

# THEO MISTRAL

— ITALIAN KITCHEN —  
BY THEO RANDALL

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## SET DINNER

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**Prosecco, Bottega, NV**

### 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

**Pinot Grigio, Veneto, Bottega, 2018**

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### 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

**Chardonnay, Sicily, Stemmari, 2017**

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

**Syrah, Sicily, Stemmari, 2017**

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### 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