

SATURDAY'S ITALIAN LUNCH AT THEO MISTRAL

ANTIPASTI TO SHARE

Homemade bread basket with olive oil and 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 multi colour Datterini tomatoes, rocket and aged balsamic

Mediterranean style octopus salad with broccoletti, crotons, garlic chips and 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

AGNOLOTTI D'OCA

Handmade pasta filled by slow cooked goose, Pancetta and Parmesan with Porcini and Morel mushroom sauce

or

TAGLIATELLE AL RAGU DI AGNELLO E SALVIA

Handmade tagliatelle pasta with 24 hours slow cooked lamb with San Marzano tomatoes, sage and Pinot Grigio wine sauce

or

RISOTTO AI FRUTTI DI MARE E SCAMPI

Acquarello carnaroli rice with langoustine, clams, mussels, squid and sea bass with black ink tuile, Datterini and San Marzano tomato sauce (\$60 supplement *)

or

ZUPPA DI PESCE

Slow cooked seafood stew made of seafood creamy bisque, tiger prawns, groupa, clams, mussels, scallops, Datterini tomatoes and potatoes (\$90 supplement *)

or

L'AGNELLO

Roasted Australian rack of lamb coated in herbed bread crumbs with lamb brisket with broccoletti, multi colour carrots, roasted fennel, artichokes, beetroots, pumpkin puree and thyme jus (\$120 supplement *)

DOLCI TO SHARE

Signature Amalfi lemon tart,
gluten free soft chocolate cake,
ricotta and sultanas cheese cake,
homemade vanilla panna cotta

FREE FLOW

HK\$98 * – Italian Peroni Beer

HK\$158 * – Aperol Spritz (Aperol, Prosecco)

HK\$68 * – Theo's homemade Italian lemonade

HK\$468 / PERSON



All prices are subject to an additional 10% service charge

* Supplement items are not applicable to any discount