

THE MISTRAL SIGNATURE TASTING MENU

SALUMI MISTI

Parma ham • Ventricina salami • smoked speck • mix leaves salad • cherry mozzarella
Custoza DOC, Veneto, Poggio alle Grazie, 2024

AGNOLOTTI

homemade duck agnolotti • Parma ham • porcini • black truffle sauce
Circus Liguria de Levante IGT, Liguria, Cantine Lunae, 2020

FARAONA

pan-roasted guinea fowl • mascarpone stuffing • mix vegetables • veal jus
Rosso Colli Tortonesi DOC, Piedmont, Oltortorrente, 2019

or

BRANZINO

pan-baked seabass • clams • mussels • San Marzano & Datterini tomatoes • fish consommé
Albarola Colli di Luni DOC, Liguria, Cantine Lunae, 2022

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



APPETISER

SPINACI (V)

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

POLPETTE

Italian meat ball • stracciatella cheese • spicy tomato sauce • focaccia
\$188

PARMIGIANA (V)

Fabio's mother recipe baked multi-layered aubergine • mozzarella • parmesan
basil • San Marzano & Datterini tomato sauce
\$198

BURRATA (S)

Apulia burrata cheese • Parma ham • frisee • Datterini tomatoes
\$248

INSALATA DI MARE

seafood salad • Boston lobster • octopus • clams • mussels • baby squids
Amalfi lemon dressing
\$288

IL TAGLIERE (S)

Italian artisan cold cut sharing platter • Parma ham • smoked speck • mortadella
mixed olives • pickles • Datterini tomatoes & burrata cheese bruschetta
\$328

GRANCHIO & ARAGOSTA (S)

Boston lobster & Alaskan crab meat salad • saffron mayonnaise • crunchy fennel
\$388

MINISTRONE (V)

Genovese minestrone soup • basil pesto
\$168

CROSTACEI

Blue lobster & Alaskan crab creamy soup • crab ravioli
\$198



PASTA

RAVIOLI (V)

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

CASARECCE

Mancini casarecce • octopus • capers • olives • Datterini tomatoes
\$248

AGNOLOTTI (S)

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

LASAGNA (S)

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

CAVATELLI

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

SPAGHETTI

Mancini square spaghetti • clams • red prawn bisque
\$328

TAGLIERINI (S)

homemade taglierini • Alaskan crab meat • crab bisque
chilli • San Marzano & Datterini tomatoes
\$328

LINGUINE

Mancini linguine • Boston lobster • lobster bisque • San Marzano tomatoes
\$398



MEAT

MAIALE

grilled 250 grams Iberico pork chop • Marsala sauce
\$388

OSSOBUCO

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

AGNELLO

pan-roasted 220 grams Australian lamb rack • spice bread crust • Porto sauce
\$428

MILANESE (S)

deep-fried Milanese style veal chop • mortadella • fontina cheese
rocket salad • pistachio mayonnaise
\$498

CONTROFILETTO (S)

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

T-BONE

grilled 1 kg Australian Angus Pure T-bone • Italian mixed leaves • hand cut fries
\$1,398

TOMAHAWK

grilled 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
\$368

GAMBERONE

pan-roasted Carabinero prawns • saffron & asparagus risotto • Prosecco wine sauce
\$398

BURRIDA DI PESCE (S)

slow-cooked seafood stew • garoupa • king prawn • clams • mussels
baby cuttlefish • Datterini & San Marzano tomatoes
\$428

SIDE DISH

INSALATA (V)

Italian mixed leaves • parmesan • Datterini tomatoes
\$88

BROCCOLINI (V)

broccolini • garlic • olive oil
\$88

PATATE (V)

hand cut fries • truffle mayonnaise
\$88

SPINACI (V)

Italian wild spinach • crispy garlic
\$88

FUNGHI (V)

wild mushrooms • shallots • thyme
\$88



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

MORTADELLA

smoked scamorza & mozzarella base • mortadella
burrata cheese • parmesan • pistachios crumble
\$268

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 • Arrabbiata sauce
\$298

EXTRA TOPPING

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



DOLCE

DOLCI MISTI (S) burnt cheese cake • Amalfi lemon tart chocolate cake • pistachio tiramisu	\$268	CAPRESE AL CIOCCOLATO chocolate & almond cake toffee sauce • hazelnut ice cream	\$118
TIRAMISU (S) signature tiramisu • mascarpone cheese coffee • finger bisquit • cacao	\$118	TORTA AL FORMAGGIO eggless cheese cake strawberry compote • vanilla cream	\$118
TARTA DI LIMONI Amalfi lemon meringue tart caramelised hazelnut • lemon sorbet	\$118	AFFOGATO vanilla ice-cream • cacao warm chocolate • Kimbo coffee	\$118
SEMIFREDDO (S) half-frozen pistachio mousse croccante biscuit • raspberry sauce	\$118	COPPA GELATO pistachio & hazelnut & chocolate ice-cream • macaron • chocolate sauce	\$148

DESSERT WINE

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

DIGESTIF

AMARETTO	\$75
AVERNA AMARO	\$75
FRANGELICO	\$75
LIMONCINO	\$88

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