

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

THEO'S BUFFET TABLE

Crab legs, Boston lobster, clams, tuna cappaccio, yabbies, poached prawns, sea whelk & green shell mussels, smoked salmon

Parma ham, coppa ham, speck, salami, mortadella

Salads, artisan cheeses, Italian olives, lobster bisque, grissini & focaccia, pizza

PASTA

(please select your choice)

CAPPELETTI DI OCA, ASPARAGI BIANCHI SPECK E PARMIGGIANO - Handmade goose cappelletti with white asparagus, smoked speck ham, fresh cream, butter and parmesan

or

RISOTTO LUGANIGA E ASPARAGI BIANCHI - Acquarello carnaroli rice with white asparagus, Luganiga sausage and pecorino cheese

or

TAGLIATELLE ASPARAGI BIANCHI, CAPESANTE E CAVIALE - Handmade tagliatelle pasta with white asparagus, Hokkaido scallops and caviar

(\$60 supplement as second course*)

(\$120 supplement as main course*)

MAINS

(please select your choice)

ARROSTO DI FARAONA - Pan roasted guinea fowl with white asparagus and roasted baby potatoes

or

TAGLIATA DI MANZO - Grilled U.S. sirloin steak in tagliata style with white asparagus, Datterini tomatoes, rocket and parmesan

or

SPIGOLA AL FORNO - Pan roasted Mediterranean seabass with white asparagus, purple kale and spumante wine sauce

or

MERLUZZO ASPARAGI BIANCHI E VERMUTH - Pan baked Atlantic black cod in vermouth white wine and white asparagus

or

SFORMATO ASPARAGI BIANCHI E FONTINA - Double baked cheese soufflé with white asparagus, fontina and parmesan cheese

DOLCI

Theo's selection of Italian desserts, Häagen-Dazs ice cream and fresh fruits

FREE FLOW

Ferrari Brut Sparkling, Lambrusco Ceci Sparkling, Cabernet Sauvignon, Chardonnay - HK\$198+*
Theo's Italian lemonade - HK\$68+*

Adults: HK\$598 per person

Children (4-11 years old): HK\$338 per person

All prices are subject to an additional 10% service charge

*Supplement items are not applicable to any discount