

## SEAFOOD TASTING MENU

### AMUSE-BOUCHE

#### TARTA AL GRANCHIO

mud crab • saffron aioli tart • Osietra caviar  
Sauvignon Blanc IGT, Trentino, San Leonardo, 2022 /  
grappa infused, Trentino, Marzadro, Pino Mugo

#### TAGLIATELLE AL RAGU DI POLIPO

fresh tagliatelle • Neapolitan style octopus ragu  
Chianti Classico DOCG, Tuscany, Castello Banfi, 2021 /  
grappa barrique, Piemonte, Quaglia, Barolo

#### SGROPPINO

lemon sorbet • prosecco

#### BRANZINO AL CARTOCCIO IN CARTA FATA

Mediterranean sea bass • cartoccio style

or

#### TORTINO APERTO ALL'ARAGOSTA

Blue Boston lobster • open pie style (\$120 supplement)  
Amarone Classico DOCG, Veneto, Masi, 2018 /  
grappa barrique, Veneto, Castagner, Riserva Ciliegio 18 Mesi

#### MOUSSE COTTA AL CIOCCOLATO FONDENTE

baked mousse • Valhona chocolate  
grappa Barrique, Friuli, Tosolini, Triple Cask

#### PICCOLA PASTICCERIA

petit four

\$1,288 per person

Signature Club member \$1,088 per person

wine or grappa pairing \$528

All prices are in Hong Kong Dollars and subject to 10% service charge  
If you have any dietary requirement or allergy, please inform our service staff.  
(S) - SIGNATURE (V) - VEGETARIAN  
Not applicable to any discount or cash coupon



Follow us

## APPETISER

### **TORTINO DI SPINACI E FONTANA (V)**

double-baked spinach soufflé • fontina • scamorza • parmesan • Swiss chard  
\$248

### **SALUMI MISTI**

Italian artisan cold cut • cherry mozzarella • roasted Datterini tomatoes  
12-year aged balsamico  
\$268

### **LA BURRATA**

Apulia burrata cheese • D.O.P. Culatello ham • Datterini tomatoes  
\$288

### **CARPACCIO DI PESCE SPADA AFFUMICATO**

smoked swordfish loin • pomegranate seeds • Taggiasche olives  
Datterini tomatoes • Amalfi lemon dressing  
\$288

### **CRUDO DI GAMBERI ROSSI E CAVIALE (S)**

Mazara Del Vallo red prawns • gherkins •  
raspberries • Amalfi lemon dressing • Beluga Siberian caviar  
\$388

### **INSALATA D'ARAGOSTA ALLA CATALANA (S)**

Boston lobster • Datterini tomatoes • saffron potatoes • lobster emulsion  
\$388

### **TARTARE DI FASSONA**

beef tartare • mustard seeds • shallots • gherkins • red chilli  
fennel • pine nuts • egg yolk • rocket  
\$308



## HANDMADE PASTA

### **RAVIOLI PAGLIA E FIENO ALL'ERBETTE E LIMONE (V)**

spinach and red egg yolk ravioli • ricotta  
24-month D.O.P. parmesan • pine nuts • lemon sage sauce  
\$268

### **FETTUCCINE WAGYU RAGU E FUNGI SPUGNOLA**

fettuccine • 24-hour slow-cooked Australian Wagyu beef  
morel mushrooms • San Marzano tomato sauce  
\$298

### **TAGLIATELLE AL GRANCHIO E NDUJA**

tagliatelle • Alaskan crab meat  
San Marzano & Datterini tomato • Calabrian Nduja  
\$368

### **TAGLIERINI AL NERO DI ASPARAGI E GAMBERI ROSSI**

black ink taglierini • Mazara Del Vallo red prawns • bisque  
Datterini tomatoes • Peruvian asparagus • urban herbs  
\$448

### **GNOCCHETTI DI ZUCCA AI FRUTTI DI MARE**

pumpkin & potato gnocchetti • clams • mussels • salmon • sea bass  
calamari • San Marzano tomato • courgette flowers  
\$448

