

# THEO MISTRAL

ITALIAN KITCHEN  
BY THEO RANDALL

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## SET DINNER

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### 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

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#### 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 ALLA PAPRIKA E MOSTARDA

Roasted Australian rack of lamb coated in bread crumb with paprika served with pumpkin puree, artichokes, baby leeks, salsa d'erbe and port sauce

香草紅椒粉麵包糠烤澳洲羊鞍配燒雅枝竹、大蒜苗、甘筍、砵酒汁

### Ciliegiolo Maremma, Toscana, Assieme, 2014

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#### CROSTATA DI LIMONI DI AMALFI

Homemade Amalfi lemon tart served with caramelized 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