

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

ANTIPASTI

MINISTRONE PRIMAVERA (V) • \$148

Creamy soup of celery, asparagus, zucchini, onion, green peas, spinach with tarragon oil

ZUPPA CREMOSA AI CROSTACEI • \$198

Shellfish cream soup with crab ravioli and lobster medallion

SELEZIONE DI ANTIPASTI • \$428

(FOR 2 PERSONS)

Sharing board with Prosciutto di Parma, Bresaola, Coppa, roasted asparagus wrapped in Speck, bruschetta with Lardo and bell peppers, mini mozzarella and Italian olives

INSALATA DI SPINACI (V) • \$188

Baby spinach salad with Datterini tomatoes, Caprino, Parmesan, pine nuts and pumpkin chips

BURRATA AL TARTUFO • \$248

Black truffle Burrata with thinly sliced multicolour Datterini tomatoes, rocket, and aged balsamic

VITELLO TONNATO • \$248

Thinly sliced slow cooked Italian veal loin with anchovy, sun-dried tomatoes, jumbo capers and tuna dressing

TARTARE DI TONNO E PESCE SPADA • \$288

Swordfish and tuna tartare made with shallots, gherkins, capers, rocket, raspberries and Amalfi lemon dressing

INSALATA DI GRANCHIO E ARAGOSTA (S) • \$388

Fresh Boston lobster and mud crab with Florence fennel, rocket and radicchio salad, Sardinian bottarga and Amalfi lemon dressing

SIDES

INSALATA RUCOLA (V) • \$88

Rocket salad with Ricotta cheese

INSALATA MISTA (V) • \$88

Mixed leaf salad with aged balsamic

CREMA DI PATATE E TARTUFO (V) • \$88

Creamy mashed potato with black truffle

FUNGHI MISTI (V) • \$88

Sautéed mixed wild mushrooms

SPINACI, OLIO E LIMONE (V) • \$88

Spinach, olive oil and lemon

PASTA

AGNOLOTTI D'OCA (S)\$268

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

TAGLIATELLE AL RAGU\$268

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

TAGLIOLINI AL GRANCHIO\$368

Homemade tagliolini pasta with Alaskan crab meat, dried lemon zest, parsley and red chilli

RISOTTO AI FRUTTI DI MARE E SCAMPI (S)\$428

Acquarello carnaroli rice with langoustine, clams, mussels, squid and sea bass with black ink tuile, Datterini and San Marzano tomato sauce

SEAFOOD

ZUPPA DI PESCE (S)\$428

Slow cooked seafood stew made of seafood creamy bisque, tiger prawns, garoupa, clams, mussels, scallops, Datterini tomatoes and potatoes

MERLUZZO ALLA MUGNAIA\$398

Baked Atlantic black cod with cauliflower, Swiss Chard, multicolour carrots, potato foam and lemon butter sauce

BRANZINO AL FORNO\$648

Pan roasted whole Mediterranean sea bass fillet with grilled mix vegetables, spinach and tomato salsa

MEAT

L'AGNELLO (S)

Roasted Australian rack of lamb coated in herbed bread crumbs with lamb brisket with broccoletti, multicolour carrots, roasted fennel, artichokes, beetroots, pumpkin puree and thyme jus

\$448

FILETTO DI VITELLO

ALLA ROSSINI (S)

Pan roasted Italian veal tenderloin with pan fried foie gras, celeriac puree, baby beetroot, baby carrots, broccoletti, artichokes and Porto sauce

\$488

BISTECCA DI MAIALE

Pan roasted Iberico pork chop With Sicilian style Caponata, truffle mashed potato, Girolles mushrooms and Marsala sauce

\$398

FROM THE GRILL

FILETTO DI MANZO

Australian Wagyu M5 tenderloin 250g

\$588

CONTROFILETTO

Australian Wagyu M5 sirloin 250g

\$488

COSTATA DI MANZO

U.S. Holstein beef ribeye 300g

\$588

BISTECCA ALLA FLORENTINA (S)

(FOR 3 - 4 PERSONS)
Australian Wagyu M4

T Bone 1.4kg
\$1748

with fresh red chilli, parsley and aged balsamic vinegar
all served with rocket salad with Datterini tomatoes and Parmesan, sautéed mixed mushrooms and roasted baby potatoes

WHITE ASPARAGUS PROMOTION

SFORMATO AL CAPRINO, SCAMORZA

E ASPARAGI BIANCHI (S) (V)\$248

Double baked smoked Carprino and Scamorza cheese soufflé with white asparagus

CAPELANTE IN PADELLA

E ASPARAGI BIANCHI\$288

Pan roasted Hokkaido scallops with white asparagus, kale and spumante wine sauce

RISOTTO AL GAMBERO REALE

E ASPARAGI BIANCHI\$488

Acquarello carnaroli rice with white asparagus, thyme and jumbo Carabinero prawns

SALMONE AFFUMINATO

E ASPARAGI BIANCHI\$248

Thinly sliced smoked Norwegian salmon with white asparagus, seasonal Italian salad and beetroots

TAGLIERINI SALSICCIA,

MOREL E ASPARAGI BIANCHI\$328

Handmade taglierini pasta with white asparagus, Luganiga sausage and Morel mushrooms

TAGLIATA DI VITELLO

E ASPARAGI BIANCHI\$488

Pan roasted Italian veal chop tagliata style with white asparagus, celeriac puree and black truffle jus



CHARDONNAY IGT

Lazio
Falesco, 2020

\$130 per glass

VERMENTINO DOC

Bolgheri
Tenuta Guado al Tasso, 2021

\$170 per glass

CHIANTI DOCG

Tuscany,
Santa Cristina, 2020

\$150 per glass

IL BRUCIATO DOC

Bolgheri
Tenuta Guado al Tasso, 2021

\$220 per glass

(S) - SIGNATURE DISHES

All prices are in Hong Kong Dollars and subject to a 10% service charge.

(V) - VEGETARIAN

If you have any dietary requirement or allergy, please inform our service staff