THEO MISTRAL
ITALIAN KITCHEN
BY THEO RANDALL

ANTIPASTI

MINESTRONE 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 (V) • $248
Black truffle Burrata with thinly sliced multicolour Datterini tomatoes, rocket, and aged balsamic

SFORMATO AL CAPRINO, SCAMORZA E ROMANESCO (S) (V) • $248
Double baked smoked Scamorza and Caprino cheese soufflé with Romanesco broccoli

TARTARE DI TONNO E PESCE SPADA • $288
Swordfish and tuna tartare made with shallots, gherkins, capers, rocket, raspberries and Amalfi lemon dressing

VITELLO TONNATO • $248
Thinly sliced slow cooked Italian veal loin with anchovy, sun-dried tomatoes, jumbo capers and tuna 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

DESSERT

Try Theo's signature desserts
Please ask our service team

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 DI AGNELLO E SALVIA ……$268
Handmade tagliatelle pasta with 24 hours slow cooked lamb with San Marzano tomatoes, sage and Pinot Grigio wine sauce

TAGLIERINI GAMBERI ROSSI E FIORI DI ZUCCA ……$458
Handmade taglierini pasta with red prawn and bisque, Datterini tomatoes and zucchini flowers

TAGLIOLINI AL GRANCHIO ……$368
Homemade tagliolini pasta with Alaskan crab meat, dried lemon zest, parsley and red chilli

TAGLIATELLE ARAGOSTA E CAVIALE (S) ……$498
Homemade tagliatelle pasta served with Boston lobster, San Marzano and Datterini tomatoes, parsley, fresh red chili and Italian Oscietra sturgeon caviar

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 Waygu M5 tenderloin 250g
$588

CONTROFILETTO
Australian Waygu 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

all served with rocket salad with Datterini tomatoes and Parmesan, sautéed mixed mushrooms and roasted baby potatoes

WINE

Gavi di Gavi DOCG
Piedmont,
La Chiara, 2021
$150 per glass

"Eclisse" Bianco IGT
Friuli
La Roncaia, 2021
$200 per glass

Valpolicella Classico DOC
Veneto
Tedeschi, 2020
$130 per glass

Venko Collio Rosso DOC
Friuli
Sant' Helena Fantinel, 2017
$170 per glass

PIZZA

MARGHERITA (V) ……$228
Tomato sauce, mozzarella cheese and fresh basil

QUATTRO FORMAGGI (V) ……$248
Mozzarella cheese, gorgonzola, caprino fresco, parmesan, rocket

ORTOLANA (V) ……$248
Tomato sauce, mozzarella cheese, grilled vegetables, Ligurian pesto

REGINA (S) ……$258
Tomato sauce, mozzarella cheese, parmesan, Parma ham, Datterini tomatoes, basil, rocket

PICCANTE ……$258
Tomato sauce, Mozzarella cheese, Ventricina Salami, basil, roasted peppers, sun-dried tomatoes

RUSTICA ……$258
Mozzarella cheese, Parmesan, Speck ham, Porcini mushrooms, rocket

CARPICCIOSA ……$258
Tomato sauce, mozzarella cheese, bone ham, artichoke, wild mushroom, black olives, basil

PESCATORA ……$348
Tomato sauce, salmon, clams, mussels, sea bass, Datterini tomatoes, oregano, basil, garlic chips

(S) - SIGNATURE (V) - VEGETARIAN

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

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