

THE OMISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

B2, InterContinental Grand Stanford Hong Kong, 70 Mody Road, Tsim Sha Tsui East, Kowloon

Phone +852 2731 2870

E-mail theomistral@icgrandstanford.com

TAKEAWAY MENU

ANTIPASTI

Minestrone (V)

Soup of onions, asparagus, green peas, zucchini, spinach and fresh basil served with dried garlic and urban herbs **\$128**

Shellfish Cream with Crab Ravioli **\$148**

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 (For 2 Persons) **\$398**

Burrata Cheese (V)

with sliced Heirloom and Datterini tomatoes, radicchio, rocket, aged balsamic and pangrattato **\$238**

Baby Spinach Salad (V)

with Datterini tomatoes, caprino, parmesan, pine nuts and pumpkin chips **\$158**

SIDES

Rocket, Datterini tomatoes and ricotta salad with balsamic dressing (V) **\$68**

Mixed leaf salad, Datterini tomatoes and aged balsamic (V) **\$68**

Sautéed mixed mushrooms (V) **\$68**

Roasted new potatoes with rosemary and garlic (V) **\$68**

Spinach, oil and lemon (V) **\$68**

Crispy fried zucchini (V) **\$68**

PIZZA

Margherita (V)

Tomato sauce, Mozzarella cheese and fresh basil **\$188**

Ortolana (V)

Tomato sauce, mozzarella cheese, grilled vegetables, Ligurian pesto **\$198**

Piccante

Tomato sauce, ozzarella cheese, basil, ventricina salami, roasted peppers **\$198**

Quattro Formaggi (V)

Mozzarella cheese, gorgonzola, caprino fresco, parmesan, rocket (V) **\$198**

Regina (S)

Tomato sauce, mozzarella cheese, basil, Parma ham, parmesan, Datterini tomatoes, rocket **\$228**

Rustica

Mozzarella cheese, speck, porcini mushrooms, rocket and parmesan **\$228**

PASTA

Veal Cappelletti (S)

Handmade pasta filled with slow cooked veal and pancetta with porcini mushrooms and parmesan **\$258**

Crab Tagliolini

Homemade tagliolini pasta with mud crab meat, dried lemon zest, parsley and red chilli **\$328**

Beef Fettuccine

Homemade fettuccine pasta with slow cooked beef in Chianti and San Marzano tomatoes, pecorino cheese and fresh rosemary **\$228**

Lobster Tagliatelle

Homemade tagliatelle pasta with Boston lobster, San Marzano and Datterini tomatoes, garlic, fresh chilli and Italian Caviar **\$498**

DESSERT

Amalfi Lemon Tart (S)

served with caramelize almond, crystalized lemon and sweet sour cream **\$98**

Chocolate Cake (S)

Gluten free soft chocolate cake served with mascarpone and vanilla cream, chocolate shave, crumble biscuit and crystalized orange **\$98**

THE OMISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

尖沙咀麼地道70號海景嘉福洲際酒店B2層
電話 +852 2731 2870 電郵 theomistral@icgrandstanford.com

外賣菜譜

前菜

意大利蔬菜湯 (V)

洋蔥、露筍、青豆、意大利青瓜、菠菜、
新鮮羅勒、乾蒜、香草 \$128

蟹肉雲吞海鮮忌廉湯 \$148

意式拼盤

水牛芝士、巴馬火腿、蕃茄蒜香多士、
燒火腿露筍卷、橄欖、風乾牛肉、
火腿、燒雅芝竹(兩位用) \$398

新鮮水牛芝士及意大利蕃茄片 (V)

菊苣、火箭菜、陳年黑醋、意式蒜香多士
\$238

嫩菠菜沙律 (V)

意大利蕃茄、羊奶芝士、巴馬芝士、
松子仁、南瓜脆片 \$158

配菜

火箭菜、蕃茄、淡芝士沙律配黑醋汁 (V) \$68

意大利蕃茄雜菜沙律配陳年黑醋汁 (V) \$68

炒雜菌 (V) \$68

香蒜迷迭香烤新薯 (V) \$68

檸檬橄欖油炒菠菜 (V) \$68

脆炸意大利青瓜 (V) \$68

蕃茄醬、水牛芝士、
羅勒薄餅 (V)

\$188

蕃茄醬、水牛芝士、燒雜
菜、利古里亞青醬薄餅(V)

\$198

蕃茄醬、水牛芝士、羅勒、莎樂
美腸、烤甜椒薄餅 \$198

慢煮牛仔肉雲吞 (S)

炒煙肉牛肝菌、巴馬芝士
\$258

蟹肉幼扁麵

風乾檸檬皮茸、蕃茜、紅辣椒
\$328

檸檬餡餅 (S)

配肉桂及杏仁霜咸焦糖、
雲呢拿醬
\$98

薄餅

水牛芝士、意大利藍芝士、
羊奶芝士、巴馬芝士、
火箭菜薄餅 (V) \$198

蕃茄醬、水牛芝士、羅勒、
巴馬火腿、巴馬芝士、蕃茄、
火箭菜薄餅 (S) \$228

水牛芝士、煙燻火腿、牛肝菌、
火箭菜、巴馬芝士薄餅 \$228

麵食

慢煮紅酒肉醬闊麵

蕃茄、芝士、露絲瑪莉香草
\$228

龍蝦魚子醬幼扁麵 (S)

龍蝦魚子醬幼扁麵
意大利蕃茄、香蒜、辣椒
\$498

甜點

朱古力蛋糕 (S)

無麩質軟朱古力蛋糕
配水牛芝士及雲呢拿醬、
朱古力條、碎餅乾及橙凍
\$98