

## SATURDAY ARTISAN BLACK TRUFFLE ITALIAN LUNCH

### STARTER

#### THE MISTRAL ANTIPASTI TABLE

Parma ham • coppa • speck • salami • lardo • mortadella • ox tongue • Italian salads  
mixed olives • pickles • artisan cheeses • freshly baked breads

### PASTA

#### PASTA CORNER

live station of freshly handmade pasta & risotto

### MAIN

#### CERNIA AL VERMUTH E FINOCCHI

garoupa • vermouth wine • fennel • Italian black truffle  
or

#### MERLUZZO MADEIRA E PORCINI

Atlantic black cod • porcini mushroom • Madeira wine • Italian black truffle  
(\$30 supplement)\*  
or

#### PORCHETTA FARCITA

slow-cooked pork belly • Italian stuffing • jus • Italian black truffle  
or

#### CONTROFILETTO ALLA GRIGLIA

grilled sirloin • root vegetables • veal jus • Italian black truffle  
(\$60 supplement)\*  
or

#### TORTINO FONTINA E PARMIGGIANO (V)

double-baked soufflé • fontina • parmesan • Italian black truffle

### DESSERT

The Mistral selection desserts

Kimbo coffee / TWG tea

\$468 per person

### FREE FLOW

\$98\* - Italian Peroni Beer

All prices are in Hong Kong dollars and subject to a 10% service charge  
\*Supplement items are not applicable to any discount  
If you have any dietary requirement or allergy, please inform our service team



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