



Sabatini Ristorante Italiano
— Hong Kong —

Seasonal Tasting Menu

Stuzzichino di benvenuto

Amuse Bouche
餐前小食

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

Blue lobster medallion served with Australian winter black truffle salad
藍龍蝦配澳洲冬季黑松露沙律

Bellavista Franciacorta Alam Assemblage 1 Brut N.V. (100ml)

Uovo cotto a bassa temperatura servito con salsa di parmigiano, finferle e tartufo nero australiano

Slow cooked egg served with parmesan cheese sauce, girolles mushroom and Australian winter black truffle
慢煮蛋配巴馬臣芝士汁、雞油菌及澳洲冬季黑松露

Poggio Al Tesoro Vermentino 2022(100ml)

Tagliolini fatti in casa all'astice blu

Homemade tagliolini with Blue lobster
自家製全蛋麵配藍龍蝦

Filetto di Alfonsino croccante con salsa ai frutti di mare e verdure estive

Kinmedai fish served with seafood sauce and summer vegetables
金目鯛魚配海鮮汁及夏日雜菜

Domaine Billaud Simon Chablis 1er Cru Les Vaillons 2022(100ml)

Filetto di manzo Wagyu alla Rossini servito con tartufo nero invernale

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

Tenuta San Guido Guidalberto 2023 (100ml)

Torta caprese con gelato alla vaniglia e albicocche

Almond and white chocolate cake served with Vanilla ice cream and apricot
杏仁白朱古力蛋糕配雲呢拿雪糕及杏桃

Castello Di Meleto Vin San to Del Chianti 2012 (50ml)

Piccola pasticceria

Homemade petits fours
自家製甜點

Coffee or tea 咖啡或茶

每位港幣 HKD\$1,958 per person

另配餐酒每位港幣 HKD\$780 per person for wine pairing

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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