

THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

Valentine's Day

Thursday 14th February 2019

Menu

意大利香料醃製三文魚及吞那魚他他拌香芹及陳年黑醋
Salmon and tuna tartare
marinated in Italian spices with crunchy celery and aged balsamic

Gavi, Piemonte, Sylla Sebaste 2017

自家製芝士雲吞配黑松露及西子汁
Homemade ravioli pasta
made of parmesan, mozzarella, ricotta, black truffle and sage sauce

Barbera, Barbera d'Asti, Piemonte, Massimo 2016

香烤大蝦配雜菜及阿瑪爾菲檸檬汁
Grilled King prawns
with crunchy vegetables and Amalfi lemon dressing

Chardonnay, Piemonte, Cascina, Faletta 2017

or

香烤羊鞍配南瓜茸及扒雅芝竹拌百里香汁
Roasted rack of lamb
with pumpkin puree, grilled artichokes and thyme jus

Nebbiolo, Langhe Piemonte, Sylla Sebaste 2014

蘋果蜜餞配白朱古力雲呢拿慕絲及椰香荔枝雪葩
Pink Lady apple compote
white chocolate vanilla mousse, coconut lychee sorbet

Spumante Rose Mari Drusian, NV

香濃咖啡或茶
Espresso or tea
Theo Mistral chocolate bar

每位 \$988 per person

Signature Club Member 每位 \$888 per person

Additional 另加 \$328 配四杯餐酒 pairing with 4 glasses of wine

Price is subject to additional 10% service charge