

HAPPY NEW YEAR 2023

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)

TAGLIATELLE ALLA PIEMONTESE E TARTUFO BIANCO

Homemade tagliatelle pasta with Alba's white truffle, thyme and parmesan
or

RISOTTO ZAFFERANO CAPESANTE ASPARAGI E LANGOSTINA

Acquarello carnaroli rice with Hokkaido scallops, langoustine and green asparagus

MAIN COURSE

(please select your choice)

FILETTO ALLA ROSSINI

Pan roasted Australian Wagyu M4 tenderloin with seared duck foie gras and jus
or

CARRE DI VITELLO AI MOREL

Slow cooked Italian veal loin with morel mushroom sauce
or

PESCE SPADA E GAMBERONE ALLA GRIGLIA

Grilled swordfish loin steak and king prawn with aioli sauce
or

SPIGOLA IN GUAZZETTO DI COZZE E VONGOLE

Pan baked Italian sea bass fillet with clams, mussels and Datterini tomatoes

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 - \$1188, Child - \$598

Price is subject to an additional 10% service charge