

PREMIUM LUNCH

STARTER

THE MISTRAL ANTIPASTI TABLE

Parma ham • coppa • speck • salami • lardo • mortadella • ox tongue • Italian salads
mixed olives • pickles • artisan cheeses • freshly baked breads

PASTA

PASTA CORNER

live station of freshly handmade pasta & risotto

MAIN

EGLEFINO AI PORCINI E MADEIRA

pan-baked haddock • fennel • porcini mushroom & Madeira wine sauce
or

ZUPPETTA DI PESCE

seafood stew • garoupa • clams • mussels • sea bass
squid • prawns • lobster bisque (\$30 supplement)*
or

ARROSTO DI VITELLO

pan-roasted veal loin • girolle mushrooms • Marsala sauce
or

FILETTO DI MANZO

pan-roasted M4 Australian Wagyu tenderloin • foie gras mousse • plum sauce
(\$60 supplement)*
or

PIZZA REGINA

Margherita pizza • 24 months Parma ham • Datterini tomatoes • rocket
or

TORTINO DI SPINACI E FONTANA (V)

double-baked spinach soufflé • fontina • scamorza • parmesan • Swiss chard

DESSERT

The Mistral selection desserts

Kimbo coffee / TWG tea

\$468 per person

FREE FLOW

\$98* - Italian Peroni Beer