

CHEF'S RECOMMENDATION

THE MISTRAL ANTIPASTI BUFFET \$248

Parma ham • coppa • speck • salami • lardo • mortadella
mixed olives • pickles • artisan cheeses • Italian salad • seasonal dressing

BURRATA (V) \$188

Apulia burrata cheese • Italian leaves • Datterini tomatoes

ARAGOSTA E GRANCHI (S) \$198

Boston lobster & Alaskan crab meat salad • saffron sauce • crunchy fennel

VITELLO \$168

Italian veal loin • truffle & tuna mayonnaise • capers • frisse • black truffle

RAVIOLI (V) \$158

ravioli • ricotta • parmesan • spinach • rocket • Swiss chard
lemon zest • pine nuts • sage & butter sauce

AGNOLOTTI (S) \$168

duck agnolotti • Parma ham • porcini • black truffle sauce

TAGLIOLINI (S) \$198

tagliolini • Alaskan crab meat • Calabrian Nduja salami
San Marzano & Datterini tomato

50% DISCOUNT

FLAT IRON T-BONE \$1,198

1 kg Australian Angus Pure T-bone • Italian mixed leaves • French fries

BUFALINA PIZZA (V) \$168

San Marzano tomato base • 24-month parmesan
cherry mozzarella cheese • basil

CALABRESE PIZZA \$198

Margherita base • N'duja spicy salami • stracciatella cheese
red bell peppers • tomatoes

INSALATA (V) \$78

Italian mixed leaves • parmesan

FUNGHI (V) \$78

wild mushrooms • thyme

SPINACI (V) \$78

Italian wild spinach • crispy garlic

POTATE (V) \$78

French fries

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

If you have any dietary requirement or allergy, please inform us.

(S) - SIGNATURE (V) - VEGETARIAN

Not applicable to any discount or cash voucher.



Follow us