

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

Dinner Menu for Italian Gourmet Fun-mily Retreat

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

Prosecco, Bottega, NV

TAGLIERINI CACIO PEPE E TARTUFO NERO

Homemade taglierini pasta with parmesan and pecorino cheeses, thyme and Italian black truffle

自家製蛋麵配巴馬芝士、羊奶芝士、香草及意大利黑松露

Chardonnay, Sicily, Stemmari, 2017

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

Syrah, Sicily, Stemmari, 2017

PIATTO DI DOLCI

Sharing board:

Amalfi lemon tart, coffee panna cotta 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