

THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

SET DINNER MENU

PANZANELLA

A Tuscany salad made of bread, seasonal tomatoes, peppers, capers, anchovies and fresh basil

Prosecco, Bottega, NV

ZUPPA DI PATATE, PANCETTA E ZUCCA

Squash, pancetta and potato creamy soup

TAGLIATELLE CALAMARI, ZUCCHINI, POMODORINI E BOTTARGA

Homemade tagliatelle pasta served with fresh squid, zucchini, Datterini tomatoes and bottarga

Pinot Grigio, Veneto, Bottega, 2017

STUFATO DI MANZO, PORCINI E ROSMARINO

Beef and porcini stew with rosemary and tomatoes

Chardonnay, Tuscany, Ruffino Libaio, 2017

or

PESCE SPADA IN PADELLA IN SALSA PUGLIESE

Seared swordfish with pomodoro Pugliese

Nebbiolo, Langhe Piemonte, Sylla Sebaste, 2014

SEMIFREDDO AL PISTACCHIO

Half frozen pistachio mousse with vanilla sauce and dark chocolate shaves

Giovanni Dri, Il Roncat, Friuli, Ramandolo, 2012

Espresso or tea
Theo Mistral chocolate bar

\$888 per person

Signature Club member \$788 per person

Wine pairing with 4 glasses of selected wine : \$328 per person

Minimum order of 2 persons

(No discount or cash voucher is applicable)

Price is subject to an additional 10% service charge