

## VENETO REGION TASTING MENU

### AMUSE-BOUCHE

#### UOVO IN CAMICIA IN SALSA TARTUFATA

poached organic eggs • white asparagus • black truffle & parmesan sauce  
Vette White IGT, Trentino, San Leonardo, 2021 /  
grappa infused, Trentino, Marzadro, Pino Mugo

#### RISOTTO CAPESANTE E ORO

acquerello carnaroli rice • scallops • white asparagus • gold leaves  
Le Marne Gavi DOCG, Piedmont, Michele Chiarlo, 2022 /  
grappa barrique, Piemonte, Quaglia, Barolo

#### SGROPPINO

lemon sorbet • vanilla ice cream • Moët & Chandon champagne

#### MEDAGLIONE DI MANZO AL PEPE VERDE

Australian M5 Wagyu tenderloin • seasonal vegetables • green peppercorn sauce  
or

#### GAMBERONI AL LARDO DI COLONNATA

grilled king prawns • lardo • saffron risotto • Chardonnay wine sauce  
Cum Laude Toscana IGT, Tuscany, Castello Banfi, 2021 /  
grappa barrique, Veneto, Castagner, Riserva Ciliegio 18 Mesi

#### PANNACOTTA PISTACCHIO E CAFFE

coffee panna cotta • pistachio ganache • caramelized pistachio • coffee sauce  
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 a 10% service charge  
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(S) - SIGNATURE (V) - VEGETARIAN  
Not applicable to any discount or cash coupon



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## APPETISER

### **SFORMATO FONTINA E TARTUFO (S) (V)**

double-baked soufflé • fontina • parmesan • summer truffle  
\$208

### **INSALATA DI SPINACI E CAPRINO**

spinach salad • goat cheese • pumpkin chips • aged balsamic  
\$188

### **LA BURRATA (S)**

Apulia burrata cheese • D.O.P. Culatello ham • Datterini tomatoes  
\$268

### **OSTRICHE ALLA FIORENTINA**

baked oyster • spinach • besciamella sauce • aromatic breadcrumbs  
\$288

### **INSALATA DI GRANCHIO ZAFFERANO E LIMONE**

Alaskan king crab • saffron mayonnaise • frisse • fennel • salumi powder  
\$368

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

Boston lobster • Datterini tomatoes • saffron potatoes • lobster emulsion  
\$368

### **VITELLO TONNATO AL TARTUFO**

Italian veal loin • truffle & tuna mayonnaise • capers • frisse • black truffle  
\$288



## HANDMADE PASTA

### **CULURGIONES SARDI AI FUNGHI PORCINI (S)**

jumbo culurgiones pasta • roosevelt potato • Luganiga sausage  
sage & porcini mushroom sauce  
\$288

### **RAVIOLI ERBETTE PINOLI E LIMONE (V)**

ravioli • ricotta • parmesan • spinach • rocket • Swiss chard  
lemon zest • pine nuts • sage & butter sauce  
\$228

### **AGNOLOTTI DI ANATRA IN CREMA TARTUFATA (S)**

duck agnolotti • Parma ham • porcini • black truffle sauce  
\$268

### **FETTUCCHINE AL RAGU DI AGNELLO E TIMO**

fettuccine • slow-cooked lamb ragu • San Marzano tomato sauce • thyme  
\$248

### **PASTA MILLEFOGLIE**

Fabio's grandmother recipe • Neapolitan beef ragu • mozzarella • parmesan  
besciamelle • Italian tomato sauce  
\$268

### **TAGLIERINI ALLA NERANO E VONGOLE**

taglierini pasta • clams • parmesan • green zucchini • mint • lemon zest  
\$288

### **TAGLIOLINI AL GRANCHIO E NDUJA (S)**

tagliolini • Alaskan crab meat • Calabrian Nduja salami  
San Marzano & Datterini tomato  
\$348

### **CAVATELLI MARE E MONTI**

cavatelli • Boston lobster • shrimps • clams • mussels • calamari  
zucchini • San Marzano tomato sauce  
\$398



