

CHRISTMAS HARBOUR VIEW CHAMPAGNE 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

LIVE STATION

live station of freshly handmade pasta & risotto • porcini & truffle soup • minestrone Genovese

MAIN

ARROSTO DI MAIALE SPEACK E SCAMORZA

Iberico pork loin • speck ham • scamorza cheese • plum jus
or

CARRE DI AGNELLO AL PANE NERO

Australian rack of lamb • charcoal breadcrumbs • seasonal vegetables • Porto sauce
or

SPIGOLA E GAMBERONE

Mediterranean sea bass • king prawn • venere rice • champagne sauce
or

ZUPPA DI COZZE

seafood stew • prawn • octopus • calamari • mussels • lobster bisque
or

TORTINO DI ZUCCA (V)

double-baked pumpkin soufflé • fontina • scamorza • parmesan

DOLCI

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

Kimbo coffee / TWG tea

Adults: \$828

Including free-flow of Moët & Chandon Grand Vintage 2016 • Lambrusco Ceci sparkling
Cantine Pellegrino Grillo • Nero d'Avola: \$1,128

Children (4-11 years old): \$488

All prices are in Hong Kong dollars and subject to 10% service charge
If you have any dietary requirement or allergy, please inform our service team



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