

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 D'OCA, - Handmade pasta filled with slow cooked goose and pancetta with porcini and girolles mushroom sauce

or

RAVIOLI ALLE ERBETTE E LIMONE - Handmade stuffed ravioli pasta made of ricotta cheese, parmesan, rocket, Swiss chard, spinach, lemon zest with butter and pine nut

or

RISOTTO DI MARE E BOTTARGA - Acquarello carnaroli rice with clams, mussels, sea bass, prawns, bottarga, San Marzano and Datterini tomatoes

(\$60 supplement as second course*)

(\$120 supplement as main course*)

MAINS

(please select your choice)

BARRAMUNDI ALL'ACQUA PAZZA - Pan baked barramundi fillet in Italian style crazy water

or

TROTA SALMONATA - Pan roasted ocean sea trout in white olives and capers crust with multicolor Datterini tomatoes

or

ARROSTO DI VITELLO - Slow cooked Italian veal loin in black truffle creamy sauce

or

CARRE DI AGNELLO AL FORNO - Pan roasted Australian rack of lamb with spices jus

or

SFORMATO DI FONTINA E CARCIOFI Double baked soufflé with Italian artichokes, fontina cheese, spinach, cream and Parmesan

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