



歡迎蒞臨海風餐廳，讓我們為您帶來一趟正宗意大利的餐飲旅程，樂嚐別具一格的意式滋味體驗。

食材的新鮮、味道及卓越的烹飪技巧成就了海風餐廳的基石，我們的理念是為客人帶來意大利的傳統風味。我們對於食物充滿熱誠，旨在選用源自意大利或本地最優質及新鮮的食材。餐廳其中一項特色為所有意大利麵條皆是自家製——廚師團隊每天新鮮製作，先搓麵糰，繼而用麵棍輾薄切條，且即叫即製，炮製令客人嘖嘖稱奇的意大利麵。

海風餐廳連屢獲殊榮，榮獲專業《葡萄酒鑒賞家》雜誌頒發之 2016 年卓越大獎及《中國年度酒單大獎》推薦獎。我們專業的侍酒師樂意為客人詳盡介紹各款餐酒推介。

憑藉我們 35 年的意大利餐飲經驗，海風餐廳是包羅全世界最優秀意大利餐廳的意大利餐飲協會 *Buon Ricordo* 少數歐洲境外的尊貴會員餐廳之一。

希望您享有一次愉快難忘的用餐體驗。

Welcome to Mistral, the passionately Italian restaurant. It is our pleasure to take you on an epicurean journey featuring authentic Italian cooking and dining.

Freshness, taste and craftsmanship - these are our cornerstones at Mistral and our philosophy is to serve you a genuine taste of Italy on your plate. We are extremely proud and passionate about our food, as we are using only the finest produce, sourced either from Italy or locally farmed. One of our signature are our homemade pastas - freshly made-from-scratch every day: The dough is folded, stretched, pulled and cooked a la minute to serve you the most fascinating pasta in Hong Kong.

Being awarded with *Wine Spectator's 2016 Award of Excellence* and *China's Wine List of the Year*, our Sommelier will guide you through a wondrous selection of Italian and worldwide offerings on our exception wine list.

With our 35 years of Italian culinary experience, Mistral is a proud member of the Italian restaurant association "*Buon Ricordo*", a culinary network of the finest Italian restaurants worldwide.

We hope you will have a pleasant dining experience with us.

Buon Appetito!

BUON RICORDO

品味套餐 TASTING MENU

海鮮刺身 | 吞拿魚、帶子、紅鯛魚、小龍蝦
Seafood carpaccio | Tuna, sea scallop, red snapper, langoustine

Sauvignon Colli Orientali Friuli, Petrusa 2014

四方意粉 | 波士頓龍蝦、鮮丫枝竹、脆香蒜
Square spaghetti | Lobster, fresh artichokes, crispy garlic

Chianti Rufina, Nipozzano Riserva, Frescobaldi 2011

烤大西洋黑鱈魚 | 煙豬面頰肉、薯泡沫、脆丫枝竹
Baked Atlantic black cod fillet | Wrapped in cured pork, potato espuma, artichoke crisps

Gavi, Michele Chiarlo 2014

or

燒羊鞍 | 粟米餅、茄子茸
Roasted lamb rack | Polenta cake, eggplant pureé

Sangiovese, Merlot, Marchesi Torrigiani 2010

海風意大利芝士布甸 | 忌廉芝士、手指餅、咖啡
Mistral Tiramisu | Marscapone, lady finger biscuits, coffee

咖啡 | 朱古力
Coffee, chocolate

998 每位 per person
1,398 每位配 3 杯葡萄酒 per person with 3 glasses wine pairing

如果您有任何食物過敏或需要任何飲食特別安排，請聯絡我們的員工，我們很樂意為您效勞。
In case you have any special dietary requirements or allergies, please let us know and we will be delighted to prepare something suitable for your needs.

所有價格需另收加一服務費
All prices are subject to an additional 10% service charge

前菜 APPETIZERS

意大利拼盤 凍肉、芝士、醃菜 (兩位用) Mistral antipasti plate Cold cuts, cheese, marinated vegetables (for 2 persons)	350
海鮮刺身 吞拿魚、帶子、紅鯛魚、小龍蝦 Seafood carpaccio Tuna, sea scallop, red snapper and langoustine	280
安格斯牛肉刺身 火箭菜、24 個月巴馬芝士、黑松露汁 Angus beef carpaccio Rocket salad, 24 month aged parmesan, black truffle dressing	230
24 個月巴馬火腿 意大利 Spigaroli 24 month Parma ham Selected from Spigaroli	310
水牛芝士 蕃茄、紫蘇 Burrata cheese Tomatoes, basil	200
蕎麥沙律 燒醃雜菜、開心果、松子仁 Quinoa salad Grilled and confit vegetables, pistachios, pine nuts	120
62 度有機雞蛋 鮮丫枝竹球、意大利芝士 62°C Organic egg Globe artichoke heart, Castelmagno cheese	140
巴馬芝士忌廉 野菇、香草 Parmesan bruleé Wild mushrooms, herbs	200
托斯卡納沙律 波士頓龍蝦、蕃茄、麵包粒 Tuscan panzanella salad Boston lobster, tomatoes, bread chunks	320
海鮮沙律 八爪魚、魷魚、大蝦、法邊豆、墨魚汁、黑醋汁 Seafood salad Octopus, squid, prawns, beans, black ink, balsamic dressing	280

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湯 SOUP

傳統意大利湯 | 雜菜、自家製香草醬
Classic minestrone soup | Mixed vegetables, homemade pesto 120

