



**THEO MISTRAL**  
ITALIAN KITCHEN  
BY THEO RANDALL

## CHEF THEO'S TABLE

Boston Lobster, Alaskan crab legs, yabbies, clams, sea whelk & green mussels, baked oysters, poached prawns, yellow fin tuna carpaccio, smoked Norwegian salmon

Parma ham, Coppa, Speck, Salami, Lardo, Mortadella, Ox tongue, mix olives and Italian pickles

Lobster bisque, grissini & focaccia, pizza, Italian salads, grill vegetables, artisan cheeses, Portobello mushrooms, roasted pumpkin

## PASTA

(please select your choice)

**CAPPELETTI D'ANATRA** - Handmade pasta filled with slow cooked duck meat and pancetta with Porcini mushroom sauce

or

**RISOTTO DI MARE E CHAMPAGNE** - Acquarello carnaroli rice with prawns, sea bass, clams, mussels and Moët & Chandon Champagne sauce

**(\$30 supplement \*)**

## MAINS

(please select your choice)

**BARRAMUNDI IN GUAZZETTO DI VONGOLE** - Pan baked barramundi fillet in Italian Guazzetto style with fresh clams

or

**CERNIA CHAMPAGNE E MOREL** - Pan baked garoupa fillet in Moët & Chandon Champagne and Morel mushroom sauce

or

**VITELLO AL TARTUFO NERO** - Slow cooked Italian veal loin with winter black truffle jus

or

**SPALLA DI AGNELLO AL FORNO** - Pan roasted lamb shoulder with thyme and Porto sauce

or

**TAGLIERINI ALLA PIEMONTESE** - Handmade taglierini pasta with 3 grams of Alba's white truffle, thyme and 24 months D.O.P. Parmesan

**(\$180 supplement \*)**

## DOLCI

Theo's selection of Italian desserts, chocolate truffles, candys, Italian biscuits, Häagen-Dazs ice cream and fresh fruits

## FREE FLOW

HK\$308\* - Moët & Chandon Grand Vintage Brut, Lambrusco Ceci Sparkling, Cantine Pellegrino Grillo, Cantine Pellegrino Nero d'Avola

HK\$68\* - Theo's Italian lemonade

Adults: HK\$698 per person

**(one glass of Moët & Chandon Imperial Brut as welcome drink)**

Children (4-11 years old): HK\$368 per person

All prices are subject to an additional 10% service charge

\*Supplement items are not applicable to any discount