

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

外賣套餐

\$488 FOR 2 PERSON \$488 兩位

Select 2 dishes of each course with a bottle of Chevalier Alexis Lichine sparkling wine
二人套餐可獲贈 Chevalier Alexis Lichine 氣泡甜酒一枝

\$928 FOR 4 PERSON \$928 四位

Select 4 dishes of each course with a bottle of Chevalier Alexis Lichine sparkling wine
and a bottle of Chilean Chardonnay or Cabernet Sauvignon
四人套餐可獲贈 Chevalier Alexis Lichine 氣泡甜酒及紅或白餐酒一枝

STARTER 頭盤

Baby spinach salad with Datterini tomatoes, caprino, parmesan,
pine nuts and pumpkin chips

嫩菠菜沙律配意大利蕃茄、羊奶芝士、巴馬芝士、松子仁、南瓜脆片
或

Double baked fontina and taleggio cheese soufflé
with spinach, cream and parmesan
焗芝士梳乎厘配菠菜、忌廉、巴馬芝士

MAINS 主菜

PIZZA REGINA

Tomato sauce, mozzarella cheese, basil, Parma ham, parmesan, Datterini tomatoes, rocket
蕃茄醬、水牛芝士、羅勒、巴馬火腿、巴馬芝士、蕃茄、火箭菜薄餅
或

PIZZA QUATTRO FORMAGGI

Mozzarella cheese, gorgonzola, caprino fresco, parmesan, rocket
水牛芝士、意大利藍芝士、羊奶芝士、巴馬芝士、火箭菜薄餅
或

CAPPELLETTI DI OCA (cooked or uncooked)

Handmade pasta filled with slow cooked goose, lardo and parmesan
with porcini and girolle mushroom sauce
慢煮鵝肉雲吞配豬背油、巴馬芝士、雞油菌、牛肝菌汁
或

PAPPARDELLE AL RAGU DI AGNELLO E TIMO (cooked or uncooked)

24 hours slow cooked Wagyu beef in tomato and barolo wine sauce
with handmade fettuccine pasta, rosemary and parmesan cheese
慢煮和牛肉闊扁麵配蕃茄及意大利紅酒汁、露絲瑪莉香草、巴馬芝士

DESSERT 甜品

Homemade Amalfi lemon tart served with caramelize almond,
crystalized lemon and sweet sour cream

意大利檸檬餡餅
或

Homemade gluten free soft chocolate cake served with mascarpone
軟身朱古力蛋糕

(折扣及現金卷不適用)