蟹忌廉湯 | 自家製雜菜雲吞
Crab cream | Homemade vegetable ravioli 140

麵條 HAND MADE PASTA

雲吞 | 淡芝士、菠菜、鼠尾草牛油汁
Ravioli | Ricotta, spinach, sage sauce 200

小雲吞 | 茄子、車厘茄、香草、羊奶芝士
Tortelli | Eggplant, cherry tomatoes, oregano, pecorino cheese 210

千層麵 | 傳統肉醬汁
Lasagna | Traditional Bolognese 240

有機石磨全麥意粉 | 卡邦尼亞汁
Spaghetti | Carbonara, organic stone ground durum wheat 240

四方意粉 | 波士頓龍蝦、鮮丫枝竹、脆香蒜
Square Spaghetti | Boston lobster, artichokes, crispy garlic 480

短扭粉 | 蜆肉、乾吞拿魚子
Strozzapreti | Clams, bottarga 360

意大利飯 | 帶子、青口、蜆肉、大蝦、魷魚
Risotto | Scallops, mussels, clams, prawns, squids 360

意大利飯 | 意大利豬肉腸、巴馬芝士、黑醋
Risotto | Italian sausage, parmesan and balsamic vinegar 240

魚及海鮮 FISH & SEAFOOD

香煎意大利奧爾貝泰洛鱸魚 | 羅馬生菜、車厘茄、橄欖、水瓜柳汁
Pan-fried Orbetello sea bass fillet | Romain lettuce, cherry tomatoes, olives, caper sauce 380

烤大西洋黑鱈魚 | 煙豬面頰肉、薯泡沫、脆丫枝竹
Baked Atlantic black cod fillet | Wrapped in cured pork, potato espuma, artichoke crisps 350

黃鱔吞拿魚 | 開心果、燴紅洋蔥、黑醋
Yellowfin tuna | Pistachio crust, braised red onions, balsamic vinegar 380

炭燒老虎蝦 | 甜椒、水瓜柳、香草
Chargrilled tiger prawns | Bell pepper, capers, oregano 350

肉 MEAT

燒有機雞胸肉 | 野菇、香草、蕃茄
Grilled organic chicken breast | Wild mushrooms, herbs, tomatoes 340

牛仔扒 | 香草、苦白菜、肉汁
Veal cutlet | Herb crust, endive, veal sauce 450

牛仔扒 | 傳統米蘭式、車厘茄、火箭菜、巴馬芝士
Veal cutlet | Classic Milanese, cherry tomatoes, rocket, parmesan 450

牛膝 | 藏紅花燴飯
Ossobuco | Saffron risotto 380

燒羊鞍 | 粟米餅、茄子茸
Roasted lamb rack | Polenta cake, eggplant pureé 460

烤爐 FROM THE GRILL

牛柳扒 | 美國安格斯·220 克
Beef tenderloin | U.S. Angus, 220g 490

肉眼扒 | 美國荷斯坦·350 克
Beef rib eye | U.S. Holstein, 350g 580

T 骨牛扒 | 佛羅倫斯式、燒薯、沙律、1 公斤 (2 位用)
T Bone | Grilled Florentine style, 1 kg (for 2 persons) 1300
roasted potatoes, seasonal garden salad

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拌菜 SIDE ORDERS:

燒新薯 香草 Roasted new potatoes Rosemary	60
薯茸 Mashed potatoes	60
炒菠菜 乾蔥 Sautéed spinach leaves Shallots	60
炒野菇 香蒜 Sautéed wild mushrooms Garlic, parsley	60
火箭菜沙律 車厘茄、巴馬芝士、黑醋 Rocket salad Cherry tomatoes, parmesan cheese, balsamic	60
軟粟米茸 香草 Soft polenta Sage	60

薄餅 HOMEMADE PIZZA

薄餅 蕃茄、水牛芝士、紫蘇 Pizza Margherita tomatoes, buffalo mozzarella, basil	190
薄餅 蕃茄、芝士、巴馬火腿、火箭菜 Pizza al prosciutto di Parma Tomatoes, mozzarella, rocket, Parma ham	210
薄餅 蕃茄、蝦、淡芝士、意大利青瓜 Pizza ai gamberi e zucchini Tomatoes, shrimps, ricotta, zucchini	210
薄餅 蕃茄、芝士、意大利豬肉腸、洋蔥 Pizza Pugliese Tomatoes, mozzarella, Italian sausage, white onion	200
薄餅 蕃茄、煙芝士、辣沙樂美腸、辣椒、香草 Pizza Calabria Tomatoes, smoked Provola cheese, spicy Calabrian salami, chili, oregano	200

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甜品 DESSERT

海風意大利芝士布甸 忌廉芝士、手指餅、咖啡 Mistral Tiramisu Marscapone, lady finger biscuits, coffee	120
檸檬撻 蛋白糖 Lemon Tart Meringue	100
軟心朱古力蛋糕 藏紅花雪糕 Fondant Soft centered chocolate cake, saffron ice cream	120
海風朱古力蛋糕 雲呢拿雪糕、威士忌雲呢拿汁 Mistral Chocolate Cake Vanilla ice cream, whisky vanilla sauce	120
咖啡奶凍 靚酒汁 Coffee panna cotta Rum sauce	100
雲呢拿雪糕朱古力脆 焦糖香蕉汁 Vanilla ice cream rocher Caramel banana sauce	100
雪糕 雲呢拿、朱古力、咖啡 (每球) Gelati Vanilla, chocolate, coffee (per scoop)	40
雪葩 紅桑莓、檸檬、紫蘇 (每球) Sorbetti Raspberry, lemon, basil (per scoop)	40
芝士 廚師精選意大利芝士、脆片、美味果醬 Cheese Chef's Italian artisanal cheese, crisps, savory jams	160

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