

PIEMONTE REGION TASTING MENU

AMUSE-BOUCHE

UOVO

poached organic eggs • cheese sauce • Alba white truffle
Chardonnay Collio BIO DOC, Friuli, Gradis'ciutta, 2024/
grappa infused, Trentino, Marzadro, Pino Mugo

RAVIOLI

handmade 5 cheese ravioli • sage • Alba white truffle
Nascetta Borea DOC, Piemonte, Rivetto, 2020/
grappa barrique, Piemonte, Quaglia, Barolo

SGROPPINO

lemon sorbet • prosecco

BRANZINO

Mediterranean sea bass • morel mushrooms • champagne sauce • Alba white truffle
or

VITELLO

pan-roasted Italian veal loin • fontina • lardo • root vegetables • Alba white truffle
Barolo del Comune di Serralunga d'Alba DOCG, Piemonte, Rivetto, 2019/
grappa barrique, Veneto, Castagner, Riserva Ciliegio 18 Mesi

TIRAMISU

pistachio tiramisu • caramelised pistachio
grappa barrique, Friuli, Tosolini, Triple Cask

PICCOLA PASTICCERIA

petit four

\$1,588 per person

Signature Club member \$1,388 per person

wine or grappa pairing \$528

All of the above dishes include 2 grams of Alba white truffle
Extra Alba white truffles are sold by weight at \$120 per gram
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 discount or cash coupon



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APPETISER

THE MISTRAL ANTIPASTI TABLE

buffet style • Parma ham • coppa • speck • salami • lardo • mortadella
mixed olives • pickles • artisan cheeses • Italian salads • seasonal dressing

To enjoy the Antipasti Table, guests are kindly requested to order a main course dish
from our à la carte menu. One main course per person is required.

\$328

SFORMATO (S) (V)

double-baked soufflé • fontina • parmesan • Romanesco

\$168

SPINACI (V)

spinach salad • goat cheese • pumpkin chips • aged balsamic

\$168

POLPETTE

Italian meat ball • stracciatella cheese • spicy tomato sauce • focaccia

\$168

BURRATA (S)

Apulia burrata cheese • Parma ham • frisee • Datterini tomatoes

\$208

VITELLO

Italian veal loin • truffle & tuna mayonnaise • capers • frisse

\$248

GRANCHIO & ARAGOSTA (S)

Boston lobster & Alaskan crab meat salad • saffron mayonnaise • crunchy fennel

\$328

MINISTRONE (V)

Genovese minestrone soup • basil pesto

\$148

CROSTACEI

Blue lobster & Alaskan crab creamy soup • crab ravioli

\$168



PASTA

RAVIOLI (S)

ravioli • ricotta • parmesan • egg yolk • carbonara sauce
\$228

AGNOLOTTI (S)

duck agnolotti • Parma ham • porcini • black truffle sauce
\$248

PACCHERI

paccheri • Lugania sausage • wild mushroom cream sauce • parmesan chips
\$248

LASAGNA

Fabio's grandmother recipe • Neapolitan beef ragu • mozzarella • parmesan
besciamelle • Italian tomato sauce
\$248

TAGLIOLINI (S)

tagliolini • Alaskan crab meat • crab bisque • chilli • San Marzano & Datterini tomatoes
\$298

LINGUINE

linguine • Boston lobster • lobster bisque • San Marzano & Datterini tomatoes
\$348



MEAT

MAIALE

grilled 250 grams Iberico pork chop • Marsala sauce
\$348

OSSOBUCCO

Italian veal shank • saffron camaroli rice • San Marzano tomato sauce
\$398

AGNELLO

Australian lamb rack • spice bread crust • Porto sauce
\$398

FILETTO (S)

smoked & pan-roasted 200 grams M4 Wagyu tenderloin • veal jus
\$498

TOMAHAWK

1.5 kg Australian Angus Pure tomahawk steak • Italian mixed leaves • hand cut fries
\$1,398

