

A New Italian Dining Experience by British Celebrity Chef Theo Randall



Savour stunning authentic Italian fare at the new Theo Mistral by Theo Randall at The Intercontinental Grand Stanford Hong Kong

British Celebrity Chef Theo Randall's first overseas restaurant venture Theo Mistral by Theo Randall finally arrives in Hong Kong within the elegant setting of the Intercontinental Grand Stanford Hong Kong, dazzling gourmets with Chef Randall's signature style of simple and contemporary Italian fare.

A household name within the culinary industry, Chef Randall was the Head Chef and Partner at the legendary The River Café in London for over 17 years that transformed Britain's restaurant culture. During his tenure, he worked alongside and became a mentor to countless talented chefs such as Jamie Oliver, April Bloomfield, and Hugh Fearnley-Whittingstall.

Catering to both intimate occasions and lively family gatherings, Theo Mistral by Theo Randall's décor is inviting and warm – much like a typical home in Italy. Theo Mistral by Theo Randall prides itself with a plethora of stunning dishes that always brings guests back for more. Must-order signature a la carte dishes include the Calamari in padella, a beautifully plated starter perfect for seafood lovers. This signature starter features fresh calamari pan-fried with chilli, anchovies,

parsley and olive oil, served on a bed of chickpeas and accompanied by a fresh rocket salad.

A must-order pasta dish that is loved and craved by many is the Cappelletti di vitello, featuring stuffed pasta filled with slow cooked hand-chopped veal and some pancetta, cooked in a beautiful porcini mushroom sauce. Filled with prosciutto di parma and slowly cooked in an oven, the Arrosto di faraona boasts roasted guinea fowl served with lemon zest, thyme and mascarpone on pagnotta bruschetta with Swiss chard, porcini and Portobello mushrooms.

For an exceptional sweet ending, indulge in one of Chef Randall's signature desserts. The Torta morbida al cioccolato is a gluten free soft chocolate cake with crema di mascarpone, vanilla and Marsala- a dry and sweet wine produced in the region surrounding the Italian city of Marsala in Sicily. The Crostata di limone di Amalfi or Amalfi Lemon Tart is another one of Chef Randall's signature desserts made with lemons from the Amalfi coast in Campania that gives the gourmet experience a perfect ending.

THEO MISTRAL BY THEO RANDALL

- 📍 InterContinental Grand Stanford Hong Kong, Level B2, 70 Mody Road, Tsim Sha Tsui East, Kowloon
- ☎ +852 2731 2870
- ✉ themistral@icgrandstanford.com
- 🌐 www.hongkong.intercontinental.com/en/hotel-restaurant-and-bar/theomistral