

01-03 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* - Poretti Beer

\$90* - House Italian red or white wine by the glass



06-10 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

TAGLIERINI

handmade spinach taglierini • violet shrimps • asparagus
or

RISOTTO

carnaroli rice • speck ham • porcini • scamorza cheese
or

MERLUZZO

pan-roasted Atlantic black cod • olives • capers • spinach • San Marzano tomatoes
or

AGNELLO

pan-roasted Australian lamb rack • saffron risotto • carrots • veal jus
(\$120 supplement)*
or

PIZZA

Margherita pizza • Parma ham • burrata cheese • rocket
(\$60 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

\$40* - Kimbo coffee / TWG tea / orange juice

\$40* - Poretti Beer

\$90* - House Italian red or white wine by the glass



13-17 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

FETTUCCINE

handmade fettuccine • veal ragu • girolles • pecorino cheese
or

RISOTTO

carabinieri rice • pink shrimps • Datterini tomatoes • scamorza cheese
or

BRANZINO

pan-roasted sea bass • clams • spinach • fennel • Madeira wine sauce
or

BISTECCA

pan-roasted U.S. sirloin • foie gras • potato gratin • broccoletti • celeriac puree • veal jus
(\$120 supplement)*
or

PIZZA

Margherita pizza • bresaola beef • cherry mozzarella • Datterini tomatoes • rocket
(\$60 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

\$40* - Kimbo coffee / TWG tea / orange juice

\$40* - Poretti Beer

\$90* - House Italian red or white wine by the glass



20-24 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

CAVATELLI

handmade cavatelli • mussels • Datterini tomatoes • breadcrumbs
or

RISOTTO

carnaroli rice • Parma ham • girolles • scamorza cheese
or

TROTA

pan-roasted sea trout • clams • spinach • asparagus • saffron lemon sauce
or

TAGLIATA

pan-roasted U.S. sirloin • truffle • Datterini tomatoes • rocket • aged balsamic
(\$120 supplement)*
or

PIZZA

Margherita pizza • Luganiga sausage • wild mushroom • bell peppers • olives • capers
(\$60 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

\$40* - Kimbo coffee / TWG tea / orange juice

\$40* - Poretti Beer

\$90* - House Italian red or white wine by the glass



27 April – 1 May 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

GNOCCHETTI

handmade gnocchetti • smoked salmon • asparagus • Datterini tomatoes
or

RISOTTO

carnaroli rice • Culatello ham • gorgonzola cheese • green peas
or

TONNO

pan-roasted tuna • potato puree • spinach • Datterini tomatoes • spumante sauce
or

CARNE

skewer • beef • pork • chicken • truffle potato puree • root vegetables • veal jus
(\$120 supplement)*

or

PIZZA

red pesto pizza • spicy salami • bell peppers • mozzarella • sun-dried tomato • olives
(\$60 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

\$40* - Kimbo coffee / TWG tea / orange juice

\$40* - Poretti 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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