

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

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)*
or

PIZZA

mozzarella base • bone ham • wild mushrooms • stracciatella cheese • rocket

DOLCI

The Mistral selection of Italian desserts • signature tiramisu • Sicilian cannoli • 1-metre mille-feuille
black truffle burnt cheesecake • kid's candy corner • macaron • Häagen-Dazs 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
(S) - SIGNATURE (V) - VEGETARIAN



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