



## Summer Degustation Menu

### *Gambero dolce con burrata, pomodoro e caviale*

Spot prawn carpaccio with burrata, tomatoes and Oscietra caviar 生斑蝦薄片配布拉塔芝士、番茄及魚子醬

Or

### *Ovetto poche' con finferle, salsa di Montasio e tartufo nero australiano*

Slow-cooked egg with girolles mushroom, Montasio cheese sauce and Australian black truffle 慢煮雞蛋配雞油菌、蒙塔西奧芝士醬及澳洲黑松露

Or

### *Vitello Tonnato*

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

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### *Astice grigliato con misticanza estiva servito con salsa catalana*

Grilled lobster with summer green salad served with Catalana sauce 香烤龍蝦配夏日蔬菜沙拉及加泰隆尼亞汁

Or

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

Lobster soup with bread croutons 龍蝦濃湯

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### *Strozzapreti fatti in casa con astice blu, pomodorini e prezzemolo*

Homemade strozzapreti with blue lobster, cherry tomato and parsley 自家製手扭粉配藍龍蝦、車厘番茄和番茜  
(另加港幣\$358 Add on HK\$358)

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### *Alfonsino in salsa di pesce con zucchine trifoliate*

Kinmedai fish with seafood jus and zucchini trifoliate 金目鯛魚配意大利青瓜及海鮮汁

Or

### *Suprema di faraona con polenta e funghi trifolati servita in salsa di pollo al pepe verde*

Grilled guinea fowl with polenta and mixed mushroom, served with green peppercorn sauce 香烤珍珠雞配玉米餅、蘑菇及青胡椒汁

Or

### *Filetto di Wagyu M5 con patate e salsa di tartufo nero*

Wagyu M5 beef tenderloin served with mashed potato and Australian winter black truffle 澳洲 M5 和牛牛柳配薯蓉及澳洲冬季黑松露  
(另加港幣\$388 Add on HK\$388)

Or

### *Agnello alla scottadito con millefoglie di patate alle erbe e salsa al vino rosso*

Grilled Australian lamb chops with potatoes millefoglie and Barolo wine sauce 香烤澳洲羊扒配千層香薯及紅酒汁

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### *Millefoglie alla frutta*

Seasonal fruit Napoleon cake 鮮果拿破崙

Or

### *Tiramisu' tradizionale alla Sabatini*

Sabatini signature Tiramisu Sabatini 經典提拉米蘇

**HK\$1,380 per person**

**Enjoy 20% off for selected bottle Champagne, white wine and red 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。

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