piccola pasticceria
Homemade petit fours
自家製甜點

每位港幣 **HK$1,588per person**

All prices are 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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