

## 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



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## 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  
\$1,398

### TOMAHAWK

1.5 kg Australian Angus Pure tomahawk steak • Italian mixed leaves • hand cut fries  
\$1,598



## 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

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# THE MISTRAL

PASSIONATELY ITALIAN

## DOLCE

<b>SEMIFREDDO (S)</b> half-frozen pistachio mousse croccante biscuit • raspberry sauce	\$118	<b>CAPRESE AL CIOCCOLATO</b> chocolate & almond cake toffee sauce • hazelnut ice cream	\$118
<b>TIRAMISU (S)</b> signature tiramisu • mascarpone cheese Kimbo coffee • finger bisquit • cacao	\$118	<b>TORTA AL FORMAGGIO</b> eggless cheese cake strawberry compote • vanilla cream	\$118
<b>TARTA DI LIMONI</b> Amalfi lemon meringue tart caramelised hazelnut • lemon sorbet	\$118	<b>AFFOGATO</b> vanilla ice-cream • cacao warm chocolate • Kimbo coffee	\$118
<b>PIZZA ALLA CREMA PORTOGHESE</b> Portuguese custard tart style pizza	\$148	<b>COPPA GELATO</b> pistachio & hazelnut & chocolate ice-cream • macaron • chocolate sauce	\$148

## DESSERT WINE

<b>BOTTEGA MOSCATO NV</b>	\$550
<b>BOTTEGA PINK MOSCATO NV</b>	\$620
<b>MOSCATO D'ASTI</b>	\$650
<b>VIN SAN GIUSTO BLANC, SAN GIUSTO A RENTENNANO, 2009 (375 ML)</b>	\$880

## DIGESTIF

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

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