### **TORTELLI MULTICOLORE ALL'ARAGOSTA (S)**

tortelli • blue Boston lobster • Osietra caviar • ricotta  
24-month D.O.P. Parmigiano Reggiano • lobster bisque  
\$488



# THE MISTRAL

PASSIONATELY ITALIAN

## SEAFOOD

### **MERLUZZO CHAMPAGNE E FUNGHI SPUGNA**

pan-baked black cod • Champagne & morel mushrooms sauce  
Swiss chard • green asparagus • carrots  
\$428

### **ZUPPA DI COZZE**

seafood stew • octopus • sea whelks • prawns • calamari  
San Marzano & Datterini tomatoes • Pinot Grigio  
\$448

### **SOGLIOLA AL FORNO (S)**

Dover sole • Lillput capers • Taggiasche olives  
garlic spinach • grilled vegetables • butter lemon sauce  
\$748

## MEAT

### **FILETTO DI MANZO AFFUMICATO (S)**

smoked & pan-roasted 220 grams M4 Wagyu tenderloin  
new potatoes • root vegetables • veal jus  
\$598

### **OSSOBUCCO**

Italian veal shank • bone marrow • saffron Acquarello Camaroli rice  
San Marzano tomato sauce  
\$448

### **COSTATA DI AGNELLO AL FORNO (S)**

Australian lamb rack • celeriac puree • artichokes  
baby broccoletti • multi-coloured carrots • roasted fennel • Porto sauce  
\$468

### **BISTECCA DI MAIALE**

grilled 250 grams Iberico pork chop  
\$428

### **CONTROFILETTO DI MANZO**

grilled 250 grams M4 Australian Wagyu sirloin  
\$528

### **COSTATA DI MANZO**

grilled 300 grams U.S. Holstein ribeye  
\$598

### **TOMAHAWK (S)**

flamed 1.4 kg M4 Australian Wagyu tomahawk  
\$2,188

All prices are in Hong Kong Dollars and subject to 10% service charge  
If you have any dietary requirement or allergy, please inform our service staff.  
(S) - SIGNATURE (V) - VEGETARIAN



Follow us

## SOUP

### **IL MINISTRONE GENOVESE (V)**

Genovese minestrone soup • basil pesto  
\$168

### **ZUPPA CREMOSA AL GRANCHO (S)**

Alaskan crab creamy soup • crab ravioli  
\$198

## SIDE DISH

### **INSALATA MISTA (V)**

Italian mixed leaves • D.O.P. Parmigiano Reggiano cheese • Datterini tomatoes  
\$98

### **INSALATA DI FINOCCHI RUCOLA E POMODORINI (V)**

Italian wild rocket • fennel • Datterini tomatoes  
\$98

### **PATATE SABBIOSE ALLE ERBE (V)**

baby potatoes • breadcrumbs  
\$98

### **SPINACI ALL'AGLIO CROCCANTE (V)**

Italian wild spinach • crispy garlic  
\$98

### **FUNGHI MISTI (V)**

wild mushrooms • thyme  
\$98



## PIZZA

### **BUFALINA (V)**

San Marzano tomato base • 24-month D.O.P. Parmigiano Reggiano cheese  
cherry mozzarella cheese • basil  
\$268

### **CAMPAGNOLA (V)**

pesto & mozzarella base • grilled vegetables • artichokes  
\$288

### **LA LUGANIGA**

black truffle base mozzarella cheese • Luganiga sausage  
wild mushrooms • scamorza cheese • rocket  
\$298

### **CULATELLO**

San Marzano tomato & mozzarella base • D.O.P. Culatello Parma ham  
24-month D.O.P. Parmigiano Reggiano cheese • Datterini tomatoes  
\$328

### **PESCATORA AL NERO DI SEPIE**

squid ink base • clams • mussels • calamari • prawns • smoked salmon  
San Marzano & Datterini tomatoes  
\$368

### **SALMONE AFFUMICATO E CAVIALE**

Genovese focaccia style base • Osietra caviar • salmon roe • smoked salmon  
stracchino cheese • 24-month D.O.P. Parmigiano Reggiano cheese  
\$398

