

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

Parma ham, Coppa, Speck, Salami, Lardo, Mortadella, Ox tounge, 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

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 *)**

MAINS (please select your choice)

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 herb bread crumbs thyme 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

THEOMISTRAL

___ ITALIAN KITCHEN ___ BY THEO RANDALL

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

Prices are subject to 10% service charge

*Supplement items are not applicable to any discount