

ALBA WHITE TRUFFLE TASTING MENU

AMUSE-BOUCHE

UOVO IN CAMICIA

organic eggs • cheese sauce • Alba white truffle
Message In A Bottle Bianco IGT, Toscana, Tenuta Il Palagio, 2022 /
grappa infused, Trentino, Marzadro, Pino Mugo

AGNOLOTTI DEL PLIN ALLA PIEMONTESE

Italian cheese agnolotti • thyme • Alba white truffle
Collio Friulano Bio, Friuli, Gradis'ciutta, 2022 /
grappa barrique, Piemonte, Quaglia, Barolo

SGROPPINO

lime sorbet • prosecco

FILETTO DI MANZO

Australian M5 Wagyu tenderloin • foie gras • Alba white truffle
or

SAN PIETRO AI FINFERLI E SPUMANTE

John Dory • Spumante wine sauce • fennel • Alba white truffle
Lecinquevigne Barolo DOCG, Piemonte, Damilano, 2016 /
grappa barrique, Veneto, Castagner, Riserva Ciliegio 18 Mesi

SBRICOLONA AL CACAO

chocolate tart • toffee sauce • crème brûlée ice cream
grappa barrique, Friuli, Tosolini, Triple Cask

PICCOLA PASTICCERIA

petit four

\$1,688 per person

Signature Club member \$1,488 per person

wine or grappa pairing \$528

All of the above dishes include 3 grams of Alba white truffle
Extra Alba white truffles are sold by weight at \$120 per gram
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

TORTINO DI SPINACI E FONTANA (V)

double-baked spinach soufflé • fontina • scamorza • parmesan • Swiss chard
\$248

IL TAGLIERE

Italian artisan cold cut platter • cherry mozzarella • tomato bruschetta
pickles • olives • grilled vegetables
\$498

LA BURRATA

Apulia burrata cheese • D.O.P. Culatello ham • Datterini tomatoes
\$288

CARPACCIO DI PESCE SPADA AFFUMICATO

smoked swordfish loin • pomegranate seeds • Taggiasche olives
Datterini tomatoes • Amalfi lemon dressing
\$288

INSALATA DI GRANCHIO ZAFFERANO E LIMONE

Alaskan king crab • saffron mayonnaise • frisse
fennel • salumi powder
\$388

INSALATA D'ARAGOSTA ALLA CATALANA (S)

Boston lobster • Datterini tomatoes • saffron potatoes • lobster emulsion
\$388

VITELLO TONNATO AL TARTUFO (S)

Italian veal loin • truffle & tuna mayonnaise • capers • frisse • black truffle
\$308



HANDMADE PASTA

RAVIOLI ALLA BARBABIETOLA (V)

beetroot ravioli • ricotta • fontina • scamorza • parmesan
sage • cheese & butter sauce
\$268

AGNOLOTTI DI ANATRA IN CREMA TARTUFATA (S)

duck agnolotti • Parma ham • porcini • black truffle sauce
\$298

CAVATELLI ALLO ZAFFERANO WAGYU BEEF RAGU E PROVOLA

cavatelli • slow-cooked Wagyu beef ragu
provola cheese • San Marzano & Datterini tomato
\$308

TAGLIOLINI AL GRANCHIO E NDUJA

tagliolini • Alaskan crab meat • Calabrian Nduja salami
sorrel cress • San Marzano & Datterini tomato
\$368

RISO VENERE AI FRUTTI DI MARE E CAPESANTE

carnaroli black rice • shrimps • scallops • clams • mussels
salmon • sea bass • calamari • San Marzano tomato sauce
\$448

TORTELLI MULTICOLORE ALL'ARAGOSTA (S)

multi-coloured tortelli • blue Boston lobster • ricotta • lobster medallion
24-month D.O.P. Parmigiano Reggiano • lobster bisque
\$488



THE MISTRAL

PASSIONATELY ITALIAN

SEAFOOD

MERLUZZO MADEIRA, FINOCCHI E FINFERLI

pan-baked black cod • asparagus • kale • new potatoes
carrots • Madeira wine & girolles mushrooms sauce
\$428

ZUPPA DI MARE

seafood stew • king prawn • garoupa • clams • mussels • squid
sea whelk • San Marzano tomatoes
\$448

L'ARAGOSTA (S)

grilled blue Boston lobster • potato gratin • spinach • lobster pearl & foam
\$538

MEAT

FILETTO DI MANZO AFFUMICATO (S)

smoked & pan-roasted 220 grams M4 Wagyu tenderloin
new potatoes • root vegetables • veal jus
\$598

OSSOBUCO

Italian veal shank • bone marrow • saffron acquarello carnaroli rice
San Marzano tomato sauce
\$448

COSTATA DI AGNELLO IN Crosta di PISTACCHIO (S)

Australian lamb rack • pistachio crust • celeriac puree
crispy polenta • seasonal vegetables • Porto sauce
\$468

BISTECCA DI MAIALE

grilled 250 grams Iberico pork chop
\$428

COSTATA DI MANZO

grilled 300 grams U.S. Holstein ribeye
\$598

MANZO GIAPPONESE

grilled 350 grams A5 Miyazaki Wagyu sirloin
\$748

TOMAHAWK (S)

flamed 1.4 kg M4 Australian Wagyu tomahawk
\$2,188

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SOUP

IL MINISTRONE GENOVESE (V)

Genovese minestrone soup • basil pesto
\$168

ZUPPA CREMOSA AI CROSTACEI (S)

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

SIDE DISH

INSALATA MISTA (V)

Italian mixed leaves • D.O.P. Parmigiano Reggiano cheese • Datterini tomatoes
\$98

INSALATA DI FINOCCHI RUCOLA E POMODORINI (V)

Italian wild rocket • fennel • Datterini tomatoes
\$98

CREAMA DI PATATE E TARTUFO (V)

mashed potato • black truffle
\$98

SPINACI ALL'AGLIO CROCCANTE (V)

Italian wild spinach • crispy garlic
\$98

FUNGHI MISTI (V)

wild mushrooms • thyme
\$98



PIZZA

BUFALINA (V)

San Marzano tomato base • 24-month D.O.P. Parmigiano Reggiano cheese
cherry mozzarella cheese • basil
\$268

CAMPAGNOLA (V)

pesto & mozzarella base • grilled vegetables • artichokes
\$288

CALABRESE

Margherita base • N'duja spicy salami • stracciatella cheese
red bell peppers • Datterini tomatoes
\$298

LA LUGANIGA

black truffle base mozzarella cheese • Luganiga sausage
wild mushrooms • scamorza cheese • rocket
\$298

LA BURRATA (S)

charcoal Margherita base • Parma ham • burrata cheese
rocket • Datterini tomatoes
\$328

PESCATORA

Margherita base • prawns • smoked salmon
clams • mussels • Datterini tomatoes
\$368

