

# THEO MISTRAL

— ITALIAN KITCHEN —  
BY THEO RANDALL

## CELEBRATE 1ST ANNIVERSARY WITH CHEF THEO RANDALL AT THEO MISTRAL BY THEO RANDALL

**(Hong Kong, 4 March 2019)** – The mastermind behind the authentic Italian restaurant Theo Mistral by Theo Randall at InterContinental Grand Stanford Hong Kong, British celebrity Chef Theo Randall makes a much-anticipated return to Hong Kong between **15 and 23 March** for the restaurant's 1<sup>st</sup> anniversary. His nine-day visit will be marked with a series of exciting celebration, including the unveiling of **'Flash to Theo'** 3-course late dinner menu at only HK\$365 per person.

Celebration programme at a glance:

15 March	4-course Gianni Gagliardo Wine Dinner
16 March	1 <sup>st</sup> Anniversary Celebration Brunch Party
16-31 March	1 <sup>st</sup> Anniversary 5-course Degustation Dinner
17 March	La Dolce Vita Brunch
17 and 23 March	Culinary Masterclass by Theo Randall

### **'Flash to Theo' Late Dinner Menu**

As one of the highlights for the 1<sup>st</sup> anniversary celebration, Theo Mistral by Theo Randall is launching a brand new concept, i.e. 'Flash to Theo' 3-course late dinner menu. Pricing at HK\$365+10%\* per person, corresponding to the restaurant's opening of 365 days, this menu features some of Chef Theo's favourites from the restaurant. Choose from the signature *Baked Souffle with Roasted Cauliflowers, Fontina Cheese, Spinach, Cream and Parmesan* or *Shell Fish Cream with Crab Ravioli* as the starter, then move on to savour one of the two must-try homemade pastas of the restaurant – *Homemade Pasta filled with Slow Cooked Veal and Pancetta* or *Homemade Ravioli Pasta filled with Swiss Chard, Rocket, Spinach, Ricotta,*

*Parmesan, Pine Nuts, Amalfi Lemon Zest, Butter and Sage* and end the night with a choice of two remarkable desserts.

The Flash to Theo 3-course menu is served nightly from 9:45pm to 11:00pm (last order at 10:15pm), perfect for a quick dinner after a concert or movie with friends.

*\*This offer cannot be combined with other promotional offers and is subject to advance reservation and availability. Black-out dates apply.*

### **Flash to Theo Late Dinner Menu**

Baked souffle with roasted cauliflowers,  
fontina cheese, spinach, cream and parmesan  
or  
Shell fish cream with crab ravioli

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Handmade pasta  
filled with slow cooked veal and pancetta  
or  
Handmade ravioli pasta filled with Swiss chard,  
rocket, spinach, ricotta, parmesan, pine nuts,  
Amalfi lemon zest, butter and sage

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Amalfi lemon tart  
or  
Soft chocolate cake with crema di mascarpone

### **1<sup>st</sup> Anniversary Celebration Brunch Party – 16 March**

Since Theo Mistral by Theo Randall's opening one year ago, La Dolce Vita brunch has become the signature of the restaurant for its spanning sections from antipasti to seafood, homemade pastas, mains and desserts. On 16 March, starting from 11am, Chef Theo will be hosting a bountiful celebration brunch party. In addition to a host of well-loved brunch regulars such as freshly-shucked oysters, crab legs, lobsters and freshly baked pizza, Chef Theo will bring hand-picked black truffle all the way from the UK and cook for guests with homemade duck agnolotti. What is more, there will be in-house DJ spinning beats alongside various fun-filled activities including mini chocolate pizza making, balloon twisting, birthday cutting and many more.

1<sup>st</sup> Anniversary Birthday Brunch Menu

**THEO'S ANTIPASTI TABLE**

Enjoy a selection of Italian antipasti, salads, Minestrone soup  
Freshly baked focaccia and pizza

**SEAFOOD BAR**

Freshly shucked oysters, poached prawns, clams, mussels, crab legs,  
sea whelks, baby lobsters, cuttlefish salad, seafood salad,  
octopus salad, smoked tuna carpaccio, cured marinated salmon

**"A TASTE FROM THEO"**

Acquarello carnaroli rice served with clams, mussels,  
sea bass, salmon, squids, San Marzano tomatoes, Datterini tomatoes, chilli, parsley and garlic  
or

Homemade duck agnolotti served with black truffle, butter, thyme, girolles and porcini  
mushrooms sauce

**MAIN**

Chicken leg marinated and roasted with Italian erbes,  
red bell peppers, new potatoes, Datterini tomatoes and white wine  
or

Australian rack of lamb marinated and roasted with thyme  
and paprika served with Italian erbes jus  
or

Pan roasted Italian sea bass served with white wine,  
cream and mussels sauce  
or

Pan fried cod with capers, parsley and porcini mushrooms sauce  
or

Baked soufflé with roasted cauliflower, fontina cheese,  
spinach, cream and parmesan (v)

All our Mains are served with daily vegetables  
select by our chef on the local market

**DESSERT**

Theo's selection of desserts  
Espresso or tea

**Culinary Masterclass by Theo Randall – 17 March and 23 March**

Learn to cook Italian delicacies like a pro with Chef Theo Randall. This class allows participants to witness how Chef Theo cooks with the finest ingredients available that match the seasons. Held on selected dates, Chef Theo passes on tips he has compiled from 20 years' experience in top kitchens around the world and a 4-course degustation dinner will be served after class.

