

EASTER HARBOUR VIEW 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

PASTA CORNER

live station of freshly handmade pasta, risotto, minestrone

MAIN

SFORMATO (V)

double-baked soufflé • fontina • parmesan • scamorza
or

CARNE MISTA

grilled Australian lamb rack & sirloin • potato gratin • root vegetables • veal jus (\$120 supplement)*
or

VITELLO

slow-cooked veal loin • Italian stuffing • seasonal vegetables • chestnut & Marsala sauce
or

GAMBERONI

grilled Carabinero prawns • venere rice • saffron & Champagne sauce
or

MERLUZZO

pan-roasted Atlantic black cod • seasonal vegetables • Velouté sauce
or

CAPRICCIOSA

Margherita base pizza • bone ham • artichokes • olives • mushrooms

DOLCI

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

Kimbo coffee / TWG tea

Including free-flow of Perrier-Jouët Grand Brut NV Champagne • Lambrusco Ceci sparkling
Cantine Pellegriano Grillo • Nero d'Avola: \$988

without beverage package: \$688

Children (4-11 years old): \$388

All prices are in Hong Kong dollars and subject to a 10% service charge
*Supplement items are not applicable to any discount
If you have any dietary requirement or allergy, please inform our service team
(V) – VEGETARIAN



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