

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

ANTIPASTI

MINISTRONE GENOVESE (V) • \$148

Soup of borlotti beans, onions, carrots, celery, San Marzano tomatoes, Swiss chard and basil pesto

ZUPPA CREMOSA AI CROSTACEI • \$188

Shellfish cream soup with crab ravioli and lobster medallion

OSTRICHE 6pc / 12pc • \$398 / \$788

French oyster White Pearl no.2 (Medium sea flavour with sweet finishing) served with shallots, gherkin, lemon and red vinegar

SELEZIONE DI ANTIPASTI • \$428

(FOR 2 PERSONS)

Sharing board with Prosciutto di Parma, Bresaola, Coppa, roasted asparagus wrapped in Speck, bruschetta with Datterini tomatoes, mini mozzarella, Italian olives and grilled artichokes

INSALATA DI SPINACI (V) • \$168

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

INSALATA DI POLPO • \$248

Mediterranean style octopus salad with broccoletti, crotons, garlic chips, and Amalfi lemon dressing

CARPACCIO DI MANZO • \$248

Thinly sliced U.S. black Angus tenderloin with rocket, radicchio, frisee, Parmesan and aged balsamic

TARTARE DI TONNO E PESCE SPADA • \$268

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

INSALATA DI GRANCHIO E ARAGOSTA (S) • \$368

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

SIDES

INSALATA RUCOLA (V) • \$78

Rocket salad with Ricotta cheese

INSALATA MISTA (V) • \$78

Mixed leaf salad with aged balsamic

CREMA DI PATATE E TARTUFO (V) • \$78

Creamy mashed potato with black truffle

FUNGHI MISTI (V) • \$78

Sautéed mixed wild mushrooms

SPINACI, OLIO E LIMONE (V) • \$78

Spinach, olive oil and lemon

PASTA

RAVIOLI ALLE ERBETTE (V).....\$248

Handmade stuffed ravioli pasta made of Italian cheese, rocket, Swiss chard, spinach with pine nut and crunchy sage

RISOTTO AI DI MARE E BOTTARGA.....\$348

Acquarello carnaroli rice with sea bass, salmon, squid, mussels, clams, chilli, garlic, parsley and Datterini tomatoes

TAGLIOLINI AL GRANCHIO.....\$348

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

TAGLIATELLE ARAGOSTA GAMBERI.....\$528

ROSSI E CAVIALE (S)

Homemade tagliatelle pasta served with Boston lobster, red prawn, San Marzano and Datterini tomatoes, parsley, fresh red chili and Italian Oscietra sturgeon caviar

SEAFOOD

BURRIDA DI PESCE (S).....\$468

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

MERLUZZO AL.....\$398

VERMOUTH E PORCINI

Baked Atlantic black cod with fennel, Porcini mushrooms and vermouth

BRANZINO ALLA PUGLIESE..\$398

Pan roasted Mediterranean sea bass fillet with Taggiasche olives and Lilliput capers crust with potatoes, fennel, saffron and Prosecco wine sauce

MEAT

COSTATA DI AGNELLO

Roasted Australian rack of lamb coated in herbed bread crumbs with baby leek, broccoli, black truffle mashed potato, multicolour carrots and jus sauce

\$448

FILETTO DI MANZO (S)

Pan roasted Australian Wagyu M5 tenderloin with foie gras, celeriac puree, baby beetroot, Girolles mushrooms and Porto sauce

\$498

OSSOBUCO (S)

Slow cooked veal shank with celery, carrots, onions, white wine, San Marzano tomato sauce served with saffron carnaroli rice and bone marrow

\$398

FROM THE GRILL

BISTECCA DI VITELLO

Italian veal chop 300g

\$448

BISTECCA DI MAIALE

Iberico pork chop 250g

\$398

COSTATA DI MANZO

U.S. Holstein beef ribeye 350g

\$598

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

SEASONAL SPECIAL

SFORMATO AI FUNGHI (S).....\$198

Double baked Fontina and Parmesan cheese soufflé with wild mushroom

RISOTTO FINFERLI.....\$288

E CAPESANTE

Acquarello carnaroli rice with Chantarelle mushrooms and Hokkaido scallops

CAPPELLETTI DI OCA (S).....\$288

Handmade pasta filled by slow cooked goose and Lardo with Porcini and Girolle mushroom sauce

PAPPARDELLE PORCINI

SALSICCIA E RUCOLA.....\$248

Handmade pappardelle pasta with Porcini mushrooms, tomato fillet, Luganiga sausage and rocket

FETTUCCINE WAGYU

E TRUMPET.....\$288

24 hours slow cooked Wagyu beef in tomato and Barolo wine sauce with handmade fettuccine pasta and Trumpet mushroom

ARROSTO DI FARAONA.....\$398

Pan roasted guinea fowl with Portobello mushrooms, green kale and truffle mascarpone sauce

ROMBO AL FORNO.....\$398

Pan baked Mediterranean turbot in Morel mushrooms and Champagne sauce with spinach and green asparagus



ISESI

Sicily

Cantine Pellegrino, 2020

\$140 per glass

CHARDONNAY

Puglia

Rivera, 2019

\$150 per glass

NERO d'AVOLA

Sicily

Cantine Pellegrino, 2017

\$125 per glass

CHIANTI CLASSICO

Tuscany

Sottocaia, 2019

\$150 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

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