

02-06 March 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 spinach taglierini • Boston lobster • bisuqe • Datterini tomatoes
(\$90 supplement)*
or

RISOTTO

saffron carnaroli rice • green asparagus • Nduja salami • Datterini tomatoes
or

MERLUZZO

Atlantic black cod • morel mushrooms • spinach • fennel • Madeira wine sauce
or

MAIALE

pan-roasted Iberico pork loin • truffle potato puree • Barolo wine sauce
or

PIZZA

double dough pizza • shrimps • Datterini tomatoes • 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



09-13 March 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

GNOCCHETTO

handmade gnocchetto sardo • aubergine • Datterini tomatoes • ricotta
or

RISOTTO

carnaroli rice • Boston lobster • crab • king prawn • bottarga
(\$90 supplement)*

or

SAN PIETRO

Pan-roasted john dory • kale • broccoletti • asparagus • spumante sauce
or

VITELLO

pan-roasted veal loin • Parma ham • fontina cheese • potatoes • veal jus
or

PIZZA

truffle base pizza • Luganiga sausage • artichokes • rocket • 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



16-20 March 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 • mussels • courgettes • mint
or

RISOTTO

carnaroli rice • Luganiga sausage • broccoli • pecorino cheese
or

ORATA

pan-roasted sea bream • olives • capers • Datterini tomatoes • spumante sauce
or

AGNELLO

pan-roasted Australian rack of lamb • breadcrumbs • potato gratin • spinach • celeriac
puree
(\$120 supplement)*
or

PIZZA

mozzarella base pizza • porchetta • porcini mushrooms • rocket • scamorza cheese
(\$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



23-27 March 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

CAPPELETTI

handmade cappelletti pasta • veal • porcini mushrooms • black truffle
or

RISOTTO

carnaroli rice • crab • Nduja salami • San Marzano tomatoes
or

PESCE

pan-roasted swordfish steak • spinach • Datterini tomatoes • aged balsamic
or

BISTECCA

pan-roasted U.S. sirloin • truffle potato puree • root vegetables • Barolo wine sauce
(\$120 supplement)*
or

PIZZA

Margherita pizza • burrata • Datterini tomatoes • rocket • 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



30 March – 3 April 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 beetroot ravioli • Italian herbs • sage & butter sauce
or

RISOTTO

saffron carnaroli rice • mix seafood • Italian tomatoes
(\$90 supplement)*
or

SALMONE

pan-roasted salmon • girolles • spinach • new potatoes
or

MAIALE

pan-roasted Iberico pork loin • potato gratin • broccoletti • kale • apricot jus
or

PIZZA

double dough pizza • stracchino cheese • Culatello ham • rocket • 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