SPECIAL PRICE

T-BONE

1 kg Australian Angus Pure T-bone • Italian mixed leaves • hand cut fries
~~\$1,198~~
\$688



SEAFOOD

MERLUZZO

pan-baked black cod • spinach • fennel • porcini mushroom & vermouth sauce
\$348

FRITTURA

deep-fried cod fillet • prawns • squids • mussels • zucchini • truffle aioli sauce
\$398

BURRIDA DI PESCE (S)

slow-cooked stew • garoupa • king prawn • clams • mussels
baby cuttlefish • Datterini & San Marzano tomatoes
\$398

SIDE DISH

INSALATA (V)

Italian mixed leaves • parmesan • Datterini tomatoes
\$68

BROCCOLINI (V)

broccolini • garlic • olive oil
\$68

PATATE (V)

hand cut fries • truffle mayonnaise
\$68

SPINACI (V)

Italian wild spinach • crispy garlic
\$68

FUNGHI (V)

wild mushrooms • shallots • thyme
\$68



AUTHENTIC NEAPOLITAN PIZZA

12-inch base

Our pizza dough is crafted from the finest Italian “00” flour, pure natural spring water, a pinch of sea salt and wild yeast.

Through a meticulous 24-hour natural proofing process, these simple yet exceptional ingredients transform into a light, airy crust that perfectly balances delicate crispness with a satisfying chew.

This time-honored craftsmanship captures the true essence of Neapolitan tradition in every bite.

We honor Italy’s rich culinary heritage by sourcing only the finest artisan ingredients from across its regions.

MARGHERITA (V)

San Marzano tomato & mozzarella base • basil • olive oil
\$188

PICCANTE

Margherita base • spicy salami • basil
\$208

5 FORMAGGI

5 Italian cheese base • rocket
\$248

REGINA

Margherita base • Parma ham • cherry mozzarella • rocket • Datterini tomatoes
\$268

LUGANIGA

black truffle & mozzarella base • Lugania sausage • wild mushrooms • rocket
\$288

FRITTA (S)

deep-fried pizza • bone ham • salami • mozzarella • ricotta • rocket • Arrabiata sauce
\$298

EXTRA TOPPING

Parma ham • Lugania sausage • Ventricina salami • bone ham
grilled vegetables • mushrooms • cherry mozzarella • rocket
\$50 each

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DOLCE

<p>SEMIFREDDO (S) \$118 half-frozen pistachio mousse croccante biscuit • raspberry sauce</p>	<p>CAPRESE AL CIOCCOLATO \$118 chocolate & almond cake toffee sauce • hazelnut ice cream</p>
<p>TIRAMISU (S) \$118 signature tiramisu • mascarpone cheese Kimbo coffee • finger bisquit • cacao</p>	<p>TORTA AL FORMAGGIO \$118 eggless cheese cake strawberry compote • vanilla cream</p>
<p>TARTA DI LIMONI \$118 Amalfi lemon meringue tart caramelised hazelnut • lemon sorbet</p>	<p>AFFOGATO \$118 vanilla ice-cream • cacao warm chocolate • Kimbo coffee</p>
<p>PIZZA ALLA CREMA PORTOGHESE \$148 Portuguese custard tart style pizza</p>	<p>COPPA GELATO \$148 pistachio & hazelnut & chocolate ice-cream • macaron • chocolate sauce</p>

DESSERT WINE

<p>BOTTEGA MOSCATO NV \$550</p>
<p>BOTTEGA PINK MOSCATO NV \$620</p>
<p>MOSCATO D'ASTI \$650</p>
<p>VIN SAN GIUSTO BLANC, SAN GIUSTO A RENTENNANO, 2009 (375 ML) \$880</p>

DIGESTIF

<p>AMARETTO \$75</p>
<p>AVERNA AMARO \$75</p>
<p>FRANGELICO \$75</p>
<p>LIMONCINO \$88</p>

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