

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

ANTIPASTI

MINISTRONE GENOVESE (V) • \$148

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

ZUPPA CREMOSA AI CROSTACEI • \$188

Shellfish cream soup with crab ravioli and lobster medallion

SELEZIONE DI ANTIPASTI • \$428

(FOR 2 PERSONS)

Sharing board with Prosciutto di Parma, Bresaola, Coppa, roasted asparagus wrapped in Speck, bruschetta with Datterini tomatoes, mini mozzarella, Italian olives and grilled artichokes

SFORMATO DI FONTINA (V) • \$198

Double baked Fontina and Parmesan soufflé served with roasted cauliflower, spinach and cream

INSALATA DI SPINACI (V) • \$168

Baby spinach salad with Datterini tomatoes, Caprino, Parmesan, pine nuts and pumpkin chips

INSALATA DI POLPO • \$248

Mediterranean style octopus salad with broccoletti, crotons, garlic chips, and Amalfi lemon dressing

CARPACCIO DI MANZO • \$248

Thinly sliced U.S. black Angus tenderloin with rocket, radicchio, frisee, Datterini tomatoes, Parmesan shaves and aged balsamic

TARTARE DI TONNO E PESCE SPADA • \$268

Swordfish and tuna tartare made with shallots, gherkins, capers, rocket, raspberries and Amalfi lemon dressing

INSALATA DI GRANCHIO E ARAGOSTA (S) • \$368

Fresh Boston lobster and mud crab with Florence fennel, rocket and radicchio salad, Sardinian bottarga and Amalfi lemon dressing

SIDES

RUCOLA, DATTERINI E RICOTTA SALATA (V) • \$78

Rocket, Datterini tomatoes and ricotta salad with balsamic dressing

INSALATA MISTA (V) • \$78

Mixed leaf salad, Datterini tomatoes and aged balsamic

FUNGHI MISTI (V) • \$78

Sautéed mixed mushrooms

CREMA DI PATATE E TARTUFO (V) • \$78

Creamy mashed potato with black truffle

SPINACI, OLIO E LIMONE (V) • \$78

Spinach, olive oil and lemon

SUMMER SPECIAL

OSTRICHE 6pc / 12pc...\$398 / \$788

French oyster White Pearl no.2 (Medium sea flavour with sweet finishing) served with shallots, gherkin, lemon and red vinegar

INSALATA AI GAMBERI.....\$188

Mix leaf salad with prawns, avocado, crispy Salumi, Datterini tomatoes, Parmesan and creamy brandy sauce

CAPESANTE.....\$288

Pan roasted Hokkaido scallops with garlic spinach, crispy sage, green asparagus, crystalized Parma ham and saffron Champagne sauce

PASTA

CAPPELLETTI DI OCA (S).....\$288

Handmade pasta filled with slow cooked goose, lardo and Parmesan with Porcini and Girolle mushroom sauce

RAVIOLI ALLE ERBETTE (V).....\$248

Handmade stuffed ravioli pasta made of Ricotta cheese, Parmesan, rocket, Swiss chard, spinach, lemon zest with butter, pine nut and crunchy sage

FETTUCCINE WAGYU E ROSMARINO.....\$288

24 hours slow cooked Wagyu beef in tomato and Barolo wine sauce with handmade fettuccine pasta, rosemary and Parmesan cheese

TAGLIOLINI AL GRANCHIO.....\$348

Homemade tagliolini pasta with Alaskan crab meat, dried lemon zest, parsley and red chilli

RISOTTO AI DI MARE E BOTTARGA.....\$348

Acquarello carnaroli rice with sea bass, salmon, squid, mussels, clams, chilli, garlic, parsley and Datterini tomatoes

TAGLIATELLE ARAGOSTA GAMBERI.....\$528

Homemade tagliatelle pasta served with Boston lobster, red prawn, San Marzano and Datterini tomatoes, parsley, fresh red chili and Italian Oscietra sturgeon caviar

SEAFOOD

BURRIDA DI PESCE (S).....\$468

Slow cooked fish stew made of half Boston lobster and creamy bisque, tiger prawns, garoupa, clams, mussels, scallops, Datterini tomatoes and potatoes

MERLUZZO AL.....\$398

VERMOUTH E PORCINI Baked Atlantic black cod with fennel, Porcini mushrooms, thyme and vermouth

BRANZINO ALLA PUGLIESE...\$398

Pan roasted Mediterranean sea bass fillet with Taggiasche olives and Lilliput capers crust with potatoes, fennel, saffron and Prosecco wine sauce

MEAT

COSTATA DI AGNELLO

Roasted Australian rack of lamb coated in herbed bread crumbs with baby leek, broccoli, black truffle mashed potato, multicolour carrots and jus sauce

\$448

FILETTO DI MANZO (S)

Pan roasted Australian Wagyu M5 tenderloin with foie gras, celeriac puree, baby beetroot, violet artichoke, fennel, broccoletti, Girolles mushrooms and Porto sauce

\$498

OSSOBUCO (S)

Slow cooked veal shank with celery, carrots, onions, white wine, San Marzano tomato sauce served with saffron carnaroli rice, bone marrow, thyme and Parmesan

\$398

FROM THE GRILL

BISTECCA DI VITELLO

Italian veal chop 300g

\$448

BISTECCA DI MAIALE

Iberico pork chop 250g

\$398

COSTATA DI MANZO

U.S. Holstein beef ribeye 350g

\$598

BISTECCA ALLA FLORENTINA (S)

(FOR 3 - 4 PERSONS) Australian Wagyu M4 T Bone 1.4kg

\$1748

with fresh red chilli, parsley and aged balsamic vinegar all served with rocket salad with Datterini tomatoes and Parmesan, sautéed mixed mushrooms and roasted baby potatoes



ISESI
Sicily
Cantine Pellegrino, 2020
\$140 per glass

CHARDONNAY
Puglia
Rivera, 2019
\$150 per glass

NERO d'AVOLA
Sicily
Cantine Pellegrino, 2017
\$130 per glass

CHIANTI CLASSICO
Tuscany
Sottocaia, 2019
\$150 per glass

(S) - SIGNATURE DISHES

All prices are in Hong Kong Dollars and subject to a 10% service charge.

(V) - VEGETARIAN

If you have any dietary requirement or allergy, please inform our service staff

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