

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

WHITE TRUFFLE TASTING MENU

L'UOVOA E FONDUTA DI PARMIGGIANO

Poached Italian eggs with Parmesan cheese fondue,
green asparagus and Alba white truffles

**Roero Arneis DOCG,
Piedmont, Franco Conterno, 2021**

TAGLIERINI ALLA PIEMONTESE

Handmade taglierini pasta with Parmesan cheese,
thyme and Alba white truffles

**Barbera d'Alba DOC,
Piedmont, Franco Conterno, 2019**

BISTECCA DI VITELLO AI MOREL

Pan roasted Italian veal chop with Morel mushroom sauce,
spinach, potato puree and Alba white truffles

**Barolo del Comune di Serralunga d'Alba DOCG,
Piedmont, Rivetto, 2015**

GELATO ALLA VANIGLIA E TARTUFO BIANCO

Vanilla ice cream with Alba white truffle

Limoncello, Sicily, Deliza

Espresso or tea

\$1688 per person

Signature Club member \$1488 per person

All the above dishes are included 2 grams of Alba white truffle.

Extra Alba white truffles are sold by weight at \$150 per gram.

Wine pairing with 4 glasses of selected wine: \$428 per person

Prices are subject to an additional 10% service charge

(Not applicable to any discount or cash voucher)