

SATURDAY ARTISAN ITALIAN LUNCH

STARTER

THE MISTRAL ANTIPASTI TABLE

Parma ham • coppa • speck • salami • lardo • mortadella • ox tongue • Italian salads mixed olives • pickles • artisan cheeses • freshly baked breads

PASTA

PASTA CORNER

live station of freshly handmade pasta & risotto

MAIN

BRANZINO ALLA PUGLIESE

Mediterranean sea bass • seasonal vegetables • white wine sauce

or

GAMBERONI ALLA GRIGLIA

grilled king prawns • saffron aioli

or

LA PORCHETTA

pan-roasted pork belly • Italian stuffing • porcini jus

or

TAGLIATA DI MANZO AL TARTUFO

grilled sirloin • black truffle • rocket • Datterini tomatoes • veal jus (\$60 supplement)*

Oľ

TORTINO DI ZUCCA (V)

double-baked soufflé • pumpkin • goat cheese

DESSERT

The Mistral selection desserts

Kimbo coffee / TWG tea

\$468 per person

FREE FLOW

\$98* - Italian Peroni Beer

