

Brunch Menu

CHEF THEO'S TABLE

Boston Lobster, Alaskan crab legs, yabbies, clams, sea whelk & green mussels, baked oysters, poached prawns, yellow fin tuna carpaccio, smoked Norwegian salmon

Parma ham, Coppa, Speck, Salami,
Lardo, Mortadella, Ox tongue,
mix olives and Italian pickles

Lobster bisque, grissini & focaccia, pizza,
Italian salads, grill vegetables, artisan cheeses,
Portobello mushrooms, roasted pumpkin

PASTA (please select your choice)

AGNOLOTTI D'OCA - Handmade pasta filled by slow cooked goose, Pancetta and Parmesan with Porcini and Morel mushroom sauce

or

PAPPADELLE AL RAGU DI AGNELLO - Handmade pappardelle pasta with slow cooked lamb ragu and thyme

or

RISOTTO ASPARAGI E CAPESANTE - Acquarello carnaroli rice with Hokkaido scallops, green asparagus and Parmesan (**\$30 supplement ***)

MAINS (please select your choice)

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 Spumante 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 and Smoked Scamorza cheese, Parmesan and spinach

DOLCI

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

FREE FLOW

HK\$258* – Chandon Garden Spritz,
Lambrusco Ceci Sparkling,
Cantine Pellegrino Grillo,
Cantine Pellegrino Nero d'Avola

HK\$68* – Theo's Italian lemonade

THEO MISTRAL
— ITALIAN KITCHEN —
BY THEO RANDALL

Adults: HK\$648 per person, Children (4-11 years old): HK\$368 per person

All prices are subject to an additional 10% service charge

*Supplement items are not applicable to any discount