Sabatini Ristorante Italiano
Hong Kong

Boxing Day Dinner set Menu

Caviale Amur Schrenkii servito con blinis e panna acida (1 tin 10g)
Amur Schrenkii caviar served with blinis and sour cream (1 tin 10g)
特級魚子醬 (一罐 10 克) 配小圓薄餅及酸忌廉 (另加港幣$198 Add on HKD$198)

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 cappers
慢煮牛仔薄片配吞拿魚汁及水瓜柳
Or
Ovetto cotto a bassa temperatura servito con funghi porcini, salsa di Parmigiano e tartufo bianco d'Alba
Slow cooked egg served with porcini mushroom, Parmesan cheese sauce and Alba white truffle
慢煮蛋配牛肝菌、巴馬臣芝士醬及阿爾巴白松露 (另加港幣$588 Add on HKD$588)

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Minestrone di verdure tradizionale
Traditional Italian vegetables soup 傳統意式雜菜湯
Or
Zuppa di astice 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)

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Pappardelle fatte in casa con coda di bue alla Vaccinara
Homemade pappardelle in ox-tail sauce Vaccinara style 自家製意大利闊面配羅馬式燉牛尾
Or
Tagliolini fatti in casa al tartufo bianco d'Alba
Homemade tagliolini served with Alba white truffle 自家製全蛋麵配阿爾巴白松露(另加港幣$588 Add on HKD $588)

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Filetto di branzino selvatico servito con salsa puttanesca e spinaci e patata arrosto
Wild caught seabass fillet served with puttanesca sauce, spinach and roasted potato 香煎野生鱸魚配蕃茄銀魚柳橄欖醬、菠菜及焗薯
Or
Coscia di pollo in salsa Amatriciana con olive nere e purea di patata
Yellow chicken leg in Amatriciana sauce with black olives and mashed potatoes 黃油雞腿配蕃茄煙肉汁、黑橄欖及薯蓉
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
Vitello da latte servito con spugnole, crema di pastinaca e tartufo bianco d'Alba
Slow cooked veal loin served with morels mushroom, parsnip and Alba white truffle 慢煮牛仔柳配羊肚菌、防風草及阿爾巴白松露
(另加港幣$588 Add on HKD$588)

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Semifreddo alle nocciole piemontesi e caramello salato
Piedmont hazelnut semifreddo served with salted caramel 海鹽焦糖意大利榛子雪糕蛋糕
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 bottles of Champagne, white and red wines
另加阿爾巴白松露每克港幣$188 **additional Alba white truffle HKD$188 per gram**

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。
Alba White Truffle Items cannot be used in conjunction with other promotions, discount offer, and discounted The Royal Garden gift cards.
阿爾巴白松露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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