



## Antipasti

### **Caviare iraniano Beluga con i suoi condimenti e blinis (50gr)**

Iranian Beluga caviar with condiments and blinis (50g)  
伊朗鱈魚魚子醬配調味料和小圓餅 (50 克)

\$4,888

### **Carpaccio di scampi e caviare Oscetra servito con mela verde, limone e olio d'oliva**

New Zealand scampi carpaccio with Oscetra caviar, with 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

\$688

### **Uovo cotto a bassa temperatura con porcini, salsa al Parmigiano e tartufo bianco d'Alba**

Slow cook 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白松露

\$988

### **Mozzarella o la burrata con pomodorini, pesto di basilico e prosciutto di Parma 24 mesi**

Buffalo mozzarella or burrata cheese served with 24 months Parma ham and cherry tomatoes  
水牛芝士 或 布拉塔芝士配 24 個月帕爾馬火腿及車厘番茄沙律

\$398

### **Parmigiana di melanzane alla Sabatini con mozzarella, pomodoro san Marzano e basilico**

Sabatini's eggplant parmigiana with mozzarella, San Marzano tomato sauce and basil  
意式焗巴馬臣芝士千層茄子配水牛芝士、番茄汁及羅勒

\$308

### **Carpaccio di manzo Fassone servito con vinegrette di tartufo, Parmigiano, carciofi e tartufo Bianco d'Alba**

Fassone beef carpaccio, served with truffle vinegrette, Parmesan, artichokes and Alba white truffle  
意大利生牛肉薄片配松露香醋、巴馬臣芝士、亞枝竹及阿爾巴白松露

\$1988

### **Prosciutto Iberico 48 mesi servito con melone**

Iberico ham 48 months with fresh melon  
48 個月西班牙風乾火腿配蜜瓜

\$698

### **Vitello Tonnato**

Slow cooked veal loin with preserved tuna sauce and capers  
慢煮牛仔薄片配吞拿魚汁及水瓜柳

\$448

## Zuppe

### **Minestrone di verdure tradizionale**

Traditional Italian vegetables soup  
傳統意式雜菜湯

\$188

### **Stracciatella Romana**

Beef and capon consommé with beaten egg and cheese  
意式蛋花牛肉及雞清湯

\$198

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

Boston lobster soup with bread croutons  
波士頓龍蝦濃湯

\$288

All prices are 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。

Alba White Truffle Items cannot be used in conjunction with other promotional, discount offer, and discounted The Royal Garden gift cards.  
阿爾巴白松露不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。

Podium Level 4, ifc mall, 8 Financial Street, Central, Hong Kong. 香港中環金融街 8 號國際金融中心商場 4 樓。



## **Paste e risotti**

### **Linguine ai gamberi rossi siciliani**

Linguine with Sicilian red prawns, cherry tomatoes and parsley

扁意粉配意式西西里紅蝦及香草番茄汁

\$688

### **Trofie al pesto di basilico con fagiolini e patate**

Trofie pasta with homemade pesto, green beans and potatoes

手扭粉配自家製香草醬、青豆及薯仔

\$398

### **Spaghetti alle vongole veraci**

Spaghetti with clams, garlic and parsley

香蒜蜆肉意大利粉

\$498

### **Ravioli di astice fatti in casa serviti con caviale ed erbe**

Homemade lobster ravioli served with caviar and herbs

自家製龍蝦意大利雲吞配魚子醬及香草

\$658

### **Linguine alla Sabatini**

Linguine with scampi, scallops, clams and mussels "Sabatini's original recipe"

招牌意大利扁意粉配蜆肉、青口、小龍蝦、帶子及番茄汁

\$548

### **Tonnarelli paglia e fieno alla Romana**

Homemade tonnarelli pasta with mushrooms, green peas and Parma ham in light cream sauce

自家製蛋麵配蘑菇、青豆、帕爾馬火腿及淡忌廉汁

\$448

### **Bigoli al sugo di anitra tradizionale alla veneta**

Homemade bigoli in traditional Veneto style duck ragout

自家製粗意大利麵配傳統燴鴨肉

\$468

### **Tagliolini fatti in casa con tartufo bianco d'Alba**

Homemade tagliolini with Alba white truffle

自家製全蛋麵配阿爾巴白松露

\$988

### **Risotto ai funghi porcini**

Risotto with porcini mushrooms

牛肝菌意大利飯

\$438

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## Secondi piatti

### **Astice alla Sabatini**

Oven baked Boston lobster in Sabatini style with risotto

自家製焗龍蝦意大利飯

\$1,588

### **Merluzzo dell'Antartico servito con salsa al tartufo, verdure croccanti e tartufo bianco d'Alba**

Antarctic toothfish served with truffle sauce, seasonal vegetables and Alba white truffle

南極洋牙魚配松露汁、時令蔬菜及阿爾巴白松露

\$1,188

### **Filetto di branzino selvatico alla puttanesca**

Pan seared wild caught seabass in puttanesca sauce

香煎野生鱸魚配意大利黑橄欖、銀魚柳及蕃茄醬

\$558

### **Costoletta di vitello alla milanese con rucola selvatica**

Milk fed veal Milanese with rucola and cherry tomato salad

米蘭式炸牛仔扒配火箭菜及車厘番茄沙律

\$558

### **Bistecca di manzo Wagyu alla fiorentina con rosmarino ed aglio**

Grilled Australian Wagyu T-bone steak with garlic and rosemary

香烤澳洲和牛 T 骨扒配香蒜及迷迭香

\$2,158

### **Agnello allo scottadito con patata fondente e salsa al vino rosso**

Grilled Australian lamb chops with potatoes fondant and red wine sauce

香烤澳洲羊扒配黃金焗薯及紅酒汁

\$638

### **Guancia di manzo Wagyu brasata al Barolo con polenta grigliata al timo e limone**

Braised Wagyu beef cheek with polenta and Barolo red wine sauce

慢煮和牛面頰肉配玉米餅及紅酒汁

\$638

### **Vitello da latte servito con spugnole, crema di pastinaca e tartufo bianco d'Alba**

Veal loin served with morels mushroom, parsnip and Alba white truffle

牛仔柳配羊肚菌、白甘筍蓉及阿爾巴白松露

\$1,288

### **Costoletta di maiale iberico servito con castagne, cavoletti di Bruxelles e salsa di prugne**

Iberico pork chop served with chestnut puree, brussels sprout and plums sauce

西班牙豬排配栗子蓉、抱子甘藍及酸梅汁

\$588

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