

PIEMONTE REGION TASTING MENU

AMUSE-BOUCHE

UOVO

poached organic eggs • cheese sauce • Alba white truffle
Chardonnay Collio BIO DOC, Friuli, Gradis'ciutta, 2024/
grappa infused, Trentino, Marzadro, Pino Mugo

RAVIOLI

handmade 5 cheese ravioli • sage • Alba white truffle
Nascetta Borea DOC, Piemonte, Rivetto, 2020/
grappa barrique, Piemonte, Quaglia, Barolo

SGROPPINO

lemon sorbet • prosecco

BRANZINO

Mediterranean sea bass • morel mushrooms • champagne sauce • Alba white truffle
or

VITELLO

pan-roasted Italian veal loin • fontina • lardo • root vegetables • Alba white truffle
Barolo del Comune di Serralunga d'Alba DOCG, Piemonte, Rivetto, 2019/
grappa barrique, Veneto, Castagner, Riserva Ciliegio 18 Mesi

TIRAMISU

pistachio tiramisù • caramelised pistachio
grappa barrique, Friuli, Tosolini, Triple Cask

PICCOLA PASTICCERIA

petit four

\$1,588 per person

Signature Club member \$1,388 per person

wine or grappa pairing \$528

All of the above dishes include 2 grams of Alba white truffle
Extra Alba white truffles are sold by weight at \$120 per gram
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
(S) - SIGNATURE (V) – VEGETARIAN
Not applicable to any discount or cash coupon



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APPETISER

SFORMATO (S) (V)

double-baked soufflé • fontina • parmesan • summer truffle
\$208

SPINACI (V)

spinach salad • goat cheese • pumpkin chips • aged balsamic
\$188

BURRATA (S)

Apulia burrata cheese • D.O.P. Culatello ham • Datterini tomatoes
\$268

OSTRICHE

baked oyster • spinach • besciamella sauce • aromatic breadcrumbs
\$288

GRANCHIO

Alaskan king crab • saffron mayonnaise • frisse • fennel • salumi powder
\$368

ARAGOSTA (S)

Boston lobster • Datterini tomatoes • saffron potatoes • lobster emulsion
\$368

VITELLO

Italian veal loin • truffle & tuna mayonnaise • capers • frisse • black truffle
\$288



HANDMADE PASTA

RAVIOLI (V)

ravioli • ricotta • parmesan • spinach • rocket • Swiss chard
lemon zest • pine nuts • sage & butter sauce
\$228

AGNOLOTTI (S)

duck agnolotti • Parma ham • porcini • black truffle sauce
\$268

FETTUCCINE

fettuccine • slow-cooked lamb ragu • San Marzano tomato sauce • thyme
\$248

MILLEFOGLIE

Fabio's grandmother recipe • Neapolitan beef ragu • mozzarella • parmesan
besciamelle • Italian tomato sauce
\$268

TAGLIOLINI (S)

tagliolini • Alaskan crab meat • Calabrian Nduja salami
San Marzano & Datterini tomato
\$348

CAVATELLI

cavatelli • Boston lobster • shrimps • clams • mussels • calamari
zucchini • San Marzano tomato sauce
\$398



THE MISTRAL

PASSIONATELY ITALIAN

SEAFOOD

MERLUZZO

pan-baked black cod • asparagus • kale • new potatoes
carrots • Madeira wine & girolles mushrooms sauce
\$428

PESCE

grilled swordfish loin • king prawn • octopus • frisse & rocket salad • saffron aioli
\$398

BRANZINO

800grams Mediterranean seabass • clams • mussels
Chardonnay wine sauce • Datterini & San Marzano tomatoes
\$788

MEAT

FILETTO (S)

smoked & pan-roasted 220 grams M4 Wagyu tenderloin
new potatoes • root vegetables • veal jus
\$548

