

ITALIAN BLACK TRUFFLE TASTING MENU

AMUSE-BOUCHE

UOVO IN CREMA DI PORCINI

organic eggs • porcini foam • watercress • parmesan chips • Italian black truffle
Il Bianco From Black To White IGT, Veneto, Zýmē, 2018 /
grappa infused, Trentino, Marzadro, Pino Mugo

TAGLIERINI CACIO E PEPE

handmade taglierini • parmesan • pecorino • Italian black truffle
Donà Rouge IGT, Alto Adige, Hartmann Donà, 2015 /
grappa barrique, Piemonte, Quaglia, Barolo

SGROPPINO

lemon sorbet • vanilla ice cream • grappa • spumante

FILETTO ALLA ROSSINI

Australian M5 Wagyu tenderloin • foie gras • root vegetables • black truffle jus
or

MERLUZZO AL VERMUTH FINFERLI

black cod • girolles • vermouth • fennel • thyme
Barolo DOCG, Piemonte Brezza, 2018 /
grappa barrique, Veneto, Castagner, Riserva Ciliegio 18 Mesi

TORTA MORBIDA AL CIOCCOLATO E TARTUFO NERO

gluten free chocolate cake • vanilla ice cream • caramelized hazelnut • Italian black truffle
grappa barrique, Friuli, Tosolini, Triple Cask

PICCOLA PASTICCERIA

petit four

\$1,288 per person

Signature Club member \$1,088 per person

wine or grappa pairing \$528

All of the above dishes include 5 grams of Italian black truffle

Extra black truffle are sold by weight at \$60 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

carabinieri 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



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

OSSOBUCCO

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



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



THE MISTRAL

PASSIONATELY ITALIAN

DOLCE

TARTA DI LIMONI CON MERINGA (S) Amalfi lemon meringue tart caramelised hazelnut • lemon sorbet	\$138	CAPRESE AL CIOCCOLATO FONDENTE E MANDORLE chocolate & almond cake toffee sauce • hazelnut ice cream	\$138
MISTRAL TIRAMISU (S) signature tiramisu • mascarpone cheese Kimbo coffee • finger bisquit • cacao	\$138	AFFOGATO AL CIOCCOLATO vanilla ice-cream • cacao warm chocolate Kimbo coffee	\$138
SEMIFREDDO AL PISTACCHIO half-frozen pistachio mousse croccante biscuit • raspberry sauce	\$138	COPPA GELATO pistachio & hazelnut & chocolate ice- cream macaron • chocolate sauce	\$148
PIZZA FRANGIPANE E MELE apple crumble pizza • Marsala ice cream	\$198	PIATTO DI FORMAGGI Italian cheese platter • chutney compote apricot & pistachio crackers	\$168

DESSERT WINE

BOTTEGA MOSCATO NV	\$550
BOTTEGA PINK MOSCATO NV	\$620
MOSCATO D'ASTI	\$650

DIGESTIF

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

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