

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

Munch & Stay Set Menu

STARTER 頭盤

INSALATA MISTA NOCI E CAPRINO

Italian mix leaves salads served with Datterini tomatoes, parmesan shave, caprino and walnut

意大利雜菜沙律

or

MINISTRONE PRIMAVERA (v)

Soup of onions, asparagus, green peas, zucchini, spinach and fresh basil served with dried garlic and urban herbs

意大利蔬菜湯

MAIN 主菜

PAPPARDELLE AL RAGU DI MANZO

Pappardelle pasta with slow cook beef in Chianti and San Marzano tomatoes, parmesan cheese

慢煮牛肉醬闊寬麵配蕃茄及巴馬臣芝士

or

PENNE ALLA CARBONARA

Penne mancino carbonara with pancetta, egg and parmesan cheese sauce

卡邦尼長通粉配煙肉及巴馬臣芝士汁

or

RISOTTO AI FUNGHI TARTUFO (v)

Acquarello carnaroli rice served with mushrooms, thyme and black truffle patéa

意大利飯配蘑菇、香草及黑松露醬

or

PIZZA CAPRICCIOSA

Tomatoes, mozzarella cheese, mushrooms, ham, olives, salami

蕃茄、芝士、蘑菇、火腿、橄欖、莎樂美腸薄餅

or

LOMBO DI MAIALE ALLA VALDOSTANA

Roast Iberico pork loin served with 24 months Parma ham, fontina cheese, roasted potatoes, bell pepper and marsala sauce

香烤伊比利亞豬柳配蒜香薯蓉、燈籠椒及瑪莎拉甜酒汁

DESSERT 甜品

CROSTATA DI LIMONI DI AMALFI

Homemade Amalfi lemon tart served with caramelize almond, crystalized lemon and sweet sour cream

自家製檸檬撻配酸忌廉

or

TORTA DI RICOTTA CON GELATO ALLA VANIGLIA

Homemade ricotta and sultanas cheese cake served with red wine poached pear

自家製淡芝士蛋糕配紅酒梨