



Sabatini Ristorante Italiano
Kowloon



Forbes
TRAVEL GUIDE

Blue Lobster and Black Truffle Seasonal Tasting Menu 藍龍蝦及黑松露套餐

La mozzarella di bufala con pomodorini e prosciutto di Parma 24 mesi

Buffalo mozzarella with fresh cherry tomatoes and 24 months Parma ham

水牛芝士配車厘番茄及 24 個月帕爾馬火腿

Viticoltori Ponte DOCG, Conegiano Valdobbiadene Prosecco Superiore Brut, Veneto, Italy (100ml)

Or 或

Insalata di astice blu al pomodoro con cipolla rossa, pesca e limone

Blue lobster salad with tomatoes, red onion, peach and lemon dressing (Additional HK\$288)

藍龍蝦沙律配番茄、紅洋蔥、香桃及檸檬汁 (另加港幣 \$288)

Viticoltori Ponte DOCG, Conegiano Valdobbiadene Prosecco Superiore Brut, Veneto, Italy (100ml)

Or 或

Uova strapazzate al tartufo nero su crostone di pane con capasanta di Hokkaido

Scrambled egg on toast with black truffle and Hokkaido scallop (Additional HK\$188)

炒雞蛋多士配北海道帶子及黑松露 (另加港幣 \$188)

Viticoltori Ponte DOCG, Conegiano Valdobbiadene Prosecco Superiore Brut, Veneto, Italy (100ml)

Zuppa di verdure

Traditional vegetable soup 傳統意式雜菜湯

Or 或

Bisque di astice blu con crostini e panna acida

Blue lobster bisque with croutons and sour cream 藍龍蝦濃湯 (Additional 另加港幣 HK\$98)

Pici fatti in casa al ragu di piccione con tartufo nero australiano

Homemade Pici with pigeon ragout and Australian black truffle 自家製闊麵配燴鴿肉及澳洲黑松露

Jaiet Langhe Favorita DOC, Piedmont, Italy (100ml)

Or 或

Tagliolini fatti in casa all'astice blu con pomodorini e prezzemolo

Homemade tagliolini with blue lobster, cherry tomatoes and parsley (Additional HK\$288)

自家製全蛋麵配藍龍蝦、車厘番茄及香草 (另加港幣 \$288)

Jaiet Langhe Favorita DOC, Piedmont, Italy (100ml)

Filetti di sogliola con salsa al Pinot Grigio e asparagi verdi

Fillet of Dover sole with green asparagus in Pinot Grigio sauce 香煎法國龍脷配青露筍及白酒汁

Banfi San Angelo, Pinot Grigio, Tuscany, Italy (100ml)

Or 或

Quaglia alla griglia con salsa alle erbe e caponata di verdure

Grilled quail served with vegetable caponata and herbs sauce 炭烤鸕鶿肉配燴雜菜及香草汁

Castell'in Villa, Chianti Classico, DOCG, Tuscany, Italy (100ml)

Or 或

Filetto di manzo Wagyu alla Rossini con fegato grasso e tartufo nero australiano

Australian Wagyu beef tenderloin rossini with duck liver and Australian black truffle

澳洲和牛柳配鴨肝及澳洲黑松露 (Additional 另加港幣 HK\$388)

Castell'in Villa, Chianti Classico, DOCG, Tuscany, Italy (100ml)

Carrello dei dolci

Selection of dessert from the trolley 精選甜品

原價每位港幣 Original Price HK\$1,680 per person

優惠價每位港幣 Special Price HK\$1,380 per person

另配餐酒每位港幣 HK\$380 per person for wine pairing

All prices are subject to 10% service charge based on the original price. 以上價目另加一服務費 (以原價計算)。

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。