

THEO MISTRAL
— ITALIAN KITCHEN —
BY THEO RANDALL

Merry Christmas
Wednesday 25th December 2019

AMUSE BOUCHE

POLIPO ALLA LUCIANA

Slow cooked octopus with olives, capers, Datterini tomatoes,
saffron mashed potatoes and crispy sage

TAGLIATELLE CON ARAGOSTA E CAVIARE

Homemade tagliatelle pasta with Boston lobster, caviar
and San Marzano tomato sauce

FILETTO AL PANE AROMATICO

Pan roasted U.S. beef tenderloin with celeriac puree, violet artichokes
and crispy polenta cake and thyme jus

or

PESCE SPADA ALLA NAPOLI

Grilled swordfish steak with rocket salad, mullet bottarga
and 10 year aged balsamic

ROLLO AL CIOCCOLATO

Dark Chocolate and raspberry Yule log with raspberry sorbet

Espresso or tea
Theo Mistral chocolate bar

\$888 per person

Price is subject to additional 10% service charge