

ITALIAN LUNCH AT THEO MISTRAL

ANTIPASTI TO SHARE

Homemade Bread Basket with Olive Oil & Balsamic Vinegar, Italian Olives, Parmesan Cheese

Sharing Board With Prosciutto Di Parma, Bresaola, Coppa,
Roasted Asparagus wrapped in Speck, Bruschetta with Datterini Tomatoes, Mini Mozzarella

Black Truffle Burrata with Thinly Sliced Multicolour Datterini Tomatoes, Rocket & Aged Balsamic

Mediterranean style Octopus Salad with Broccoletti, Crotons,
Garlic Chips & Amalfi Lemon Dressing

MAINS

(Please select your choice)

PIZZA REGINA

Homemade Pizza with Tomato Sauce, Mozzarella Cheese, Parmesan,
Parma Ham, Datterini Tomatoes, Basil, Rocket

or

CAPPELLETTI D'ANATRA

Handmade Pasta filled by Slow Cooked Duck Meat & Lardo with Porcini

or

FETTUCCINE WAGYU E TIMO

Handmade Fettuccine Pasta with 24 Hours Slow Cooked
Wagyu Beef in Tomato, Thyme & Barolo Wine Sauce

or

TAGLIATELLE ARAGOSTA E CAVIALE

Homemade Tagliatelle Pasta served with Boston Lobster, San Marzano & Datterini Tomatoes,
Parsley, Fresh Red Chili & Italian Oscietra Sturgeon Caviar (\$60 Supplement*)

or

ZUPPA DI PESCE

Slow Cooked Seafood Stew made of Seafood Creamy Bisque, Tiger Prawns,
Garoupa, Clams, Mussels, Scallops, Datterini Tomatoes & Potatoes (\$90 Supplement*)

or

COSTATA DI AGNELLO

Roasted Australian Rack of Lamb Coated in Herbed Bread Crumbs with Baby Leek, Broccoli,
Black Truffle Mashed Potato, Multicolour Carrots & Jus Sauce (\$120 Supplement*)

DOLCI TO SHARE

Signature Amalfi Lemon Tart,
Gluten Free Soft Chocolate Cake,
Ricotta & Sultanas Cheese Cake,
Homemade Vanilla Pannacotta

FREE FLOW

Italian Peroni Beer HK\$98*
Aperol Spritz HK\$158*
(Aperol, Prosecco)
Theo's Homemade Italian Lemonade HK\$68*

HK\$468/PERSON

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

PERONI
ITALIA

ITALIAN LUNCH AT THEO MISTRAL

意式頭盤

自家製麵包配橄欖油及陳年黑醋、意大利橄欖、巴馬芝士

意式拼盤 - 巴馬火腿、風乾牛肉、豬後頸肉、燒火腿露筍卷、水牛芝士、蕃茄蒜香多士

黑松露水牛芝士配意大利蕃茄、火箭菜、陳年黑醋

地中海八爪魚沙律配西蘭花、脆包粒、脆蒜片、阿瑪爾菲檸檬汁

主菜

(選擇一款)

PIZZA REGINA

薄餅配蕃茄醬、水牛芝士、羅勒、巴馬火腿、巴馬芝士、蕃茄、火箭菜
或

CAPPELLETTI D'ANATRA

慢煮鴨肉雲吞配豬背油、巴馬芝士、羊肚菌汁
或

FETTUCCINE WAGYU E TIMO

慢煮和牛肉闊扁麵配蕃茄及意大利紅酒汁、露絲瑪莉香草、巴馬芝士
或

TAGLIATELLE ARAGOSTA E CAVIALE

波士頓龍蝦魚子醬幼扁麵配意大利蕃茄、香蒜、辣椒
(另加\$60*)
或

ZUPPA DI PESCE

慢煮龍蝦汁燴海鮮配虎蝦、鱸魚、帶子、青口、海蜆、薯仔
(另加\$90*)
或

COSTATA DI AGNELLO

麵包糠烤澳洲羊鞍配黑松露薯蓉、大蒜苗、甘荀、西蘭花
(另加\$120*)

甜品

自家製 Amalfi 檸檬撻
自家製無麩質軟身朱古力蛋糕
自家製淡芝士蛋糕
自家製香草意式奶凍

無限暢飲

Peroni 意大利啤酒 HK\$98*
Aperol Spritz HK\$158*
(Aperol Spritz 利口酒&氣泡酒)
Theo 自家製檸檬特飲 HK\$68*

每位 HK\$468



另收加一服務附加費。*折扣及現金卷不適用於附加項目。

METABEV
PASSIONATE F & B PARTNERS
SINCE 1989