

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

3rd October to 7th October

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of cured meats and salami, fish, Italian salads, mozzarella cheese, Italian tomatoes, olives, marinated vegetables, freshly baked breads

or

ZUPPA CREMOSA DI ZUCCA, TIMO E TARTUFO NERO

Pumpkin, thyme and black truffle creamy soup with garlic chips and croutons

MAIN COURSE

RISOTTO CAPESANTE OSTRICHE E GAMBERONE

Acquerello carnaroli rice with scallops, oyster, grilled king prawn, with Datterini tomatoes and rocket

(\$90 supplement)*

or

CASARECCE ALLA NERANO, SALSAICCIA E MENTA

Casarecce pasta with Luganiga sausage, green zucchini, fresh mint, butter and parmesan cheese

or

BARRAMUNDI AL VERMUTH, PORCINI E FINOCCHI

Pan baked barramundi fillet in vermouth wine, fennel and porcini mushrooms with spinach, cauliflower and broccoli

or

ARROSTO DI FARAONA

Pan roasted guinea fowl with roasted potatoes, green kale, mascarpone and jus sauce

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese, choice of mushrooms, ham, olives, salami

DESSERT

Theo's selection of desserts

Espresso or tea

3 courses	\$348
Peroni Beer*	\$40

All prices are subject to an additional 10% service charge

*Supplement items are not applicable to any discount

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

10th October to 14th October

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of cured meats and salami, fish, Italian salads, mozzarella cheese, Italian tomatoes, olives, marinated vegetables, freshly baked breads

or

ZUPPA CREMOSA DI PATATE, PISELLI E ZAFFERANO

Saffron, potato and green pea creamy soup
with garlic chips and urban herbs

MAIN COURSE

RISOTTO ALLA NORCIA E CREMA DI TARTUFO

Acquerello carnaroli rice with Luganiga sausage, wild mix mushrooms, butter, parmesan cheese
and black truffle pate

or

LINGUINE AL PEPERONCINO ROSSO

ARAGOSTA E POMODORINI GIALLI

Red chilli linguine pasta with Boston lobster, bisque, San Marzano tomato sauce
and yellow Datterini tomatoes

(\$90 supplement)*

or

SPIGOLA AL FORNO IN SALSIA DI OSTRICHE E SPUMANTE

Pan roasted sea bass fillet with green kale, asparagus, oyster and spumante wine sauce

or

VITELLO AL FORNO IN SALSIA DI PORCINI E PANCETTA

Pan roasted Italian veal loin with roasted potatoes, mix bell peppers, porcini and pancetta jus sauce

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese,
choice of mushrooms, ham, olives, salami

DESSERT

Theo's selection of desserts

Espresso or tea

3 courses	\$348
Peroni Beer*	\$40

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THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

17th October to 21st October

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of cured meats and salami, fish, Italian salads, mozzarella cheese, Italian tomatoes, olives, marinated vegetables, freshly baked breads

or

ZUPPA CREMOSA DI ASPARAGI E TARTUFO

Green asparagus and truffle creamy soup
with garlic chips and crispy sage

MAIN COURSE

RISOTTO SPECK, FUNGHI E MANDORLE

Acquerello carnaroli rice with smoked speck ham, mix wild mushrooms, butter, parmesan cheese and almonds flakes

or

SPAGHETTI AL NERO SI SEPPIA, FRUTTI DI MARE E GAMBERONE

Black ink spaghetti pasta with pan fried king prawn, clams, mussels, baby squid, sea bass and Datterini tomatoes

(\$120 supplement)*

or

GRUPA AI FUNGHI MOREL, POMODORINI GIALLI E VERMUTH

Pan baked garoupa fish fillet in vermouth wine, yellow Datterini tomatoes and morel mushrooms with spinach, cauliflower and broccoletti

or

BISTECCA DI MAIALE AI FERRI

Grilled Iberico pork loin with roasted baby potatoes, green kale, pancetta and marsala sauce

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese, choice of mushrooms, ham, olives, salami

DESSERT

Theo's selection of desserts
Espresso or tea

3 courses	\$348
Peroni Beer*	\$40

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THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

24th October to 28th October

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of cured meats and salami, fish, Italian salads, mozzarella cheese, Italian tomatoes, olives, marinated vegetables, freshly baked breads

or

ZUPPA CREMOSA AL GRANCHIO

Crab creamy soup with croutons and garlic chips

MAIN COURSE

RISOTTO ALLA MILANESE E STINCO DI VITELLO

Saffron carnaroli rice with slow cook veal shank, butter, parmesan and bone marrow

or

MEZZE MANICHE COZZE, VONGOLE

POMODORINI E PAN GRATTATO

Mancini Mezze Maniche pasta with clams, mussels, Datterini tomatoes and bread crumbs

or

SPIGOLA ALL'ACQUA PAZZA

Pan baked sea bass with celery, carrots, onions, potatoes, Datterini tomatoes and kale in Pinot Grigio wine and San Marzano tomato sauce

or

FILETTO ALLA ROSSINI

Pan roasted Australian M4 Wagyu beef tenderloin with foie gras, truffle potato puree, mix wild mushrooms, broccoletti and truffle jus

(\$120 supplement)*

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese, choice of mushrooms, ham, olives, salami

DESSERT

Theo's selection of desserts

Espresso or tea

3 courses	\$348
Peroni Beer*	\$40

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THEO MISTRAL

ITALIAN KITCHEN
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SET LUNCH

31st October

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of cured meats and salami, fish, Italian salads, mozzarella cheese, Italian tomatoes, olives, marinated vegetables, freshly baked breads

or

MINISTRONE PRIMAVERA

Selection of green vegetable minestrone style with garlic chips and basil pesto

MAIN COURSE

RISOTTO AI FUNGHI MOREL, TIMO E TARTUFO NERO

Acquerello carnaroli rice with morel mushrooms, thyme, butter, parmesan cheese and black truffle pate

or

TAGLIATELLE AL GRANCHIO, POMODORINI SECCHI E ERBA CIPOLLINA

Fresh eggs tagliatelle pasta with mud crab meat, sun dried tomatoes and San Marzano tomato sauce

or

TONNO SCOTTADITO ALL'ACETO BALSAMICO

Pan fried yellow fin tuna steak with spinach, green asparagus, roasted multicolor Datterini tomatoes and reduction of balsamic vinegar

or

GRIGLIATA DI CARNE MISTA

Grilled Australian lamb chop and U.S. sirloin with roasted potatoes, mix wild mushrooms and Porto sauce

(\$120 supplement)*

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese, choice of mushrooms, ham, olives, salami

DESSERT

Theo's selection of desserts

Espresso or tea

3 courses	\$348
Peroni Beer*	\$40

All prices are subject to an additional 10% service charge

*Supplement items are not applicable to any discount