

SATURDAY ARTISAN ITALIAN 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 CORNER

live station of freshly handmade pasta & risotto • minestrone soup

MAIN

BARRAMUNDI AL VERMUTH

baked barramundi • vermouth wine • spinach • roasted vegetables
or

ZUPPETTA DI PESCE

seafood stew • sea bass • clams • mussels • king prawns • potatoes
Datterini tomatoes • lobster bisque
or

PORCHETTA ARICCIA

slow-cooked pork belly • seasonal vegetables • apricot veal jus
or

MISTO DI CARNE

grilled rack of lamb • guinea fowl • root vegetables • green pepper corn sauce
(\$120 supplement)*
or

PIZZA CAPRICCIOSA

homemade Margherita pizza • roasted ham • salami • artichoke • mushrooms • olives
(\$60 supplement)*
or

SFORMATO AL PARMIGGIANO (V)

double-baked parmesan soufflé • spinach • cheese fondue

DESSERT

The Mistral selection desserts

Kimbo coffee / TWG tea

\$468 per person

FREE FLOW

\$98* - Italian Peroni Beer

All prices are in Hong Kong dollars and subject to a 10% service charge

*Supplement items are not applicable to any discount

If you have any dietary requirement or allergy, please inform our service team



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