

THE MISTRAL

PASSIONATELY ITALIAN

EASTER 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, minestrone

MAIN

SALMONE AL MIELE E SESAMI

honey caramelized salmon • sesame seeds • seasonal vegetables

or

GAMBERONI ALLA GRIGLIA

grilled king prawns • saffron aioli (\$30 supplement)*

or

PORCHETTA FARCITA

slow-cooked pork belly • Italian stuffing • apricot jus

or

FILETTO MANZO AL TARTUFO

M4 Wagyu tenderloin • root vegetables • black truffle • veal jus
(\$60 supplement)*

or

TORTINO FONTINA E TARTUFO (V)

double-baked cheese soufflé • fontina • parmesan • black truffle

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

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

without beverage package: \$688

Children (4-11 years old): \$388

All prices are in Hong Kong dollars and subject to a 10% service charge
*Supplement items are not applicable to any discount
If you have any dietary requirement or allergy, please inform our service team



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