



THEO MISTRAL
ITALIAN KITCHEN
BY THEO RANDALL

CHEF THEO'S TABLE

Boston Lobster, crab legs, clams, sea whelk & green shell mussels, yabbies, baked oysters, poached prawns, yellow fin tuna cappaccio, 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'OCA - Handmade pasta filled with slow cooked goose and pancetta with Porcini and Girolles mushroom sauce

or

RAVIOLI ALLE ERBETTE E LIMONE - Handmade stuffed ravioli pasta made of Ricotta cheese, Parmesan, Swiss chard, rocket, spinach, lemon zest with butter and pine nut

or

RISOTTO CAPESANTE E FINFERLI - Acquarello carnaroli rice with Girolles mushroom, Hokkaido scallops and Parmesan

(\$30 supplement *)

MAINS

(please select your choice)

BARRAMUNDI ALL'ACQUA PAZZA - Pan baked barramundi in Italian style crazy water

or

TRANCIO DI SALMONE AL FORNO - Pan roasted Norwegian salmon fillet with roasted tomatoes, fennel and Saffron lemon sauce

or

ARROSTO DI MAIALE VALDOSTANA - Pan roasted Iberico pork loin with Parma ham and fontina cheese

or

FILETTO DI MANZO - Grilled Australian Wagyu M4 tenderloin with Morel mushrooms and jus

(\$90 supplement *)

or

SFORMATO DI FONTINA E FUNGHI MISTI - Double baked Fontina and Parmesan soufflé with mix forest mushroom and spinach

DOLCI

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

FREE FLOW

HK\$198* - Chandon Garden Spritz, Lambrusco Ceci Sparkling, Cantine Pellegrino Grillo, Cantine Pellegrino Nero d'Avola

HK\$68* - Theo's Italian lemonade

Adults: HK\$648 per person

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