

Brunch Menu

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 tongue,
Italian 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

or

TAGLIERINI ALLA PIEMONTESE (v) - Handmade taglierini pasta with 2 grams of Alba white truffle, thyme and 24 months D.O.P. Parmesan **(\$120 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

or

FILETTO ALLA ROSSINI - Pan roasted Australian Wagyu tenderloin
With pan fried foie gras **(\$60 supplement *)**

or

SFORMATO DI FONTINA E TALEGGIO (v) - Double baked soufflé with taleggio and fontina cheese, spinach, cream and parmesan

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

THEO MISTRAL
ITALIAN KITCHEN
BY THEO RANDALL

Adults: HK\$728 per person, Children (4-11 years old): HK\$388 per person

All prices are subject to an additional 10% service charge * Supplement items are not applicable to any discount