
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

TAGLIERINI AI FUNGHI MOREL PECORINO E SALSCCIA

Handmade taglierini pasta with Morel mushrooms, Pecorino cheese, Luganiga sausage and thyme

or

RISOTTO ALL'ARAGOSTA E FINERLI

Acquarello carnaroli rice with Boston lobster, bisque, Girolles mushrooms and black ink tuile (\$60 supplement)*

MAIN

SPIGOLA ALL'ACQUA PAZZA E COZZE

Pan-roasted Mediterranean sea bass with black mussels in Italian crazy water

or

IPPOGLOSSO AL VERMUTH E FUNGHI DI BOSCO

Pan-baked halibut fillet in Vermouth wine with mix forest mushrooms (\$30 supplement)*

or

ARROSTO DI VITELLO

Pan-roasted veal loin with Black Trumpet mushrooms and Marsala sauce

or

CARRE DI AGNELLO

Pan roasted Australian rack of lamb coated in Paprika and bread crumbs, thyme 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

Prices are subject to 10% service charge

*Supplement items are not applicable to any discount