

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

ANTIPASTI

MINISTRONE GENOVESE (V) • \$158

Soup of borlotti beans, onions, carrots, celery, San Marzano tomatoes, Swiss chard and basil pesto

ZUPPA CREMOSA AI CROSTACEI • \$198

Shellfish cream soup with crab ravioli and lobster medallion

SELEZIONE DI ANTIPASTI • \$428

(FOR 2 PERSONS)

Sharing board with Prosciutto di Parma, Bresaola, Coppa, roasted asparagus wrapped in Speck, bruschetta with Datterini tomatoes, mini mozzarella and Italian olives

INSALATA DI SPINACI (V) • \$188

Baby spinach salad with Datterini tomatoes, Caprino, Parmesan, pine nuts and pumpkin chips

BURRATA AL TARTUFO • \$248

Black truffle Burrata with thinly sliced multicolour Datterini tomatoes, rocket, and aged balsamic

MANZO AFFUMICATO • \$268

Thinly sliced smoked U.S. black Angus tenderloin with tomato mayonnaise, rocket, radicchio, frisee, Parmesan and aged balsamic

TARTARE DI TONNO E PESCE SPADA • \$288

Swordfish and tuna tartare made with shallots, gherkins, capers, rocket, raspberries and Amalfi lemon dressing

INSALATA DI GRANCHIO E ARAGOSTA (S) • \$388

Fresh Boston lobster and mud crab with Florence fennel, rocket and radicchio salad, Sardinian bottarga and Amalfi lemon dressing

SIDES

INSALATA RUCOLA (V) • \$88

Rocket salad with Ricotta cheese

INSALATA MISTA (V) • \$88

Mixed leaf salad with aged balsamic

CREMA DI PATATE E TARTUFO (V) • \$88

Creamy mashed potato with black truffle

FUNGHI MISTI (V) • \$88

Sautéed mixed wild mushrooms

SPINACI, OLIO E LIMONE (V) • \$88

Spinach, olive oil and lemon

PASTA

CAPPELLETTI D'ANATRA (S)\$298

Handmade pasta filled by slow cooked duck meat and Lardo with Porcini mushroom sauce

FETTUCCINE WAGYU E TIMO\$298

Handmade fettuccine pasta with 24 hours slow cooked Wagyu beef in tomato, thyme and Barolo wine sauce

TAGLIOLINI AL GRANCHIO\$368

Homemade tagliolini pasta with Alaskan crab meat, dried lemon zest, parsley and red chilli

TAGLIATELLE ARAGOSTA E CAVIALE (S)\$498

Homemade tagliatelle pasta served with Boston lobster, San Marzano and Datterini tomatoes, parsley, fresh red chili and Italian Oscietra sturgeon caviar

SEAFOOD

ZUPPA DI PESCE (S)\$428

Slow cooked seafood stew made of seafood creamy bisque, tiger prawns, garoupa, clams, mussels, scallops, Datterini tomatoes and potatoes

MERLUZZO AL\$428

VERMOUTH E PORCINI

Baked Atlantic black cod with fennel, Porcini mushrooms and vermouth

BRANZINO ALLA\$428

PUGLIESE

Pan roasted Mediterranean sea bass fillet with Taggiasche olives and Lilliput capers crust with potatoes, fennel, saffron and Prosecco wine sauce

MEAT

COSTATA DI AGNELLO

Roasted Australian rack of lamb coated in herbed bread crumbs with baby leek, broccoli, black truffle mashed potato, multicolour carrots and jus sauce

\$468

FILETTO DI MANZO (S)

Pan roasted Australian Wagyu M5 tenderloin with foie gras, celeriac puree, baby beetroot, Girolles mushrooms and Porto sauce

\$528

OSSOBUCO (S)

Slow cooked veal shank with celery, carrots, onions, white wine, San Marzano tomato sauce served with Saffron carnaroli rice and bone marrow

\$428

FROM THE GRILL

BISTECCA DI MAIALE

Iberico pork chop 250g

\$398

CONTROFILETTO

Australian Wagyu M5 sirloin 250g

\$488

COSTATA DI MANZO

U.S. Holstein beef ribeye 300g

\$588

BISTECCA ALLA FLORENTINA (S)

(FOR 3 - 4 PERSONS)
Australian Wagyu M4 T Bone 1.4kg

\$1748

with fresh red chilli, parsley and aged balsamic vinegar
all served with rocket salad with Datterini tomatoes and Parmesan, sautéed mixed mushrooms and roasted baby potatoes

WHITE TRUFFLE PROMOTION

SFORMATO DI FONTINA E SCAMORZA (S) (V)\$568

Double baked Fontina and Scamorza cheese soufflé with Parmesan, spinach and Alba white truffles

L'UOVOA E FONDUTA DI PARMIGGIANO (V)\$568

Poached Italian eggs with Parmesan cheese fondue, green asparagus and Alba white truffles

TAGLIERINI ALLA PIEMONTESE (V)\$588

Handmade taglierini pasta with Parmesan cheese, thyme and Alba white truffles

RISOTTO AI PORCINI (V)\$608

Acquarello carnaroli rice with Porcini mushrooms, Parmesan cheese and Alba white truffles

BISTECCA DI VITELLO AI MOREL\$788

Pan roasted Italian veal chop with Morel mushroom sauce, spinach, potato puree and Alba white truffles

PIZZA FONTINA E SALSCCIA\$608

Mozzarella and Fontina cheese white base pizza with Parmesan cheese, Luganiga sausage and Alba white truffles

All the above dishes are included 3 grams of Alba white truffles
Extra Alba white truffles are sold by weight at \$150 per gram



ROERO ARNEIS

Piedmont
Franco Conterno, 2021
\$100 per glass

SOAVE CLASSICO

Veneto
Monte Tondo, 2018
\$150 per glass

PINOT NERO

Trentino
Castel Sallegg, 2019
\$140 per glass

BAROLO

Piedmont
Rivetto, 2015
\$240 per glass

(S) - SIGNATURE DISHES

All prices are in Hong Kong Dollars and subject to a 10% service charge.

(V) - VEGETARIAN

If you have any dietary requirement or allergy, please inform our service staff