

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 tounge, 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)

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

Or

RISOTTO DI MARE - Acquarello carnaroli rice with prawns, sea bass, clams, mussels and San Marzano and Datterini tomato sauce (\$30 supplement *)

MAINS

(please select your choice)

BARRAMUNDI IN GUAZZETTO - Pan baked barramundi fillet in Italian Guazzetto style or

CERNIA AL VERMUTH E PORCINI - Pan baked garoupa fillet in vermouth wine and Porcini mushroom sauce

or

POLETTO AL FORNO – Pan roasted spring chicken in winter black truffle jus

OI

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

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 bisquits, Häagen-Dazs ice cream and fresh fruits

FREE FLOW

HK\$258* – Moët & Chandon Imperial Brut, 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