

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

1st December to 2nd December

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of cured meats and salami,
Italian salads, artisan cheeses, olives, grill vegetables,
roasted pumpkin, Portobello mushrooms,
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

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

5th December to 9th December

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of cured meats and salami,
Italian salads, artisan cheeses, olives, grill vegetables,
roasted pumpkin, Portobello mushrooms,
freshly baked breads

or

CREMA DI POMODORO, BASILICO E PANE CROCCANTE

San Marzano tomatoes and Basil soup
served with crunchy focaccia

MAIN COURSE

RISOTTO ASPARAGI E GAMBERETTI

Acquerello carnaroli rice with shrimps,
green asparagus and Datterini tomatoes

or

LINGUINE PORCINI E LUGANIGA

Mancino linguine pasta with Porcini mushroom sauce,
Luganiga sausage and Parmesan

or

ORATA ALLA SCOZZESE

Pan roasted sea bream served with Diamond Clams and
mussels sauce, garlic mashed potato,
Pomodorini confit

or

CONTROFILETTO ALLA GRIGLIA

Grilled Australian sirloin served with roasted potatoes,
mix bell pepper and jus

(\$90 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	\$398
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

12th December to 16th December

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of cured meats and salami,
Italian salads, artisan cheeses, olives, grill vegetables,
roasted pumpkin, Portobello mushrooms,
freshly baked breads

or

CREMA DI PEPERONI ARROSTITI E ZENZERO

Roasted mix bell peppers and ginger creamy soup

MAIN COURSE

RISOTTO CARCIOFI E PANCETTA

Acquerello carnaroli rice with smoked pancetta,
Parmesan, thyme and Italian violet artichokes

or

CASARECCE CALAMARI, ZUCCHINE E BOTTARGA

Artisan casarecce pasta served with squid,
Italian zucchini, San Marzano tomato sauce and
Sardinia mullet cured roe

or

MERLUZZO AL FORNO

Baked Atlantic black cod fish served with
Boston lobster sauce, roasted new potatoes,
carrots and cauliflower

or

COSTOLETTE DI AGNELLO ALLA GRIGLIA

Grilled Australian rack of lamb served with roasted
potatoes, wild mushrooms and spice herbs jus

(\$90 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	\$468
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

19th December to 23rd December

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of cured meats and salami, Italian salads, artisan cheeses, olives, grill vegetables, roasted pumpkin, Portobello mushrooms, freshly baked breads

or

CREMA DI BROCCOLI, PATATE E PAPRIKA

Broccoli, potatoes and paprika creamy soup

MAIN COURSE

RISOTTO DI MARE

Acquerello carnaroli rice with sea bass, salmon, clams, mussels, San Marzano and Datterini tomatoes sauce

(\$90 supplement)*

or

GNOCCHI AL PESTO, PECORINO E PINOLI

Homemade potato gnocchi with Italian style pesto sauce, pine nut and Pecorino cheese

or

PESCE SPADA ALLA NAPOLI

Grilled swordfish loin served with roasted Datterini tomatoes, rocket salad and aged balsamic vinegar

or

FILETTO DI MAIALE AL MARSALA

Pan roasted Iberico pork loin served with garlic mashed potato, Italian zucchini and Marsala wine 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

\$468

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

27th December to 30th December

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of cured meats and salami,
Italian salads, artisan cheeses, olives, grill vegetables,
roasted pumpkin, Portobello mushrooms,
freshly baked breads

or

CREMA DI FUNGHI SELVATICI E AGLIO ESSICCATO

Wild mushrooms creamy soup
served with garlic croutons

MAIN COURSE

RISOTTO DI MARE E ZUCCHINE

Acquerello carnaroli rice with clams, mussels, prawns
and Italian zucchini

or

PAPPARDELLE SPECK NOCI E GORGONZOLA

Homemade pappardelle pasta with smoked speck ham,
Gorgonzola cheese, Parmesan and walnuts

or

SALMONE AL MIELE IN CROSTA DI SESAMO

Pan roasted Atlantic salmon fillet marinated in thyme,
honey and sesame crust served with
Italian spinach and cauliflower

or

CARRE DI AGNELLO AL FORNO

Pan roasted Australian rack of lamb
served with roasted new potatoes, Italian bell peppers
and pommery mustard jus

(\$90 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	\$468
Peroni Beer*	\$40

All prices are subject to an additional 10% service charge

*Supplement items are not applicable to any discount