

# THEOMISTRAL

ITALIAN KITCHEN  
BY THEO RANDALL

## EASTER BRUNCH

### 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)

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

or

**PAPPARDELLE AL RAGU DI AGNELLO** - Handmade pappardelle pasta with slow cooked lamb ragu and thyme

or

**RISOTTO ASPARAGI BIANCHI E CAPESANTE** - Acquarello carnaroli rice with white asparagus, Hokkaido scallops and Parmesan

### MAINS (please select your choice)

**SPIGOLA AL FORNO** - Pan roasted Mediterranean sea bass with tomato salsa and saffron lemon sauce

or

**MERLUZZO AI PORCINI E SPUMANTE** - Baked Atlantic black cod in Porcini mushroom and Spumante sparkling wine sauce

or

**POLLETTO ALLA GRIGLIA** - Grilled baby spring chicken with black truffle jus

or

**CARRE DI AGNELLO** - Pan roasted Australian rack of lamb coated in spices bread crumbs with Porto wine sauce

or

**SFORMATO DI SCAMORZA E FONTINA** (v) - Double baked soufflé with Fontina and Smoked Scamorza cheese, Parmesan and spinach

### DOLCI

Theo's selection of Easter desserts, chocolate truffles, candys, Italian biscuits, Häagen-Dazs ice cream and fresh fruits

### FREE FLOW

HK\$308 \* - Moët & Chandon Imperial Brut,  
Lambrusco Ceci Sparkling,  
Cantine Pellegrino Grillo,  
Cantine Pellegrino Nero d'Avola

HK\$68 \* - Theo's Italian lemonade

Adults: HK\$698 per person, Children (4-11 years old): HK\$438 per person

All prices are subject to an additional 10% service charge