

HARBOUR VIEW CHAMPAGNE 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 soup

MAIN

BARRAMUNDI

baked barramundi • vermouth wine • spinach • roasted vegetables
or

PESCE

seafood stew • sea bass • clams • mussels • king prawns • potatoes
Datterini tomatoes • lobster bisque
or

PORCHETTA

slow-cooked pork belly • seasonal vegetables • apricot veal jus
or

CARNE

grilled rack of lamb • guinea fowl • root vegetables • green pepper corn sauce (\$120 supplement)*
or

PIZZA

homemade Margherita pizza • roasted ham • salami • artichoke • mushrooms • olives (\$60 supplement)*
or

SFORMATO (V)

double-baked parmesan soufflé • spinach • cheese fondue

DOLCI

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

Kimbo coffee / TWG tea

Including free-flow of Perrier-Jouët Grand Brut NV Champagne
Cantine Cellaro Luma 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



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