

THEO'S SIGNATURE

SUNDAY BRUNCH

THEO'S ANTIPASTI TABLE

CHARCUTERIE & SALUMI

Parma ham, coppa ham, speck, salami, mortadella

ANTIPASTI

Salads, artisan cheeses, Italian olives, lobster bisque, grissini & focaccia

SEAFOOD BAR

Crab legs, clams, tuna cappaccio, Boston lobster, yabbies, poached prawns, sea whelk & green shell mussels, smoked salmon

A TASTE OF THEO

CAPPELETTI DI OCA - Handmade pasta filled with slow cooked goose and pancetta with porcini mushroom sauce and truffle

or

RISOTTO AI CROSTACEI - Acquarello carnaroli rice with San Marzano tomato sauce, crab meat, green asparagus, Datterini tomatoes, dried garlic and urban herbs

MAINS

(please select your choice)

ARROSTO DI FARAONA Roasted guinea fowl filled with prosciutto di Parma, lemon zest, thyme and mascarpone

or

FILETTO ALLA ROSSINI Pan roasted U.S. tenderloin served with foie gras (**\$60 supplement**)

or

SALMONE ALLA PUGLIESE Pan roasted Atlantic salmon served with Datterini tomatoes, Taggiasche olives, Lilliput caper

or

MERLUZZO AL FORNO Baked Atlantic black cod served with porcini mushrooms, fennel, thyme

or

SFORMATO DI FONTINA E CARCIOFI Double baked soufflé with Italian artichokes, fontina cheese, spinach, cream and Parmesan

DOLCI

Theo's selection of Italian desserts and fresh fruits

ADD YOUR FREE FLOW

Ferrari Brut Sparkling, Lambrusco Ceci Sparkling, Cabernet Sauvignon, Chardonnay – HK\$198+
Theo's Italian lemonade – HK\$68+

Adults: HK\$598 per person
Children (4-11 years old): HK\$338 per person
All prices are subject to an additional 10% service charge