

THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

SET DINNER

SELEZIONE DI ANTIPASTI

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

精選意式頭盤:

迷你水牛芝士、巴瑪火腿、意式蕃茄香蒜包、火腿露筍卷、
意式風乾牛肉、豬頸肉及青欖及烤丫枝竹

SPIGOLA AL FORNO

Pan roasted Italian sea bass served with Datterini tomatoes, taggiasche olives, Lilliput capers, saffron potatoes, fennel and Amalfi lemon sauce

香煎意大利海鱸魚配意大利蕃茄、欖欖、水瓜柳、
燒薯仔及意大利檸檬汁

or

TAGLIATA DI MANZO

Grilled U.S. sirloin served tagliata style with roasted potatoes, spinach and porcini jus

烤美國頂級西冷牛扒配燒薯仔、菠菜及牛肝菌汁

PIATTO DI DOLCI

Sharing board:

Amalfi lemon tart, coffee pannacotta with chocolate sauce, soft chocolate cake, ricotta and sultanas cheese cake

精選意式甜品:

意大利檸檬餡餅、咖啡奶凍、軟身朱古力蛋糕、淡芝士蛋糕