

HARBOUR VIEW BRUNCH

SEAFOOD BAR

Boston lobster • crab leg • yabby
clam • sea whelk • green mussel • prawn
yellow fin tuna carpaccio • octopus salad
smoked Norwegian salmon

ANTIPASTI TABLE

Parma ham • coppa • speck • salami • lardo
mortadella • ox tongue • Italian salad
mixed olives • pickles • artisan cheeses

PASTA CORNER

live station of freshly handmade pasta & risotto

MAIN

SAN PIETRO AI FINOCCHI E CHAMPAGNE

pan-baked John Dory • seasonal vegetables • Champagne and fennel sauce
or

RANA PESCATRICE IN GUAZZETTO DI COZZE E VONGOLE

Guazetto style stew • monkfish • clams • mussels • potato
or

LA PORCHETTA

pan-roasted pork belly • apple • Marsala sauce
or

CONTROLILETTO DI MANZO

pan-roasted Argentinian grass fed beef sirloin • foie gras mousse • plum sauce
or

PIZZA LUGANIGA

Black truffle and cheese fondue • mozzarella • Luganiga sausage • rocket
or

TORTINO DI SPINACI E FONTANA (V)

double-baked spinach soufflé • fontina • scamorza • parmesan • Swiss chard

DOLCI

The Mistral selection of Italian desserts • signature tiramisu • Sicilian cannoli • 1 meter mille-feuille
black truffle burnt cheesecake • kid's candy corner • macaron • Mövenpick ice cream

Kimbo coffee / TWG tea

Adults: \$688

Including free-flow of Moët & Chandon Imperial Brut • Lambrusco Ceci sparkling
Cantine Pellegrino Grillo • Nero d'Avola: \$888

Children (7-11 years old): \$388

All prices are in Hong Kong Dollars and subject to 10% service charge



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