

**02-06 March 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**

**TAGLIERINI**

handmade spinach taglierini • Boston lobster • bisuqe • Datterini tomatoes  
(\$90 supplement)\*

or

**RISOTTO**

saffron rice • green asparagus • Nduja salami • Datterini tomatoes

or

**MERLUZZO**

Atlantic black cod • morel mushrooms • spinach • fennel • Madeira wine sauce

or

**MAIALE**

pan-roasted Iberico pork loin • truffle potato puree • Barolo wine sauce

or

**PIZZA**

double dough pizza • shrimps • Datterini tomatoes • parmesan  
(\$60 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



**09-13 March 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**

**GNOCCHETTO**

handmade gnocchetto sardo • aubergine • Datterini tomatoes • ricotta  
or

**RISOTTO**

carnaroli rice • Boston lobster • crab • king prawn • bottarga  
(\$90 supplement)\*

or

**SAN PIETRO**

Pan-roasted john dory • kale • broccoletti • asparagus • spumante sauce  
or

**VITELLO**

pan-roasted veal loin • Parma ham • fontina cheese • potatoes • veal jus  
or

**PIZZA**

truffle base pizza • Luganiga sausage • artichokes • rocket • parmesan  
(\$60 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



**16-20 March 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**

handmade cavatelli pasta • mussels • courgettes • mint  
or

**RISOTTO**

carnaroli rice • Luganiga sausage • broccoli • pecorino cheese  
or

**ORATA**

pan-roasted sea bream • olives • capers • Datterini tomatoes • spumante sauce  
or

**AGNELLO**

pan-roasted Australian rack of lamb • breadcrumbs • potato gratin • spinach • celeriac  
puree  
(\$120 supplement)\*  
or

**PIZZA**

mozzarella base pizza • porchetta • porcini mushrooms • rocket • scamorza cheese  
(\$60 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



**23-27 March 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**

**CAPPELETTI**

handmade cappelletti pasta • veal • porcini mushrooms • black truffle  
or

**RISOTTO**

carabinieri rice • crab • Nduja salami • San Marzano tomatoes  
or

**PESCE**

pan-roasted swordfish steak • spinach • Datterini tomatoes • aged balsamic  
or

**BISTECCA**

pan-roasted U.S. sirloin • truffle potato puree • root vegetables • Barolo wine sauce  
(\$120 supplement)\*  
or

**PIZZA**

Margherita pizza • burrata • Datterini tomatoes • rocket • parmesan  
(\$60 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



**30 March – 3 April 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 beetroot ravioli • Italian herbs • sage & butter sauce  
or

**RISOTTO**

saffron carnaroli rice • mix seafood • Italian tomatoes  
(\$90 supplement)\*

or

**SALMONE**

pan-roasted salmon • girolles • spinach • new potatoes  
or

**MAIALE**

pan-roasted Iberico pork loin • potato gratin • broccoletti • kale • apricot jus  
or

**PIZZA**

double dough pizza • stracchino cheese • Culatello ham • rocket • parmesan  
(\$60 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

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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