

# 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\$768 per person, Children (4-11 years old): HK\$408 per person

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