



Sabatini Ristorante Italiano
— Hong Kong —

Winter Black Truffle Tasting Menu

Stuzzichino di benvenuto

Amuse Bouche

餐前小食

Crudo di gambero rosso siciliano con caponata di melanzana e burrata

Sicilian red prawn with eggplant caponata and burrata cheese

西西里紅蝦配燉茄子及布拉塔芝士

Bellavista Franciacorta Alam Gran Cuvee Brut N.V. (100ml)

Uovo cotto a bassa temperatura con carciofi, salsa di provola e tartufo nero invernale

Slow cooked egg served with artichokes, provola cheese sauce and winter black truffle

慢煮蛋配雅枝竹、普羅沃洛內芝士汁及冬季黑松露

Elena Walch Castel Ringberg Pinot Grigio 2022 (100ml)

Zuppa di funghi con tartufo nero invernale

Mushrooms soup with winter black truffle

蘑菇湯配冬季黑松露

Tagliolini agli spinaci fatti in casa con astice

Homemade spinach tagliolini with Boston lobster

自家製菠菜全蛋麵配波士頓龍蝦

Meroi Ribolla Gialla Colli Orientali del Friuli 2021 (100ml)

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

Australian Wagyu beef tenderloin Rossini with duck liver and winter black truffle

澳洲和牛牛柳配鴨肝及冬季黑松露

Negretti Barolo 2020 (100ml)

Tortino di cioccolato fondente con gelato al fiordilatte e caramello

Fondant chocolate cake and milk ice cream with caramel sauce

心太軟朱古力蛋糕及牛奶雪糕配焦糖醬

Castello Di Meleto Vin Santo Del Chianti 2012 (50ml)

Piccola pasticceria

Home made petits fours

自家製甜點

每位港幣 HK\$1,958 per person

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

另加冬季黑松露每克港幣\$58 additional winter black truffle HKD\$58 per gram

所有瓶裝酒均可享有七五折優惠 25% off for all bottle of wine

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。