

Merry Christmas

THEO'S SEAFOOD BAR

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

ANTIPASTI TABLE

Parma ham, coppa, porchetta, lardo, salame Toscano, Ox tongue, portobello mushrooms, quinoa salad, beetroot salad, pasta salad, roasted pumpkin, grilled vegetable, artisan cheeses, mix olives and Italian pickles

HOT FOOD CORNER

Oyster rockefeller, selections of homemade pizza, seafood stew in lobster bisque, porcini and black truffle soup, baked scallops, arancini, olives ascolane

TASTE OF PASTA

(please select your choice)

AGNOLOTTI DI ANATRA AI FUNGHI MOREL E TARTUFO BIANCO

Handmade Agnolotti pasta filled with slow cooked duck meat with morel mushrooms sauce

or

RISOTTO OSTRICHE E CHAMPAGNE

Acquarello carnaroli rice with champagne sauce and Fine de Claire oysters

MAIN COURSE

(please select your choice)

GRIGLIATA DI CARNE

Grill platter with Australian rack of lamb and Waygu M4 tenderloin with porcini mushroom jus

or

ARROSTO DI VITELLO

Slow cooked Italian veal loin with black truffle and girolles mushroom sauce

or

SPIGOLA E GAMERONE

Pan roasted Italian sea bass fillet with king prawn and lemon saffron sauce

or

GARUPA PROSECCO POMODRINI E FINOCCHI

Pan baked garoupa fillet in prosecco with multicolor Datterini tomatoes and fennel

THEO'S FESTIVE DESSERT TABLE

Selection of Theo's signature desserts, panettone, Christmas pudding, gingerbread, Häagen-Dazs ice cream, Italian biscuits, chocolate truffles, fresh fruits

Adult - \$998, Child - \$568

Price is subject to an additional 10% service charge