

**02-06 February 2026**  
**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 • Boston lobster • king prawn • crab • sun-dried tomatoes  
(\$90 supplement)\*  
or

**RISOTTO**

camaroli rice • speck ham • gorgonzola cheese • broccoli  
or

**CERNIA**

pan-roasted garoupa • morel mushroom • kale • Madeira wine sauce  
or

**POLLO**

pan-roasted chicken leg • new potatoes • white wine sauce  
or

**PIZZA**

Margherita pizza • clams • mussels • rocket • Datterini tomatoes  
(\$30 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



**09-13 February 2026**  
**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**

**TROFIE**

handmade trofie pasta • clams • bottarga • pesto  
or

**RISOTTO**

carnaroli rice • Nduja salami • scamorza cheese • courgettes  
or

**TROTA**

pan-roasted ocean trout • mussels • black garlic puree • champagne sauce  
or

**AGNELLO**

pan-roasted Australian rack of lamb • root vegetables • celeriac puree • Porto sauce  
(\$120 supplement)\*  
or

**PIZZA**

scamorza cheese pizza • Lunganega sausage • wild mushrooms • mozzarella  
(\$30 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



**16-20 February 2026**  
**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 pasta • shrimps • courgettes • Datterini tomatoes  
or

**RISOTTO**

camaroli rice • speck ham • wild mushrooms • mascarpone cheese  
or

**TONNO**

grilled tuna steak • capers • olives • spinach • baby carrots  
or

**FILETTO**

pan-roasted Australian M4 Wagyu tenderloin • truffle potato puree • vegetables  
black pepper sauce (\$120 supplement)\*  
or

**PIZZA**

mozzarella pizza • porchetta • artichokes • pistachios • rocket • parmesan  
(\$30 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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**23-27 February 2026**  
**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**

**PACCHERI**

handmade paccheri pasta • Lunganega sausage • wild mushrooms • parmesan  
or

**RISOTTO**

carnaroli rice • monkfish • mix seafood • seafood bisque • Datterini tomatoes  
(\$60 supplement)\*  
or

**ZUPPETTA**

cuttlefish stew • potatoes • green peas • San Marzano tomatoes  
or

**VITELLO**

pan-roasted veal loin • celeriac puree • potatoes • broccoletti • black truffle sauce  
or

**PIZZA**

Margherita pizza • bresaola • rocket • Datterini tomatoes • parmesan  
(\$30 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