# THE MISTRAL

PASSIONATELY ITALIAN

## SEAFOOD

### **MERLUZZO MADEIRA, FINOCCHI E FINFERLI**

pan-baked black cod • asparagus • kale • new potatoes  
carrots • Madeira wine & girolles mushrooms sauce  
\$428

### **GRIGLIATA DI PESCE**

grilled swordfish loin • king prawn • octopus • frisse & rocket salad • saffron aioli  
\$398

### **BRANZINO AI FRUTTI DI MARE**

800grams Mediterranean seabass • clams • mussels  
Chardonnay wine sauce • Datterini & San Marzano tomatoes  
\$788

## MEAT

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

smoked & pan-roasted 220 grams M4 Wagyu tenderloin  
new potatoes • root vegetables • veal jus  
\$548

### **OSSOBUCCO**

Italian veal shank • saffron camaroli rice • San Marzano tomato sauce  
\$428

### **COSTATA DI AGNELLO IN Crosta di Pistacchio**

Australian lamb rack • pistachio crust • celeriac puree  
crispy polenta • seasonal vegetables • Porto sauce  
\$448

### **BISTECCA DI MAIALE**

grilled 250 grams Iberico pork chop • Sicilian caponata • potato gratin • Marsala sauce  
\$398

### **COSTATA DI MANZO**

grilled 300 grams U.S. Holstein ribeye • seasonal vegetables • veal jus  
\$588

### **TAGLIATA DI MANZO ALLA NAPOLI**

grilled 220 grams A5 Miyazaki Wagyu sirloin • rocket salad • parmesan  
\$598

### **BISTECCA DI BRONTOSAURO**

grappa flamed 1.4 kg M4 Australian Wagyu tomahawk • mushrooms  
spinach • potato gartin • Porto Sauce  
\$1,988

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## SOUP

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

Genovese minestrone soup • basil pesto  
\$168

### **ZUPPA CREMOSA AI CROSTACEI**

Blue lobster & 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

### **POTATE ARROSTO AL TARTUFO (V)**

roasted new potatoes • black truffle sauce  
\$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  
\$248

### CAMPAGNOLA (V)

pesto & mozzarella base • grilled vegetables • artichokes  
\$268

### LA BURRATA (S)

charcoal Margherita base • Parma ham • burrata cheese  
rocket • Datterini tomatoes  
\$328

### NAPOLETANA

Margherita base • anchovy • olives • capers • garlic chips  
\$228

### CALABRESE

Margherita base • N'duja spicy salami • stracciatella cheese  
red bell peppers • Datterini tomatoes  
\$268

### LA LUGANIGA

black truffle base mozzarella cheese • Luganiga sausage  
wild mushrooms • scamorza cheese • rocket  
\$288

### PESCATORA

Margherita base • prawns • smoked salmon • sea bass  
calamari • clams • mussels • Datterini tomatoes  
\$328



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## DOLCE

<b>SEMIFREDDO PISTACCHIO (S)</b> \$118 half-frozen pistachio mousse croccante biscuit • raspberry sauce	<b>CAPRESE AL CIOCCOLATO FONDENTE E MANDORLE</b> \$118 chocolate & almond cake toffee sauce • hazelnut ice cream
<b>MISTRAL TIRAMISU (S)</b> \$118 signature tiramisu • mascarpone cheese Kimbo coffee • finger bisquit • cacao	<b>TORTA AL FORMAGGIO</b> \$118 eggless cheese cake strawberry compote • vanilla cream
<b>TARTA DI LIMONI CON MERINGA</b> \$118 Amalfi lemon meringue tart caramelised hazelnut • lemon sorbet	<b>AFFOGATO AL CIOCCOLATO</b> \$118 vanilla ice-cream • cacao warm chocolate • Kimbo coffee
<b>PIZZA FRANGIPANE E MELE</b> \$168 apple crumble pizza • Marsala ice cream	<b>COPPA GELATO</b> \$148 pistachio & hazelnut & chocolate ice-cream • macaron • chocolate sauce

## DESSERT WINE

<b>BOTTEGA MOSCATO NV</b> \$550
<b>BOTTEGA PINK MOSCATO NV</b> \$620
<b>MOSCATO D'ASTI</b> \$650

## DIGESTIF

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

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