

THE MISTRAL SIGNATURE TASTING MENU

SALUMI MISTI

Parma ham • Ventricina salami • smoked speck • mix leaves salad • cherry mozzarella
Albizzia Chardonnay Toscana IGT, Tuscany, Frescobaldi, 2024

AGNOLOTTI

duck agnolotti • Parma ham • porcini • wild mushroom sauce
Attems Sauvignon Blanc IGT, Tuscany, Frescobaldi, 2023

FARAONA

pan-roasted guinea fowl • mascarpone stuffing • mix vegetables • veal jus
Barbera a'Alba DOC, Piemonte, Pio Cesare, 2022

or

BRANZINO

pan-baked seabass • clams • mussels • San Marzano & Datterini tomatoes • fish consommé
Gavi DOCG, Piemonte, Pio Cesare, 2023

CAPRESE AL CIOCCOLATO

chocolate & almond cake • toffee sauce • vanilla ice cream

\$568 per person

Signature Club member \$528 per person

wine pairing \$368

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



Follow us

APPETISER

THE MISTRAL ANTIPASTI TABLE

buffet style • Parma ham • coppa • speck • salami • lardo • mortadella
mixed olives • pickles • artisan cheeses • Italian salads • seasonal dressing

To enjoy the Antipasti Table, guests are kindly requested to order a main course dish
from our à la carte menu. One main course per person is required.

\$328

SFORMATO (S) (V)

double-baked soufflé • fontina • parmesan • Romanesco

\$188

SPINACI (V)

spinach salad • goat cheese • pumpkin chips • aged balsamic

\$168

POLPETTE

Italian meat ball • stracciatella cheese • spicy tomato sauce • focaccia

\$188

BURRATA (S)

Apulia burrata cheese • Parma ham • frisee • Datterini tomatoes

\$228

VITELLO

Italian veal loin • truffle & tuna mayonnaise • capers • frisse

\$248

GRANCHIO & ARAGOSTA (S)

Boston lobster & Alaskan crab meat salad • saffron mayonnaise • crunchy fennel

\$348

MINISTRONE (V)

Genovese minestrone soup • basil pesto

\$148

CROSTACEI

Blue lobster & Alaskan crab creamy soup • crab ravioli

\$168



SEASONAL PASTA & RISOTTO

FETTUCCINE

fettuccine • white asparagus • black truffle sauce
\$268

RAVIOLI (V)

ravioli • ricotta • spinach • lemon zest • pine nut • sage butter sauce
\$248

RISOTTO

camaroli rice • seasonal seafood • white asparagus • Datterini tomatoes
\$348

SIGNATURE HOMEMADE PASTA

AGNOLOTTI (S)

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

CAVATELLI

cavatelli • slow-cooked beef ragu • San Marzano tomato sauce
\$268

LASAGNA

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

TAGLIERINI (S)

taglierini • Alaskan crab meat • crab bisque • chilli • San Marzano & Datterini tomatoes
\$298

LINGUINE (S)

Mancino linguine • Boston lobster • lobster bisque • San Marzano tomatoes
\$368



MEAT

MAIALE

grilled 250 grams Iberico pork chop • Marsala sauce
\$358

OSSOBUCCO

Italian veal shank • saffron carnaroli rice • San Marzano tomato sauce
\$398

AGNELLO

Australian lamb rack • spice bread crust • Porto sauce
\$428

CONTROFIETTO (S)

smoked & pan-roasted 250 grams Australian sirloin • veal jus
\$498

T-BONE

1 kg Australian Angus Pure T-bone • Italian mixed leaves • hand cut fries
\$1,198

TOMAHAWK

1.5 kg Australian Angus Pure tomahawk steak • Italian mixed leaves • hand cut fries
\$1,398



SEAFOOD

MERLUZZO

pan-baked black cod • spinach • fennel • porcini mushroom & vermouth sauce
\$348

FRITTURA

deep-fried cod fillet • prawns • squids • mussels • zucchini • truffle aioli sauce
\$398

BURRIDA DI PESCE (S)

slow-cooked stew • garoupa • king prawn • clams • mussels
baby cuttlefish • Datterini & San Marzano tomatoes
\$398

SIDE DISH

INSALATA (V)

Italian mixed leaves • parmesan • Datterini tomatoes
\$78

BROCCOLINI (V)

broccolini • garlic • olive oil
\$78

PATATE (V)

hand cut fries • truffle mayonnaise
\$78

SPINACI (V)

Italian wild spinach • crispy garlic
\$78

FUNGHI (V)

wild mushrooms • shallots • thyme
\$78



AUTHENTIC NEAPOLITAN PIZZA

12-inch base

Our pizza dough is crafted from the finest Italian “00” flour, pure natural spring water, a pinch of sea salt and wild yeast.

Through a meticulous 24-hour natural proofing process, these simple yet exceptional ingredients transform into a light, airy crust that perfectly balances delicate crispness with a satisfying chew.

This time-honored craftsmanship captures the true essence of Neapolitan tradition in every bite.

We honor Italy’s rich culinary heritage by sourcing only the finest artisan ingredients from across its regions.

MARGHERITA (V)

San Marzano tomato & mozzarella base • basil • olive oil
\$188

PICCANTE

Margherita base • spicy salami • basil
\$228

5 FORMAGGI

5 Italian cheese base • rocket
\$248

REGINA

Margherita base • Parma ham • cherry mozzarella • rocket • Datterini tomatoes
\$288

LUGANIGA

black truffle & mozzarella base • Lugania sausage • wild mushrooms • rocket
\$288

FRITTA (S)

deep-fried pizza • bone ham • salami • mozzarella • ricotta • rocket • Arrabiata sauce
\$298

EXTRA TOPPING

Parma ham • Lugania sausage • Ventricina salami • bone ham
grilled vegetables • mushrooms • cherry mozzarella • rocket
\$50 each

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



Follow us

SOMMELIER SELECTION

WHITE WINE

	GLASS / BOTTLE
Albizzia Chardonnay Toscana IGT, Tuscany, Frescobaldi, 2024	\$100 / \$400
Attems Sauvignon Blanc IGT, Tuscany, Frescobaldi, 2023	\$120 / \$480
Soave Oasi San Giacomo DOC, Veneto, Allegrini, 2024	\$140 / \$560
Gavi DOCG, Piemonte, Pio Cesare, 2023	\$160 / \$640

RED WINE

	GLASS / BOTTLE
Tenuta Di Castiglinoi Toscana IGT, Tuscany, Frescobaldi, 2022	\$160 / \$640
Tenuta Perano Riserva Chianti Classico DOCG, Tuscany, Frescobaldi, 2019	\$240 / \$960
Valpolicella Classico DOCG, Veneto, Allegrini, 2024	\$130 / \$520
Barbera a'Alba DOC, Piemonte, Pio Cesare, 2022, 1,500 ml	\$180 / \$1.440

