

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

PASTA CORNER

live station of freshly handmade pasta & risotto • minestrone soup

MAIN

TROTA SALMONATA

ocean sea trout • spinach • broccoli • champagne sauce
or

PESCE SPADA ALLA NAPOLI

swordfish loin • rocket • Datterini tomatoes • saffron aioli
or

ARROSTO DI FARAONA

guinea fowl • root vegetables • jus
or

FILETTO ALLA ROSSINI

M4 Wagyu tenderloin • foie gras • white asparagus • truffle jus (\$60 supplement)*
or

PIZZA CALABRESE

homemade Margherita pizza • N'duja salami • bell peppers • stracciatella cheese
or

SFORMATO FONTINA E PARMIGGIANO (V)

double-baked soufflé • fontina • 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

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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