

**THEOMISTRAL**  
— ITALIAN KITCHEN —  
BY THEO RANDALL

## SUMMER PROMOTION

### SALMONE AL SALE

*Thinly sliced Norwegian salmon marinated in spice salt served with Italian salad, gherkins, fennel and Amalfi lemon dressing*

**\$238**

### CARPACCIO DI CAPESANTE

*Carpaccio style Hokkaido scallops with radish, frisse salad, Italian tomato mayonnaise and Boston lobster oil*

**\$238**

### PESCE SPADA AFFUMICATO

*Smoked Mediterranean swordfish with pomegranate seeds, radicchio, rucola, frisse, sorrel, beetroots and fresh lime dressing*

**\$238**

### TARTARE DI TONNO E PESCE SPADA

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

**\$288**

### TAGLIERINI GAMBERI ROSSI E FIORI DI ZUCCA

*Handmade taglierini pasta with red prawn and bisque, Datterini tomatoes and zucchini flowers*

**\$458**

### PIZZA ALL' ARAGOSTA

*Tomato and mozzarella base pizza with Boston lobster and selection of Italian root vegetables*

**\$528**

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