

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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