



Sabatini Ristorante Italiano
— Kowloon —



Forbes
TRAVEL GUIDE

Forbes Premium Black Truffle Tasting Menu 福布斯尊貴黑松露套餐

Ricciola Marinata con uva, olio affumicato, scarola riccia e caviale

Marinated king fish served with grape, smoked oil and caviar

醃製帝王魚配鮮提子、煙燻橄欖油及魚子醬

Viticoltori Ponte Prosecco Conegliano Valdobbiadene DOCG Frizzante, Veneto Italy (100ml)

Crema di carciofi con capasanta scottata, olio alla mentuccia e tartufo nero invernale

Artichoke cream soup with Hokkaido scallop, mint oil and winter black truffle

雅枝竹忌廉湯配北海道帶子、薄荷油及冬季黑松露

Or 或

Lobster bisque con crostini e panna acida

Lobster bisque with crutons and sour cream (Additional HK\$98)

龍蝦濃湯 (另加港幣 \$98)

Agnolotti del plin alle erbe con salsa al burro e tartufo nero invernale

Plin Agnolotti stuffed with herbs in winter black truffle and butter sauce

自家製意式雲吞配香草及冬季黑松露牛油汁

Fontanafredda Gavi di Gavi Stripes, Piedmont Italy (100 ml)

Or 或

Linguine ai gamberi rossi siciliani con pomodorini e prezzemolo

Linguine with Sicilian red prawns, cherry tomatoes and parsley (Additional HK\$168)

意式西西里紅蝦扁意粉配香草及車厘番茄 (另加港幣 \$168)

Fontanafredda Gavi di Gavi Stripes, Piedmont Italy (100 ml)

Filetto di Triglia di scoglio mediterranea con brodetto ai frutti di mare e carciofi

Pan fried mediterranean red mullet in tomato and seafood broth with artichoke

香煎地中海紅衫魚配番茄、海鮮及雅支竹湯汁

Gewurztraminer, Bottega Vinai Cavit, Trentino-Alto Adige, Italy (100ml)

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

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

澳洲和牛柳配鴨肝及冬季黑松露

Carpineto Chianti Classico Riserva DOCG, Tuscany Italy (100 ml)

Gelato alla zucca e vaniglia con tartufo nero invernale

Pumpkin and vanilla ice cream with winter black truffle

南瓜雲呢拿雪糕配冬季黑松露

每位港幣 HK\$1,688 per person

另配餐酒每位港幣 HK\$620 per person for wine pairing

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。

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

If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

Menu cannot be used in conjunction with other promotions, discount offers 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。