Sabatini Ristorante Italiano

Hong Kong

New Year Eve Gala Dinner Menu

Stuzzichino di benvenuto

Amuse bouche

餐前小食

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Crudo di scampi con insalatina di agrumi, verdurine croccanti e caviale

New Zealand langoustine with citrons salad, crunchy vegetables and Oscetra caviar

新西蘭小龍蝦配蔬菜沙律及魚子醬

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Uovo cotto a bassa temperatura con porcini, salsa al 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頂級白松露

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Medaglione di capasanta scottata con emulsione di pisellini e zuccotto in agrodolce

Pan seared Hokkaido scallop medallion with sweet peas emulsion with sweet and sour pumpkin

香煎北海道帶子配海鮮汁及酸南瓜

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Cavatelli fatti in casa all'astice con pomodorini

Homemade cavatelli with Boston lobster and cherry tomato

自家製貝殼粉配波士龍蝦及車厘蕃茄

Or

Tagliolini fatti in casa al tartufo bianco d'Alba

Homemade tagliolini with Alba white truffle (additional price HKD $588)

自家製全蛋麵配阿爾巴白松露 (另加港幣 **HKD $588**)

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Filetto di manzo servito con salsa al tartufo nero e cavolo cappuccio marinato

M6 Beef tenderloin served with black truffle sauce and marinated red cabbage

M6 牛柳配黑松露醋及紫椰菜

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 (additional price HKD $588)

慢煮牛仔柳配羊肚菌、防風草及阿爾巴頂級白松露 (另加港幣 **HKD $588**)

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Dolce di Capodanno

New Year Eve dessert

除夕夜甜品

HKD$1,980 per person

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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