
PREMIUM SEMI-BUFFET LUNCH

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian cold cuts, artisan cheese,
Italian salads, grilled vegetables, Portobello mushrooms
mix olives, pickles, freshly baked breads

PASTA

PAPPARDELLE AL RAGU DI MANZO

Handmade pappardelle pasta with 24 hours slow-cooked
Wagyu beef ragu and Parmesan cheese

or

TAGLIERINI COZZE VONGOLE E BOTTARGA

Handmade taglierini pasta with clams, mussels, Datterini
tomatoes and Sardinian bottarga

or

RISOTTO AI MOREL E TARTUFO BIANCO

Acquarello carnaroli rice with Alba white truffle,
Morel mushrooms and Parmesan cheese (\$60 supplement)*

MAIN

MERLUZZO ALL'AGGHIOTTA

Pan-baked Atlantic black cod in fish stock with Lilliput capers,
Taggiasche olives, Datterini tomatoes, sultanas and pine nuts

or

BARRAMUNDI IN SALSA DI VONGOLE

Pan-roasted barramundi fillet with
Spumante sparkling wine and clams sauce

or

LOMBO DI MAIALE

Pan-roasted Iberico pork loin with Marsala sauce

or

CARRE DI AGNELLO

Pan-roasted Australian rack of lamb with Tarragon and
Porto sauce (\$60 supplement)*

or

SFORMATO FONTINA E TARTUFO BIANCO (v)

Double baked Fontina and Parmesan cheese soufflé with
Alba white truffles and spinach (\$120 supplement)*

DESSERT

Theo's signature dessert table

Kimbo coffee or tea

\$528 / person

FREE FLOW

HK\$98 * – Italian Peroni Beer

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

Prices are subject to 10% service charge

*Supplement items are not applicable to any discount