

01 – 05 September 2025

LA DOLCE VITA LUNCH

STARTER

ANTIPASTI TABLE

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

MAIN

CAVATELLI

handmade cavatelli • lobster • seafood • Datterini tomatoes • bisque
(\$90 supplement)*

or

RISOTTO

carabinieri rice • guanciale ham • cauliflower • scamorza cheese

or

SPIGOLA E GAMBERONE

pan-roasted seabass • king prawn • spinach • broccoli • lemon butter sauce

or

VITELLO

pan-roasted veal loin • celeriac puree • root vegetables • veal jus

or

PIZZA

pesto pizza • pink shrimps • mozzarella • Datterini tomatoes • rocket
(\$60 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

\$40* - Kimbo coffee / TWG tea / orange juice

\$40* - Peroni Beer

\$90* - House Italian red or white wine by the glass

All prices are in Hong Kong dollars and subject to a 10% service charge
If you have any dietary requirement or allergy, please inform our service team
*Supplement items are not applicable to any discount



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08 – 12 September 2025

LA DOLCE VITA LUNCH

STARTER

ANTIPASTI TABLE

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

MAIN

TAGLIERINI

handmade multi-coloured taglierini • crab meat • courgettes • Datterini tomatoes • bisque
(\$90 supplement)*

or

RISOTTO

carabinieri rice • Luganiga sausage • wild mushrooms • black truffle

or

GUAZZETTO

shrimps & squid stew • vegetable mirepoix • potatoes • green peas • Italian tomatoes

or

FARAONA

pan-roasted guinea fowl • chestnuts • spinach • bell peppers • Marsala sauce

or

PIZZA

truffle pizza • speck ham • mozzarella • gorgonzola • parmesan • rocket
(\$60 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

\$40* - Kimbo coffee / TWG tea / orange juice

\$40* - Peroni Beer

\$90* - House Italian red or white wine by the glass



15 – 19 September 2025

LA DOLCE VITA LUNCH

STARTER

ANTIPASTI TABLE

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

MAIN

CAVATELLI

handmade cavatelli pasta • Luganiga sausage • courgettes • pecorino cheese
or

RISO

venere rice • pink shrimps • asparagus • Datterini tomatoes • bottarga
or

PESCE SPADA

pan-roasted swordfish • king prawn • garlic potato puree • broccoletti • saffron aioli
(\$90 supplement)*
or

MAIALE

pan-roasted Iberico pork loin • morel mushroom • root vegetables • truffle • veal jus
or

PIZZA

Margarita pizza • bone ham • wild mushrooms • artichokes • olives
(\$60 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

\$40* - Kimbo coffee / TWG tea / orange juice

\$40* - Peroni Beer

\$90* - House Italian red or white wine by the glass



22 – 26 September 2025

LA DOLCE VITA LUNCH

STARTER

ANTIPASTI TABLE

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

MAIN

TAGLIERINI

handmade taglierini pasta • tuna • San Marzano & Datterini tomatoes
or

RISOTTO

carnaroli rice • speck ham • gorgonzola cheese • walnuts
or

MERLUZZO

pan-roasted Atlantic black cod • porcini • girolles • spinach • fennel • champagne sauce
or

FILETTO

pan-roasted M4 Wagyu tenderloin • potato gratin • celeriac puree • Porto sauce
(\$120 supplement)*
or

PIZZA

4 cheese pizza • Culatello ham • rocket • parmesan
(\$60 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

\$40* - Kimbo coffee / TWG tea / orange juice

\$40* - Peroni Beer

\$90* - House Italian red or white wine by the glass

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29 September – 03 October 2025

LA DOLCE VITA LUNCH

STARTER

ANTIPASTI TABLE

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

MAIN

GNOCCHI

handmade potato gnocchi • San Marzano tomatoes • mozzarella • parmesan
or

RISOTTO

carnaroli rice • smoked salmon • asparagus • mascarpone
or

CERNIA

pan-roasted garoupa • fennel • Datterini tomatoes • spumante wine sauce
or

AGNELLO

pan-roasted lamb rack • paprika breadcrumbs • truffle potato puree • Porto sauce
(\$120 supplement)*
or

PIZZA

Margarita base • tuna • Datterini tomatoes • rocket
(\$60 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

\$40* - Kimbo coffee / TWG tea / orange juice

\$40* - Peroni Beer

\$90* - House Italian red or white wine by the glass

