

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

1st November to 4th November

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

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

7th November to 11th November

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 POMODORO SCALOGNO E BASILICO

Selection of tomatoes, shallots and basil creamy soup with croutons and garlic chips

MAIN COURSE

RISOTTO ALLO ZAFFERANO, SALSICCIA, ASPARAGI E PISELLI

Saffron acquerello carnaroli rice with Luganiga sausage, asparagus, green peas, thyme, butter and parmesan cheese

or

SPAGHETTI AL NERO DI SEPPIA, SEPPIOLINE, CALAMARI E ZUCCHINE

Black ink spaghetti pasta with squid, baby cuttlefish, yellow and green zucchini, Datterini tomatoes and San Marzano tomato sauce

or

BRANZINO IN CROSTA DI OLIVE BIANCHE, POMODORINI E CAPPERI

Pan roasted sea bass in white Gaeta olives, Lilliput capers, multicolor Datterini tomato crust with baby carrots, garlic spinach and saffron lemon sauce

or

AGNELLO AL PANE AROMATICO

Pan roasted Australian rack of lamb in spice bread crumb crust with roasted baby potatoes, mix bell peppers, broccoletti and 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

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

14th November to 18th November

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

CREMA DI CIPOLLE ROSSE, PATARE E ROSMARINO

Red onions, potato and rosemary creamy soup with croutons and urban herbs

MAIN COURSE

RISOTTO ARAGOSTA, ASPARAGI E POMODORINI SECCHI

Acquarello carneroli rice with Boston lobster, bisque, green asparagus and sun dried tomatoes

(\$90 supplement)*

or

PAPPARDELLE AI FUNGHI DI BOSCO, GUANCIALE E PECORINO

Fresh eggs pappardelle pasta with mix wild mushrooms, guanciale pork cheek, butter and pecorino cheese

or

MERLUZZO ALLA LIVORNESE

Pan baked Atlantic black cod in San Marzano tomato sauce, capers, Taggiasche olives and Pinot Grigio wine with roasted potatoes and garlic spinach

or

PANCIA DI MAIALINO AL FORNO

Slow cook pork belly with truffle potato puree, mix bell peppers, broccoletti 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

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

21st November to 25th November

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 PORCINI E TARTUFO NERO

Porcini mushroom and black truffle creamy soup with garlic chips and urban herbs

MAIN COURSE

RISOTTO AL VERDE E GAMBERONE

Acquerello carnaroli rice with king prawn, zucchini, asparagus, green peas and fresh mint

or

TAGLIATELLE AL RAGU DI MANZO E FINFERLI

Fresh eggs tagliatelle pasta with slow cook beef ragu in Pinot Grigio wine and San Marzano tomato sauce with girolles mushrooms, thyme and parmesan shaves

or

SALMONE AL FORNO IN SALSAD DI OSTRICHE E CHAMPAGNE

Pan roasted Atlantic salmon steak with kale, broccoli, cauliflower, oyster and champagne sauce

or

COSTOLETTE DI AGNELLO ALLA GRIGLIA

Grilled Australian lamb chop with truffle potato puree, broccoli, mix bell peppers and thyme 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

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

28th November to 30th November

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

CREMA AI CROSTACEI E COGNAC

Shellfish and cognac creamy soup
with garlic chips and urban herbs

MAIN COURSE

RISOTTO ALLO ZAFFERANO, CAPESANTE, PISELLI E POMODORINI

Saffron acquerello carnaroli rice with scallops,
green peas and roasted Datterini tomatoes

or

SPAGHETTI AL TARTUFO, CREMA, ASPARAGI E SALSICCIA

Truffle spaghetti with fresh cream, butter, parmesan,
thyme, green asparagus and Luganiga sausage

or

PESCE SPADA E GAMBERONE ALLA GRIGLIA

Pan roasted swordfish steak and king prawn
with Mediterranean couscous salad and aioli sauce

(\$120 supplement)*

or

VITELLO ALLA VALDOSTANA

Pan roasted Italian veal loin with Parma ham and
fontina cheese, roasted baby potatoes,
mix bell peppers and truffle jus

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	\$398
Peroni Beer*	\$40

All prices are subject to an additional 10% service charge

*Supplement items are not applicable to any discount