

**01 – 05 June 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**

**GNOCCHI**

handmade potato gnocchi • San Marzano tomatoes • mozzarella • parmesan  
or

**RISOTTO**

carnaroli rice • smoked salmon • asparagus • mascarpone  
or

**CERNIA**

pan-roasted garoupa • fennel • Datterini tomatoes • spumante wine sauce  
or

**AGNELLO**

pan-roasted lamb rack • paprika breadcrumbs • truffle potato puree • Porto sauce  
(\$120 supplement)\*  
or

**PIZZA**

Margarita base • tuna • 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



**08-12 June 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 ravioli • spinach • rocket • butter & sage sauce  
or

**RISOTTO**

carabinieri rice • shrimps • zucchini • Datterini tomatoes  
or

**ORATA**

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

**FILETTO**

pan-roasted M4 Australian Wagyu tenderloin • potato gratin  
spinach • Porto sauce (\$120 supplement)\*  
or

**PIZZA**

4 cheese pizza • Luganiga sausage • 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



**15-19 June 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 • guanciale • egg yolks • parmesan  
or

**RISOTTO**

camaroli rice • Boston lobster • lobster bisque • sundried tomatoes  
(\$120 supplement)\*

or

**CERNIA**

pan-roasted garoupa • porcini mushroom • vermouth wine

or

**MAIALE**

pan-roasted Iberico pork loin • fontina cheese • seasonal vegetables • parma ham

or

**PIZZA**

Margarita pizza • Nduja & spicy salami • broccoli  
(\$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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**22-26 June 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 LUGANIGA, BROCCOLI E TARTUFO**

handmade cavatelli pasta • Luganiga sausage • broccoli • black truffle  
or

**RISOTTO ZAFFERANO E RANA PESCATRICE**

saffron carnaroli rice • monk fish • Datterini tomatoes  
or

**GAMBERONI ALLA GRIGLIA**

grilled king prawns • couscous salad • spinach • lemon aioli  
or

**CARRE DI AGNELLO ALLE ERBE**

pan-roasted Australian rack of lamb • root vegetables • veal jus  
(\$120 supplement)\*  
or

**PIZZA REGINA**

Margarita pizza • Parma ham • parmesan • rocket • datterini tomatoes  
(\$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

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**29 June – 3 July 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**

**CAPELLETTI**

handmade cappelletti • speck ham • green peas • parmesan  
or

**RISOTTO**

venere rice • shrimps • squid • Datterini tomatoes  
or

**SALMONATA**

pan-roasted sea trout • capers • lemon sauce • olives • tomatoes  
or

**GRIGLIATA MISTA**

pan-roasted Australian rack of lamb & sirloin • root vegetables • veal jus • truffle potato  
mash  
(\$120 supplement)\*  
or

**PIZZA**

Margarita pizza • grilled vegetables • artichokes • pesto sauce  
(\$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

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