

THE MISTRAL

PASSIONATELY ITALIAN

APERITIVO E AMICI SATURDAY COCKTAIL, SEAFOOD & ANTIPASTI

COCKTAIL CORNER

Aperol spritz • Bellini • Mimosa

SEAFOOD BAR

Boston lobster • crab leg • yabby
clam • sea whelk • green mussel • prawn
yellow fin tuna carpaccio • smoked salmon

ANTIPASTI TABLE

Parma ham • coppa • speck • salami • lardo
mortadella • ox tongue • Italian salad
mixed olives • pickles • artisan cheeses

MAIN

TAGLIERINI

handmade taglierini • clams • mussels • Datterini tomatoes
or

AGNOLOTTI

handmade duck agnolotti • Parma ham • porcini mushrooms • black truffle sauce
or

RAVIOLI

handmade ravioli • Swiss chard • spinach • rocket • ricotta • pine nuts • sage & butter sauce
or

SPIGOLA

pan-roasted sea bass • capers • Taggiasca olives • Datterini tomatoes • Champagne sauce
or

FARAONA

pan-roasted guinea fowl • root vegetables • Marsala sauce (\$60 supplement)*
or

PIZZA

Margherita base pizza • Parma ham • cherry mozzarella • Datterini tomatoes (\$60 supplement)*

DOLCI

The Mistral selection of Italian desserts • signature tiramisu • Sicilian cannoli • Mövenpick ice cream

Kimbo coffee / TWG tea

\$688 per person

without cocktail package: \$588

Children (4-11 years old): \$328

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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