



THEO MISTRAL
ITALIAN KITCHEN
BY THEO RANDALL

CHEF THEO'S TABLE

Three pieces Fine de Clarie oysters and half piece Boston lobster

Crab legs, clams, sea whelk & green shell mussels, yabbies, 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