



31 August – 4 September 2026
LA DOLCE VITA LUNCH

STARTER

ANTIPASTI TABLE

Parma ham • speck • salami • lardo • mortadella • ox tongue
Italian salads • mixed olives • pickles • freshly baked breads

MAIN

TAGLIERINI

handmade taglierini • Boston lobster • king prawn • crab • sun-dried tomatoes • bisque
(\$90 supplement)*

or

RISOTTO

caranaroli rice • speck ham • gorgonzola cheese • broccoli

or

CERNIA

pan-roasted garoupa • morel mushroom • kale • celeriac puree • Madeira wine sauce

or

POLLO

pan-roasted chicken leg • new potatoes • bell peppers • tomato sauce • white wine

or

PIZZA

Margherita pizza • clams • mussels • rocket • Datterini tomatoes
(\$30 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

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

\$40* - Poretti Beer

\$78* - summer floral spritz mocktail

\$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
(S) - SIGNATURE (V) – VEGETARIAN
Not applicable to any cash voucher



7 – 11 September 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

TROFIE

handmade trofie pasta • clams • bottarga • pesto
or

RISOTTO

carabinieri rice • Nduja salami • scamorza cheese • courgettes
or

TORTA

pan-roasted ocean trout • mussels • black garlic puree • spinach • champagne sauce
or

AGNELLO

pan-roasted Australian rack of lamb • root vegetables • celeriac puree • Porto sauce
(\$120 supplement)*
or

PIZZA

scamorza cheese pizza • Luganega sausage • wild mushrooms • mozzarella
(\$30 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



14 – 18 September 2026
Italian Market Lunch

\$238 – Antipasti table only

\$298 – with main course of pasta / risotto / pizza

\$328 - with main course of seafood

\$378 - with main course of meat

add \$38 - with dessert & coffee / tea

ANTIPASTI TABLE

Parma ham • speck • salami • lardo • mortadella • ox tongue
Italian salads • tomatoes & mozzarella • grilled vegetables
homemade frittata • mixed olives • pickles • freshly baked breads

AGNOLOTTI (S)

homemade duck agnolotti pasta • Parma ham • porcini mushrooms • black truffle sauce
or

CAVATELLI (V)

homemade cavatelli pasta • sun-dried tomatoes • red pesto sauce
or

RISOTTO

Acquarello carnaroli risotto • pink shrimps • zucchini • Datterini tomatoes
or

PIZZA

4 cheese pizza • Luganiga sausage • rocket
or

ORATA

pan-roasted Mediterranean sea bream • clams • root vegetables • saffron lemon sauce
or

FILETTO

pan-roasted Australian Wagyu tenderloin • potato gratin • spinach
Romanesco broccoli • Porto sauce

TIRAMISU (S)

signature tiramisu • mascarpone cheese • coffee • finger biscuit • cacao
or

TARTA DI LIMONI

Amalfi lemon meringue tart • caramelized hazelnut • lemon sorbet

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21 – 25 September 2026
Italian Market Lunch

\$238 – Antipasti table only

\$298 – with main course of pasta / risotto / pizza

\$328 - with main course of seafood

\$378 - with main course of meat

add \$38 - with dessert & coffee / tea

ANTIPASTI TABLE

Parma ham • speck • salami • lardo • mortadella • ox tongue
Italian salads • tomatoes & mozzarella • grilled vegetables
homemade frittata • mixed olives • pickles • freshly baked breads

AGNOLOTTI (S)

homemade duck agnolotti pasta • Parma ham • porcini mushrooms • black truffle sauce
or

TROFIE

homemade trofie pasta • guanciale • pecorino Romano • egg yolks • black pepper
or

RISOTTO (V)

Acquarello carnaroli risotto • mixed bell peppers • sun-dried tomatoes
or

PIZZA

Margherita base pizza • spicy salami • Romanesco broccoli
or

CERNIA

pan-roasted line-caught garoupa fillet • porcini mushrooms • thyme • vermouth wine
or

AGNELLO

pan-roasted Australian rack of lamb • root vegetables • veal jus

TIRAMISU (S)

pistachio tiramisu • mascarpone cheese • coffee • finger biscuit • cocoa
or

CAPRESE AL CIOCCOLATO

chocolate & almond cake • mascarpone cheese • toffee sauce

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28 September – 2 October 2026
Italian Market Lunch

\$238 – Antipasti table only

\$298 – with main course of pasta / risotto / pizza

\$328 - with main course of seafood

\$378 - with main course of meat

add \$38 - with dessert & coffee / tea

ANTIPASTI TABLE

Parma ham • speck • salami • lardo • mortadella • ox tongue
Italian salads • tomatoes & mozzarella • grilled vegetables
homemade frittata • mixed olives • pickles • freshly baked breads

AGNOLOTTI (S)

homemade duck agnolotti pasta • Parma ham • porcini mushrooms • black truffle sauce
or

CAVATELLI

homemade cavatelli pasta • Luganiga sausage • Romanesco broccoli • black truffle
or

RISOTTO (V)

saffron Acquarello carnaroli risotto • wild mushrooms • Datterini tomatoes
or

PIZZA

Margherita base pizza • Parma ham • cherry mozzarella • rocket • Datterini tomatoes
or

GAMBERONI

pan-roasted king prawns • spinach • Mediterranean couscous • lemon aioli sauce
or

TAGLIATA

pan-roasted Australian sirloin Tagliata style • parmesan • Datterini tomatoes
rocket • aged balsamic vinegar

TIRAMISU (S)

hazelnut tiramisu • mascarpone cheese • coffee • finger biscuit • cacao
or

TORTA AL FORMAGGIO

burnt truffle cheesecake • mascarpone cheese • caramelized almonds

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