Date: March 17 and 23

Time: 5pm to 9:00pm (reception at 4:30pm)

Price: HK\$1,388

Participant: Adults

Culinary Masterclass includes:

- A glass of Prosecco on arrival
- One hour masterclass demonstration with Chef Theo Randall
- 4-course degustation dinner pairing with Bottega wines
- Photo opportunities with Chef Theo Randall

**Masterclass 4-course Degustation Dinner**

**Welcome aperitif**

**Prosecco, Bottega, NV**

Fresh crabmeat with Florence fennel,  
dandelion and Sardinian bottarga

**Pinot Grigio, Veneto, Bottega, 2017**

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Handmade pasta filled with slow cooked veal and pancetta with porcini mushrooms and parmesan

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Fish stew or tiger prawn, sea bass, scallops, mussels,  
saffron, potatoes and parsley

or

Roasted guinea fowl filled  
with prosciutto di Parma, lemon zest, thyme  
and mascarpone on pagnotta bruschetta with Swiss chard, porcini and portobello mushrooms

**Carbernet Sauvignon, Veneto, Bottega, 2017**

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Amalfi lemon tart

Espresso or tea  
Theo Mistral chocolate bar

**1st Anniversary 5-course Degustation Dinner – 16 to 31 March**

From the night of 16 March till end of the month, do not miss the chance to indulge in a range of signature dishes showcasing Chef Theo's best of the best from the restaurant since its opening, whereas some of them are no longer available on the menu. Grab this valuable chance to savour the greatest of Italian flavours.

**1<sup>st</sup> Anniversary Menu**

Fresh crabmeat with Florence fennel,  
dandelion and Sardinian bottarga

**Prosecco, Bottega, NV**

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Handmade pasta filled with slow cooked veal and pancetta with porcini mushrooms and parmesan

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Risotto with Boston lobster, San Marzano tomatoes,  
parsley and fresh chilli

**Pinot Grigio, Veneto, Bottega, 2017**

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Fish stew of tiger prawn, sea bass, scallops, mussels,  
saffron, potatoes and parsley

**Chardonnay, Piemonte, Cascina Faletta, 2017**

or  
Roasted guinea fowl filled  
with prosciutto di Parma, lemon zest, thyme  
and mascarpone on pagnotta bruschetta with Swiss chard, porcini and portobello mushrooms

**Nebbiolo, Langhe Piemonte, Sylla Sebaste, 2014**

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Amalfi lemon tart  
or  
Soft chocolate cake with crema di mascarpone

**Giovanni Dri, Il Roncat, Friuli, Ramandolo, 2012**

Espresso or tea  
Theo Mistral by Theo Randall chocolate bar

HK\$888 per person  
Wine pairing with 4 glasses of selected wine: HK\$328 per person  
Minimum order of 2 persons  
Subject to a 10% service charge



Birthday Brunch Antipasti Table



Freshly-shucked Oyster at Brunch



Fish stew of tiger prawn, sea bass, scallops, mussels, saffron, potatoes and parsley



Handmade pasta filled with slow cooked veal and pancetta



British Celebrity Chef Theo Randall

- End -

**About Theo Mistral by Theo Randall**

Boasting authentic Italian dishes, Theo Mistral by Theo Randall is a new Italian restaurant that will infuse life into the local culinary sphere. Led by one of Britain’s Top Celebrity Chefs, Theo Randall, the restaurant has opened inside the InterContinental Grand Stanford Hong Kong on 16th March, 2018. With quality Italian dishes that will send one’s taste buds on a captivating Italian journey, Theo Mistral by Theo Randall is a restaurant unlike any other.

Address	B2/F, InterContinental Grand Stanford Hong Kong 70 Mody Road, Tsimshatsui East, Kowloon, Hong Kong		
Tel	+852 2731 2870		
Opening Hours	Monday to Saturday	Lunch	12:00noon – 3:00pm
		Dinner	6:30pm – 11:00pm
	Sunday	Brunch	11:00am – 3:00pm
		Dinner	6:30pm – 11:00pm
Prices	<u>1<sup>st</sup> Anniversary Brunch</u> Adult HK\$688 Child (4-11 years old) HK\$388 Free flow of Bellini, prosecco, house white & red wine \$138 Free flow of soft drinks, chilled juice, fruit punch \$68 *All prices are subject to a 10% service charge		

**About InterContinental Grand Stanford Hong Kong**

As a member of the InterContinental Hotels Group, the award-winning hotel is nestled in the heart of the shopping, business and entertainment district of Tsim Sha Tsui East that provides easy accessibility within the city and entry into China. Offering spectacular city or breathtaking views of Hong Kong’s Victoria Harbour, 572 luxuriously-appointed guestrooms and suites feature all the modern comfort.

For more information on InterContinental Grand Stanford Hong Kong, please visit:

[www.hongkong.intercontinental.com](http://www.hongkong.intercontinental.com)

**For further information or high-resolution images, please contact:**

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