

THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

SET DINNER

Prosecco, Bottega, NV

ZUPPA AI CROSTACEI

Shellfish cream with crab ravioli
海鮮忌廉湯配蟹肉雲吞

or

CARPACCIO DI POMODORI (v)

Selection of thin sliced tomatoes served with cherry mozzarella,
rocket salad and spice bread crumb
精選薄切蕃茄配水牛芝士，火箭菜沙律及香草包糠

Pinot Grigio, Veneto, Bottega, 2018

GAMBERONI ALLA GRIGLIA

Grilled king prawns served with frisee, rocket, Datterini tomato
salad and gherkin aioli sauce
燒大蝦配卷心生菜，火箭菜，意大利蕃茄沙律及大蒜沙律醬

Chardonnay, Chile, Vina Maipo, 2018

or

COSTATA DI AGNELLO AL PANE AROMATICO

Roasted Australian rack of lamb in spice herbs bread crumb
served with spinach, saffron mashed potato and spice jus
香草麵包糠燒羊鞍配菠菜，番紅花薯蓉及香草汁

Ciliegiolo Maremma, Toscana, Assieme, 2014

CROSTATA DI LIMONI DI AMALFI

Homemade Amalfi lemon tart served with caramelize almond,
crystalized lemon and sweet sour cream
自家製檸檬撻配焦糖杏仁，風乾檸檬及酸忌廉

or

TIRAMISU

Our signature style Italian tiramisu
招牌意大利芝士布甸