



THE MISTRAL

PASSIONATELY ITALIAN

CHRISTMAS EVE HARBOUR VIEW GALA DINNER

SEAFOOD BAR

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

ANTIPASTI TABLE

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

LIVE STATION

live station of freshly handmade pasta & risotto • porcini & black truffle soup • minestrone soup

MAIN

TORTINO (V)

double-baked cheese soufflé • parmesan • Italian black truffle
or

GAMBERO

Carabinero prawns • venere rice • prawn bisque
or

BRANZINO

Mediterranean sea bass • king prawn • white wine sauce
or

MAIALE

Iberico pork loin • Parma ham • fontina cheese • Italian stuffing • chestnut jus
or

FILETTO

M4 Australian Wagyu tenderloin • foie gras • porcini jus
(\$60 supplement)*

DOLCI

The Mistral selection of Italian desserts • signature tiramisu • Sicilian cannoli • 1-metre mille-feuille
black truffle burnt cheesecake • kid's candy corner • macaron • Mövenpick ice cream

Adults: \$1,288

Children (4-11 years old): \$588

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



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CHRISTMAS DAY HARBOUR VIEW CHAMPAGNE BRUNCH

SEAFOOD BAR

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

ANTIPASTI TABLE

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

LIVE STATION

live station of freshly handmade pasta & risotto • porcini & black truffle soup • minestrone soup

MAIN

TORTINO (V)

double baked souffle • parmesan • black truffle
or

ORATA

Mediterranean sea bream • king prawn • saffron risotto • champagne sauce
or

PESCE

mussels • octopus • prawns • calamari • potatoes • bisque
or

VITELLO

Italian veal loin • speck ham • scamorza cheese • plum jus
or

AGNELLO

Australian rack of lamb • herbs breadcrumbs • seasonal vegetables • Porto sauce

DOLCI

The Mistral selection of Italian desserts • signature tiramisu • Sicilian cannoli • 1-metre mille-feuille
black truffle burnt cheesecake • kid's candy corner • macaron • Mövenpick ice cream

Kimbo coffee / TWG tea

Including free-flow of Perrier-Jouët champagne • Lambrusco Ceci sparkling
Cantine Pellegrino Grillo • Nero d'Avola: \$1,128

Adults: \$828

Children (4-11 years old): \$488

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CHRISTMAS DAY HARBOUR VIEW GALA DINNER

SEAFOOD BAR

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

ANTIPASTI TABLE

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

LIVE STATION

live station of freshly handmade pasta & risotto • porcini & black truffle soup • minestrone soup

MAIN

TORTINO (V)

double-baked cheese soufflé • parmesan • Italian black truffle
or

GAMBERO

Carabinero prawns • venere rice • prawn bisque
or

BRANZINO

Mediterranean sea bass • king prawn • white wine sauce
or

MAIALE

Iberico pork loin • Parma ham • fontina cheese • Italian stuffing • chestnut jus
or

FILETTO

M4 Australian Wagyu tenderloin • foie gras • porcini jus
(\$60 supplement)*

DOLCI

The Mistral selection of Italian desserts • signature tiramisu • Sicilian cannoli • 1-metre mille-feuille
black truffle burnt cheesecake • kid's candy corner • macaron • Mövenpick ice cream

Adults: \$1,188

Children (4-11 years old): \$488





BOXING DAY HARBOUR VIEW CHAMPAGNE BRUNCH

SEAFOOD BAR

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

ANTIPASTI TABLE

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

LIVE STATION

live station of freshly handmade pasta & risotto • porcini & black truffle soup • minestrone soup

MAIN

TORTINO (V)

double baked souffle • parmesan • black truffle
or

ORATA

Mediterranean sea bream • king prawn • saffron risotto • champagne sauce
or

PESCE

mussels • octopus • prawns • calamari • potatoes • bisque
or

VITELLO

Italian veal loin • speck ham • scamorza cheese • plum jus
or

AGNELLO

Australian rack of lamb • herbs breadcrumbs • seasonal vegetables • Porto sauce

DOLCI

The Mistral selection of Italian desserts • signature tiramisu • Sicilian cannoli • 1-metre mille-feuille
black truffle burnt cheesecake • kid's candy corner • macaron • Mövenpick ice cream

Kimbo coffee / TWG tea

Including free-flow of Perrier-Jouët champagne • Lambrusco Ceci sparkling
Cantine Pellegrino Grillo • Nero d'Avola: \$1,088

Adults: \$788

Children (4-11 years old): \$488

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THE MISTRAL

PASSIONATELY ITALIAN

NEW YEAR EVE HARBOUR VIEW GALA DINNER

SEAFOOD BAR

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

ANTIPASTI TABLE

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

LIVE STATION

Boston lobster risotto • crab tagliatelle • porcini agnolotti • vegetables ravioli
porcini & truffle soup • lobster bisque

MAIN

BURRIDA

seafood stew • clams • mussels • seabass • shrimps • calamari • potatoes • lobster bisque
or

GAMBERO

Carabinero prawn • root vegetables • lobster mayonnaise
or

AGNELLO

Australian rack of lamb • breadcrumbs • root vegetables • Porto sauce
or

TAGLIATA

grilled A5 Miyazaki Wagyu beef sirloin • rocket salad • truffle jus

DOLCI

The Mistral selection of Italian desserts • signature tiramisu • Sicilian cannoli • 1-metre mille-feuille
black truffle burnt cheesecake • kid's candy corner • macaron • Mövenpick ice cream

Adults: \$1,288

Children (4-11 years old): \$588

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NEW YEAR HARBOUR VIEW CHAMPAGNE BRUNCH

SEAFOOD BAR

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

ANTIPASTI TABLE

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

LIVE STATION

live station of freshly handmade pasta & risotto • porcini & black truffle soup • minestrone soup

MAIN

TORTINO (V)

double baked souffle • parmesan • black truffle
or

ORATA

Mediterranean sea bream • king prawn • saffron risotto • champagne sauce
or

PESCE

mussels • octopus • prawns • calamari • potatoes • bisque
or

VITELLO

Italian veal loin • speck ham • scamorza cheese • plum jus
or

AGNELLO

Australian rack of lamb • herbs breadcrumbs • seasonal vegetables • Porto sauce

DOLCI

The Mistral selection of Italian desserts • signature tiramisu • Sicilian cannoli • 1-metre mille-feuille
black truffle burnt cheesecake • kid's candy corner • macaron • Mövenpick ice cream

Kimbo coffee / TWG tea

Including free-flow of Perrier-Jouët champagne • Lambrusco Ceci sparkling
Cantine Pellegrino Grillo • Nero d'Avola: \$1,028

Adults: \$728

Children (4-11 years old): \$488

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