Sabatini Ristorante Italiano
Kowloon

2026 Forbes TRAVEL GUIDE

Boxing Day Dinner Menu
節禮日晚餐

Insalata di astice blu con Caviale Daurenki, salsa fredda al pomodoro e lamponi
Blue lobster salad with Daurenki caviar, cold tomato sauce and raspberry
藍龍蝦沙律配魚子醬、凍番茄汁及紅桑子
Moet & Chandon, Brut, Champagne, France (100ml)

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Zuppa di funghi e castagne
Mushroom and chestnut soup 蘑菇栗子忌廉湯
Or
Bisque di astice
Lobster bisque 龍蝦濃湯 **(Additional price 另加港幣 $98)**

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Linguine ai gamberi rossi siciliani copn pomodorini Datterini e prezzemolo
Linguine with Sicilian red prawns in cherry tomato sauce and fresh basil
意式西西里紅蝦扁意粉配車厘番茄汁及羅勒
Les Crêtes Chardonnay, Aosta Valley, Italy (100ml)
Or
Tagliolini fatti in casa al tartufo bianco d'Alba
Homemade tagliolini with Alba white truffle **(Additional price $588)**
自家製全蛋麵配阿爾巴頂級白松露 **(另加港幣 $588)**
Les Crêtes Chardonnay, Aosta Valley, Italy (100ml)

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Manzo M5 con asparago fritto alla proviola affumicata e prosciutto con salsa Bernese
Wagyu M5 beef with deep-fried asparagus with smoked provola cheese, ham and Bearnaise sauce
M5 和牛配炸蘆筍、煙燻芝士、火腿及法式蛋黃醬
Djun Nebbiolo d'Alba DOCG, Piedmont, Italy (100ml)
Or
Vitello da latte cotto a bassa temperatura con salsa ai funghi e tartufo bianco d'Alba
Slow-cooked veal loin with mushroom cream sauce and Alba white truffle **(Additional price $588)**
慢煮牛仔柳配蘑菇忌廉汁及阿爾巴頂級白松露 **(另加港幣 $588)**
Djun Nebbiolo d'Alba DOCG, Piedmont, Italy (100ml)

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Dolce di Natale
Christmas dessert 聖誕節甜品

每位港幣 HK$1,688 per person
另配餐酒每位港幣 HK$380 per person for wine pairing

Additional order of Alba white truffle is served at HK$228 per gram.
額外阿爾巴頂級白松露每克另加港幣$228。

The price is subject to 10% service charge. 另加一服務費。
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。