

# 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, 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

or

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

or

**TAGLIERINI CACIO E PEPE** - Handmade taglierini pasta with Pecorino, Parmesan cheese and 5 grams of Italian black truffles

(\$120 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

THEO MISTRAL  
— ITALIAN KITCHEN —  
BY THEO RANDALL

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