THE MISTRAL
PASSIONATELY ITALIAN

PREMIUM SATURDAY LUNCH

STARTER

THE MISTRAL ANTIPASTI TABLE
Parma ham • coppa • speck • salami • lardo • mortadella • ox tongue • Italian salads
mixed olives • pickles • artisan cheeses • freshly baked breads

SECONDO

CAVATELLI
cavatelli • Napoleon style octopus ragu • tomato sauce
or
TAGLIATELLE
homemade tagliatelle • 24hrs slow-cooked beef ragu • parmesan • San Marzano tomato sauce

MAIN

SFORMATO (V)
double-baked soufflé • fontina • parmesan • Romanesco
or
ORATA E GAMBERONI
grilled sea bream and king prawn • venere rice • green asparagus • mugnaia sauce
or
BACCALA FRITTO
deep-fried cod fish • Romanesco • spinach • saffron and aioli sauce
or
PORCHETTA
slow-cooked pork belly • seasonal vegetables • plum sauce
or
CARNE MISTA
pan-roasted sirloin and rack of lamb • foie gras mousse • root vegetables • Porto sauce ($120 supplement)*

DOLCI
The Mistral selection of Italian desserts • signature tiramisu • Sicilian cannoli • Häagen-Dazs ice cream

Kimbo coffee / TWG tea

$478 per person

$98* - free-flow of Poretti beer & soft drinks package

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

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
(S) - SIGNATURE (V) – VEGETARIAN

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