



Sabatini Ristorante Italiano  
— Hong Kong —

## Winter Degustation Menu

***Carpaccio di scampi e caviale 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

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

Or

***Uovo cotto a bassa temperatura con carciofi, salsa di provola e tartufo nero invernale***  
Slow cook egg served with artichoke, 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  
(另加港幣\$288 Add on HKD\$288)

\*\*\*

***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

Or

***Zuppa di astice con crema acida, crostini di pane ed Erba cipollina***  
Lobster soup with bread croutons 波士頓龍蝦濃湯

\*\*\*

***Casarecce con ragout di polpo alla siciliana***  
Casarecce pasta with Sicilian octopus ragout 意大利麻花麵配西西里八爪魚

\*\*\*

***Sogliola alla mugnaia con patate e prezzemolo***  
Fillet of Dover sole "mugnaia" style with potatoes and parsley 香煎龍躉魚柳配薯仔及番茜

Or

***Costoletta di maiale iberico alla milanese con insalata di rucola e pomodorini***  
Iberico pork chop "milanese" style with rocket salad and cherry tomato 米蘭式炸西班牙豬排配火箭菜及車厘番茄沙律

Or

***Agnello allo scottadito con patata fondente e salsa al vino rosso***  
Grilled Australian lamb chops with potatoes fondant and Barolo wine sauce 香烤澳洲羊扒配黃金香脆薯及紅酒汁

Or

***Petto d'anatra laccato con cavolo cappuccio rosso e uvetta e tartufo nero invernale***  
Roast duck breast served with red cabbage, raisins and winter black truffle 烤鴨胸及紅椰菜、提子乾及冬季黑松露  
(另加港幣\$488 Add on HKD\$488)

\*\*\*

***Millefoglie al mango e vaniglia***  
Mango and vanilla Napoleon cake 芒果拿破崙

Or

***Tiramisu' tradizionale alla Sabatini***  
Sabatini signature Tiramisu Sabatini 經典提拉米蘇

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

**Enjoy 25% off for selected bottle Champagne, white wine and red wine**

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

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。

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