



Sabatini Ristorante Italiano
— Hong Kong —

HSBC Exclusive Premium Menu

Carpaccio di scampi e caviale Daurenki servito con mela verde, limone e olio d'oliva

New Zealand scampi carpaccio with Daurenki caviar, 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 capers

慢煮牛仔薄片配吞拿魚汁及水瓜柳

Or

Medaglione di astice blu servito con insalatina mista e tartufo nero australiano

Blue lobster medallion served with Australian winter black truffle salad

藍龍蝦肉排配澳洲冬季黑松露沙律

(另加港幣\$288 Add on HKD\$288)

Zuppa di funghi porcini

Porcini mushroom soup 牛肝菌濃湯

Or

Zuppa di astice blu con crema acida, crostini di pane ed erba cipollina

Blue lobster soup with bread croutons 藍龍蝦濃湯

(另加港幣\$108 Add on HKD\$108)

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 nero invernale

Homemade tagliolini with winter Australian black truffle 自家製全蛋麵配澳洲冬季黑松露

(另加港幣\$188 Add on HKD \$188)

Filetto di Alfonsino croccante con salsa ai frutti di mare e insalatina estiva

Kinmedai fish served with seafood sauce and summer green salad 金目鯛配海鮮汁及雜菜沙律

Or

Polpette di faraona con cavolo cappuccio rosso marinato e purea di sedano rapa

Chargrilled guinea fowl meatballs served with marinated red cabbage and celeriac puree 香烤珍珠雞肉丸配紅椰菜及芹菜泥

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

Filetto di manzo Wagyu alla Rossini servito con tartufo nero invernale

Wagyu beef tenderloin 'Rossini' served with Australian winter black truffle 澳洲和牛牛柳配鴨肝及澳洲冬季黑松露

(另加港幣\$388 Add on HKD\$388)

Crostata di mandorle con gelato alla vaniglia

Almond tarte served with Vanilla ice cream 杏仁撻配雲呢拿雪糕

Or

Tiramisu' tradizionale alla Sabatini

Sabatini signature Tiramisu Sabatini 經典提拉米蘇

HKD\$1,480 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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