

05-09 January 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

paccheri pasta • king prawn • mix seafood • San Marzano tomatoes
(\$90 supplement)*

or

RISOTTO

carabinieri rice • morel mushrooms • parmesan • black truffle sauce

or

MERLUZZO

pan-roasted Atlantic black cod • kale • asparagus • lemon & butter sauce

or

FARAONA

pan-roasted guinea fowl • bell peppers • Marsala sauce

or

PIZZA

scamorza pizza • Luganiga sausage • friarielli • black truffle
(\$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



12-16 January 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

RAVIOLI

handmade ravioli • spinach • ricotta • scamorza
or

RISOTTO

venere rice • mix seafood • seafood bisque • San Marzano tomatoes
(\$90 supplement)*

or

PESCE

pan-roasted swordfish • Datterini tomatoes • balsamic

or

VITELLO

pan-roasted veal loin • porcini mushroom • root vegetables • veal jus

or

PIZZA

Margherita pizza • shrimps • squid • courgettes
(\$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



19-23 January 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 • Napolitan octopus ragu • olives • capers
or

RISOTTO

carabinieri rice • Luganiga sausage • scamorza cheese
or

BRANZINO

pan-roasted seabass • asparagus • spinach • lemon & saffron sauce
or

FILETTO

pan-roasted M4 Australian Wagyu tenderloin • porcini mushrooms • potato gratin
root vegetables • Porto sauce (\$120 supplement)*
or

PIZZA

Margherita pizza • mix seafood • oregano • garlic chips
(\$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



26-30 January 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

CAVATELLI

handmade cavatelli pasta • Nduja salami • Sicilian tomato pesto
or

RISOTTO

carabinieri rice • shrimps • broccoli • Datterini tomatoes
or

PESCE

pan-roasted garoupa • seafood bisque • potatoes • mix seafood • Datterini tomatoes
(\$90 supplement)*

or

MAIALE

pan-roasted Iberico pork loin • truffle puree • spinach • Madeira wine sauce
or

PIZZA

Margherita pizza • Parma ham • rocket • cherry mozzarella • 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

