

THEOMISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SATURDAY'S PREMIUM LUNCH

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian cold cuts, artisan cheese, Italian salads, grilled vegetables, Portobello mushrooms mix olives, pickles, freshly baked breads

PASTA

AGNOLOTTI D'OCA

Handmade pasta filled by slow cooked goose, Pancetta and Parmesan with Porcini and Morel mushroom sauce

or

PAPPARDELLE AL RAGU DI AGNELLO

Handmade pappardelle pasta with slow cooked lamb ragu

or

RISOTTO ASPARAGI E CAPESANTE

Acquarello carnaroli rice with Hokkaido scallops, green asparagus and Parmesan (\$30 supplement)*

MAIN

SPIGOLA AL FORNO

Pan roasted Mediterranean sea bass with tomato salsa and saffron lemon sauce

or

MERLUZZO AI PORCINI E SPUMANTE

Baked Atlantic black cod in Porcini mushroom and sparkling wine sauce (\$30 supplement)*

or

POLLETTO ALLA GRIGLIA

Grilled baby spring chicken with black truffle jus

or

CARRE DI AGNELLO

Pan roasted Australian rack of lamb coated in spices bread crumbs with Porto wine sauce (\$60 supplement)*

or

SFORMATO DI SCAMORZA E FONTINA (V)

Double baked soufflé with Fontina, Parmesan, Smoked Scamorza cheese and spinach

DESSERT

Theo's signature dessert table

Kimbo coffee or tea

\$468 / person

FREE FLOW

HK\$98 * – Italian Peroni Beer

HK\$68 * – Theo's homemade Italian lemonade

All prices are subject to an additional 10% service charge

*Supplement items are not applicable to any discount