



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 experience, Mistral is a proud member of the Italian restaurant association "*Buon Ricardó*", a culinary network of the finest Italian restaurants worldwide.

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

Buon Appetito!

## BUON RICORDO

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### TASTING MENU

Seafood carpaccio | Tuna, sea scallop, red snapper, langoustine

Sauvignon Colli Orientali Friuli, Petrusa 2014

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Square spaghetti | Lobster, fresh artichokes, crispy garlic

Chianti Rufina, Nipozzano Riserva, Frescobaldi 2011

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Baked Atlantic black cod fillet | Wrapped in cured pork, potato espuma, artichoke crisps

Gavi, Michele Chiarlo 2014

or

Roasted lamb rack | Polenta cake, eggplant pureé

Sangiovese, Merlot, Marchesi Torrigiani 2010

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Mistral Tiramisu | Marscapone, lady finger biscuits, coffee

Coffee | chocolate

998 per person

1,398 per person with 3 glasses wine pairing

If you have any special dietary requirements or allergies, please let us know and we will be delighted to prepare something suitable for your needs

All prices are subject to an additional 10% service charge

## APPETIZERS

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Mistral antipasti plate	Cold cuts, cheese, marinated vegetables (for 2 persons)	350
Seafood carpaccio	Tuna, sea scallop, red snapper and langoustine	280
Angus beef carpaccio	Rocket salad, 24 month aged parmesan, black truffle dressing	230
24 month Parma ham	Selected from Spigaroli	310
Burrata cheese	Tomatoes, basil	200
Quinoa salad	Grilled and confit vegetables, pistachios, pine nuts	120
62°C Organic egg	Globe artichoke heart, Castelmagno cheese	140
Parmesan bruleé	Wild mushrooms, herbs	200
Tuscan panzanella salad	Boston lobster, tomatoes, bread chunks	320
Seafood salad	Octopus, squid, prawns, beans, black ink, balsamic dressing	280

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## SOUP

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Classic minestrone soup		Mixed vegetables, homemade pesto	120
Crab cream		Homemade vegetable ravioli	140

## HAND MADE PASTA

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Ravioli		Ricotta, spinach, sage sauce	200
Tortelli		Eggplant, cherry tomatoes, oregano, pecorino cheese	210
Lasagna		Traditional Bolognese	240
Spaghetti		Carbonara, organic stone ground durum wheat	240
Square Spaghetti		Boston lobster, artichokes, crispy garlic	480
Strozzapreti		Clams, bottarga	360
Risotto		Scallops, mussels, clams, prawns, squids	360
Risotto		Italian sausage, parmesan and balsamic vinegar	240

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## **FISH & SEAFOOD**

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Pan-fried Orbetello sea bass fillet | Romain lettuce, cherry tomatoes, olives, caper sauce 380

Baked Atlantic black cod fillet | Wrapped in cured pork, potato espuma, artichoke crisps 350

Yellowfin tuna | Pistachio crust, braised red onions, balsamic vinegar 380

Chargrilled tiger prawns | Bell pepper, capers, oregano 350

## **MEAT**

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Grilled organic chicken breast | Wild mushrooms, herbs, tomatoes 340

Veal cutlet | Herb crust, endive, veal sauce 450

Veal cutlet | Classic Milanese, cherry tomatoes, rocket, parmesan 450

Ossobuco | Saffron risotto 380

Roasted lamb rack | Polenta cake, eggplant pureé 460

## **FROM THE GRILL**

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Beef tenderloin | U.S. Angus, 220g 490

Beef rib eye | U.S. Holstein, 350g 580

T Bone | Grilled Florentine style, 1 kg (for 2 persons)  
roasted potatoes, seasonal garden salad 1300

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## SIDE ORDERS

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Roasted new potatoes   Rosemary	60
Mashed potatoes	60
Sautéed spinach leaves   Shallots	60
Sautéed wild mushrooms   Garlic, parsley	60
Rocket salad   Cherry tomatoes, parmesan cheese, balsamic	60
Soft polenta   Sage	60

## HOMEMADE PIZZA

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Pizza Margherita   tomatoes, buffalo mozzarella, basil	190
Pizza al prosciutto di Parma   Tomatoes, mozzarella, rocket, Parma ham	210
Pizza ai gamberi e zucchini   Tomatoes, shrimps, ricotta, zucchini	210
Pizza Pugliese   Tomatoes, mozzarella, Italian sausage, white onion	200
Pizza Calabra   Tomatoes, smoked Provola cheese, spicy Calabrian salami, chili, oregano	200

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## DESSERT

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Mistral Tiramisu	Marscapone, lady finger biscuits, coffee	120
Lemon Tart	Meringue	100
Fondant	Soft centered chocolate cake, saffron ice cream	120
Mistral Chocolate Cake	Vanilla ice cream, whisky vanilla sauce	120
Coffee panna cotta	Rum sauce	100
Vanilla ice cream rocher	Caramel banana sauce	100
Gelati	Vanilla, chocolate, coffee (per scoop)	40
Sorbetti	Raspberry, lemon, basil (per scoop)	40
Cheese	Chef's Italian artisanal cheese, crisps, savory jams	160

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