OSSOBUCO

Italian veal shank • saffron carnaroli rice • San Marzano tomato sauce
\$428

AGNELLO

Australian lamb rack • pistachio crust • celeriac puree
crispy polenta • seasonal vegetables • Porto sauce
\$448

MAIALE

grilled 250 grams Iberico pork chop • Sicilian caponata • potato gratin • Marsala sauce
\$398

COSTATA

grilled 300 grams U.S. Holstein ribeye • seasonal vegetables • veal jus
\$588

FLAT IRON T-BONE

1 kg Australian Angus Pure T-bone • Italian mixed leaves • French fries
\$1,198

FLAT IRON TOMAHAWK

1.5 kg Australian Angus Pure tomahawk steak • Italian mixed leaves • French fries
\$1,298

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SOUP

MINESTRONE (V)

Genovese minestrone soup • basil pesto
\$168

CROSTACEI

Blue lobster & Alaskan crab creamy soup • crab ravioli
\$198

SIDE DISH

INSALATA (V)

Italian mixed leaves • D.O.P. Parmigiano Reggiano cheese • Datterini tomatoes
\$98

RUCOLA (V)

Italian wild rocket • fennel • Datterini tomatoes
\$98

POTATE (V)

roasted new potatoes • black truffle sauce
\$98

SPINACI (V)

Italian wild spinach • crispy garlic
\$98

FUNGHI (V)

wild mushrooms • thyme
\$98



AUTHENTIC NEAPOLITAN PIZZA

Our pizza dough is crafted from the finest Italian “00” flour, pure natural spring water, a pinch of sea salt and wild yeast.

Through a meticulous 24-hour natural proofing process, these simple yet exceptional ingredients transform into a light, airy crust that perfectly balances delicate crispness with a satisfying chew.

This time-honored craftsmanship captures the true essence of Neapolitan tradition in every bite.

We honor Italy’s rich culinary heritage by sourcing only the finest artisan ingredients from across its regions.

PIZZA

BUFALINA (V)

San Marzano tomato base • 24-month D.O.P. Parmigiano Reggiano cheese
cherry mozzarella cheese • basil
\$248

CAMPAGNOLA (V)

pesto & mozzarella base • grilled vegetables • artichokes
\$268

LA BURRATA (S)

charcoal Margherita base • Parma ham • burrata cheese • rocket • Datterini tomatoes
\$328

NAPOLETANA

Margherita base • anchovy • olives • capers • garlic chips
\$228

CALABRESE

Margherita base • N’duja spicy salami • stracciatella cheese
red bell peppers • Datterini tomatoes
\$268

LA LUGANIGA

black truffle base mozzarella cheese • Luganiga sausage
wild mushrooms • scamorza cheese • rocket
\$288

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THE MISTRAL

PASSIONATELY ITALIAN

DOLCE

SEMIFREDDO (S)	\$118	CAPRESE AL CIOCCOLATO	\$118
half-frozen pistachio mousse croccante biscuit • raspberry sauce		chocolate & almond cake toffee sauce • hazelnut ice cream	
TIRAMISU (S)	\$118	TORTA AL FORMAGGIO	\$118
signature tiramisu • mascarpone cheese Kimbo coffee • finger bisquit • cacao		eggless cheese cake strawberry compote • vanilla cream	
TARTA DI LIMONI	\$118	AFFOGATO	\$118
Amalfi lemon meringue tart caramelised hazelnut • lemon sorbet		vanilla ice-cream • cacao warm chocolate • Kimbo coffee	
PIZZA FRANGIPANE	\$168	COPPA GELATO	\$148
apple crumble pizza • Marsala ice cream		pistachio & hazelnut & chocolate ice-cream • macaron • chocolate sauce	

DESSERT WINE

BOTTEGA MOSCATO NV	\$550
BOTTEGA PINK MOSCATO NV	\$620
MOSCATO D'ASTI	\$650

DIGESTIF

AMARETTO	\$75
AVERNA AMARO	\$75
FRANGELICO	\$75
LIMONCINO	\$88

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