

03 – 07 November 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

TAGLIATELLE

handmade tagliatelle • shrimps • rocket • Datterini tomatoes
or

RISOTTO

carabinieri rice • Nduja salami • bell peppers • pecorino cheese
or

TONNO

grilled tuna steak • Datterini tomatoes • aged balsamico
or

FILETTO

pan-roasted Australian M4 tenderloin • foie gras • potato gratin • root vegetables • veal jus
(\$120 supplement)*
or

PIZZA

mozzarella pizza • speck ham • porcini mushrooms • 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

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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10 – 14 November 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

AGNOLOTTI

handmade agnolotti • Luganiga sausage • porcini mushrooms • butter sauce
or

RISOTTO

green acquerello rice • mix seafood • asparagus • zucchini • green peas
(\$90 supplement)*
or

MERLUZZO

pan-roasted Atlantic black cod • kale • fennel • vermouth wine
or

VITELLO

pan-roasted veal loin • speck ham • scamorza cheese • root vegetables • veal jus
or

PIZZA

Margarita pizza • cherry mozzarella • Datterini tomatoes • 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



17 – 21 November 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

TAGLIATELLE

handmade tagliatelle • Wagyu beef ragu • parmesan • San Marzano tomato sauce
or

RISOTTO

carabinieri rice • cuttlefish • pancetta ham • green peas
or

SPIGOLA

pan-roasted sea bass • crazy water sauce • Pinot Grigio wine • spinach
or

BISTECCA

pan-roasted U.S. sirloin • potatoes • root vegetables • mix pepper jus
(\$120 supplement)*
or

PIZZA

Margarita pizza • spicy salami • broccoli • bell pepper
(\$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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24 – 28 November 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

FETTUCCINE

handmade fettuccine • wild mushrooms • bell peppers • San Marzano tomatoes
or

RISOTTO

carnaroli rice • clams • mussels • squid • Datterini tomatoes
or

SALMONE

pan-roasted salmon • honey & sesame seeds • spinach • baby carrots
or

AGNELLO

pan-roasted Australian rack of lamb • breadcrumbs • root vegetables • plum jus
(\$120 supplement)*
or

PIZZA

Margarita pizza • bone ham • mushrooms • olives • artichokes
(\$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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