

# 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 GENOVESE**

Soup of borlotti beans, onions, carrots, celery, San Marzano tomatoes, Swiss chard and basil pesto

意大利蔬菜湯

### MAIN 主菜

#### **PAPPARDELLE AL RAGU DI AGNELLO E TIMO**

Homemade pappardelle pasta with slow cooked lamb in white wine, San Marzano tomatoes and thyme sauce

慢煮白酒羊肉醬闊扁麵配蕃茄、芝士、百里香汁

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

### 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