



Sabatini Ristorante Italiano
Kowloon



Forbes
TRAVEL GUIDE

Lunch Specialties

Appetizers 前菜

(Select one of your choices 可選擇其中一項)

Traditional Italian appetizer 傳統意大利自助頭盤

Soup of the day 是日餐湯

Boston lobster bisque with crutons and sour cream 龍蝦濃湯 **(Additional 另加港幣 HK\$150)**

48 months Iberico ham with melon & pan fried duck liver on toast **(Additional HK\$98)**

48 個月風乾西班牙黑毛豬火腿配蜜瓜及煎鴨肝 (另加港幣 \$98)

Fassone beef carpaccio with winter black truffle **(Additional HK\$288)**

意大利生牛肉薄片配冬季黑松露 (另加港幣 \$288)

Pasta or Risotto 意大利麵 或 意大利飯

(Select one of your choices 可選擇其中一項)

Risotto with speck, gorgonzola cheese and pear

意大利飯配風乾火腿、藍芝士及香梨

Home made Tortelli stuffed ricotta and spinach in butter and sage sauce

自家製意式芝士、菠菜雲吞配牛油及西子汁

Pasta of the day 是日意大利麵

Home made fettuccine in Gricia sauce with artichoke and winter black truffle **(Additional HK\$288)**

自家製闊條麵配洋蔥豬頰肉白酒汁、雅枝竹及冬季黑松露 (另加港幣 \$288)

Main Courses 主菜

(Select one of your choices 可選擇其中一項)

Pan-fried fillet of Mediterranean ombrina fish in puttanesca sauce

香煎地中海石首魚柳配番茄、橄欖、堤魚、酸豆及蒜汁

Braised US prime beef short ribs with mashed potatoes and red wine sauce

燴牛肋肉配薯蓉及紅酒汁

Grilled Australian lamb chops with bell pepper caponata 扒澳洲羊架配甜椒

Grilled Australian Wagyu M5 sirloin with seasonal vegetables and winter black truffle **(Additional HK\$388)**

香烤澳洲 M5 和牛西冷配時令雜菜及冬季黑松露 (另加港幣 \$388)

Dessert 甜品

Selection dessert from trolley with freshly brewed coffee or tea and cookies

自選自家製甜品配意式咖啡，茶及曲奇

Additional order of winter black truffle is served at HK\$48 per gram.

額外冬季黑松露每克另加港幣\$48。

Menu Combination

Appetizer, Pasta and Dessert	\$488
Appetizer, Main Course and Dessert	\$558
Full Course Menu	\$598

Drinks Recommendations

	<u>Glass</u>	<u>Bottle</u>
Prosecco, Spumante (Sparkling)	\$85	\$425
Pinot Grigio, Caldora (White)	\$85	\$425
Sangiovese & Merlot, Primo (Red)	\$85	\$425
Orange, Grapefruit, Guava (Fruit Juice)	\$45	
Free Flow Package until 2:30pm (Sparkling, White and Red Wine)	\$218	
Mocktail Free Flow until 2:30pm (Grapefruit Delight)	\$68	

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。

All prices are subject to 10% service charge. 以上價目另加一服務費。

Winter Black Truffle Items cannot be used in conjunction with other promotions, discount offer, and discounted The Royal Garden gift cards.

冬季黑松露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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Pasta or Risotto 意大利麵 或 意大利飯

(Select one of your choices 可選擇其中一項)

Risotto with zucchini, basil and parmesan cheese

意大利飯配意式青瓜、香草及巴馬臣芝士

Potato gnocchi Boscaiola sauce with guanciale, mushrooms and tomato sauce

薯仔麵糰配意式豬面頰肉、什菌及番茄汁

Pasta of the day 是日意大利麵

Home made fettuccine in Gricia sauce with artichoke and winter black truffle (Additional HK\$288)

自家製闊條麵配洋蔥豬頰肉白酒汁、雅枝竹及冬季黑松露 (另加港幣 \$288)

Main Courses 主菜

(Select one of your choices 可選擇其中一項)

Pan-fried fillet of cod in onion cream sauce

香煎鱈魚柳配洋蔥忌廉汁

Grilled Australian lamb chops with bell pepper caponata

扒澳洲羊架配甜椒

Pan fried spring yellow chicken with herbs sauce

香烤春雞配香草汁

Grilled Australian Wagyu M5 sirloin with seasonal vegetables and winter black truffle (Additional HK\$388)

香烤澳洲 M5 和牛西冷配時令雜菜及冬季黑松露 (另加港幣 \$388)

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Mushrooms risotto 意式蘑菇意大利飯

Plin ravioli stuffed with meat in butter and parmesan cheese

意式豬肉雲吞配牛油及巴馬臣芝士汁

Pasta of the day 是日意大利麵

Home made fettuccine in Gricia sauce with artichoke and winter black truffle (Additional HK\$288)

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Main Courses 主菜

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Pan-seared salmon with avocado, olives and tomato salsa

香煎三文魚配牛油果，橄欖及番茄醬

Pan-fried Canadian pork chop with herbs sauce

香煎加拿大豬扒配香草汁

Grilled Australian lamb chops with bell pepper caponata 扒澳洲羊架配甜椒

Grilled Australian Wagyu M5 sirloin with seasonal vegetables and winter black truffle (Additional HK\$388)

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