

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

2nd January to 6th January

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian cold cuts, artisan cheese,
Italian salads, grilled vegetables, Portobello mushrooms
mix olives, pickles, freshly baked breads

or

ZUPPA CREMOSA DI PEPERONI ROSSI E ZENZERO

Red bell peppers and ginger creamy soup
with garlic chips and urban herbs

MAIN COURSE

RISOTTO GORGONZOLA, SPECK E FUNGHI SELVATICI

Acquerello carnaroli rice with smoked speck ham,
Gorgonzola cheese and wild mix mushrooms

or

LINGUINE AL NERO DI SEPPIA, CARCIOFI, VONGOLE E BOTTARGA

Black ink linguine pasta with artichoke, clams,
multicolor Datterini tomatoes and bottarga di muggine

or

TONNO ALLA NAPOLI

Grilled yellow fin tuna steak with roasted Datterini tomatoes,
rocket salad and glazed balsamic

or

ARROSTO DI VITELLO ALLA ROSSINI

Pan roasted Italian veal loin with foie gras, truffle potato puree,
garlic spinach, broccoletti, thyme and porcini jus sauce

(\$120 supplement)*

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese
choice of bone ham, salami, mushrooms, olives

DESSERT

Theo's selection of desserts

Kimbo coffee or tea

\$348 per person

\$40* - Peroni Beer

\$90* - House Italian red or white wine by glass

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

9th January to 13th January

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian cold cuts, artisan cheese,
Italian salads, grilled vegetables, Portobello mushrooms
mix olives, pickles, freshly baked breads

or

ZUPPA CREMOSA DI PAPATE, ZAFFERANO E TARTUFO

Saffron, potato and black truffle creamy soup
with urban herbs and garlic chips

MAIN COURSE

RISOTTO CALAMARI, PISELLI E POMODORINI

Acquerello carnaroli rice with squid, green peas,
roasted Datterini tomatoes, butter and parmesan

or

FETTUCCHINE AL RAGU DI VITELLO E PORCINI

Fresh eggs fettuccine pasta with slow cook veal ragu in
San Marzano and Pinot Grigio wine sauce with
Porcini mushrooms and parmesan shaves

or

SPIGOLA ALLA PUGLIESE

Pan roasted Mediterranean sea bass in Datterini tomatoes,
Taggiasche olives and Lilliput capers crust
with spinach and grilled asparagus

or

COSTATA DI AGNELLO AL FORNO

Pan roasted Australian rack of lamb with roasted baby potatoes,
mix bell peppers, broccoletti and rosamery jus

(\$120 supplement)*

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese
choice of bone ham, salami, mushrooms, olives

DESSERT

Theo's selection of desserts

Kimbo coffee or tea

\$348 per person

\$40* - Peroni Beer

\$90* - House Italian red or white wine by glass

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THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

16th January to 20th January

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian cold cuts, artisan cheese,
Italian salads, grilled vegetables, Portobello mushrooms
mix olives, pickles, freshly baked breads

or

ZUPPA CREMOSA AI FUNGHI SELVATICI E TIMO

Wild mushrooms and thyme creamy soup
with croutons and crispy sage

MAIN COURSE

RISOTTO GRANCHIO, ZUCCHINI E PISELLI

Acquerello carnaroli rice with mud crab meat, green peas,
yellow and green zucchini and San Marzano tomato sauce

or

LINGUINE AL PEPERONCINO

ROSSO SPECK E SALSA ARRABBIATA

Red chilli linguini pasta with smoked speck ham,
arrabbiata sauce and pecorino cheese

or

GABERONI ALLA GRIGLIA

Grilled Vietnamese king prawn with spinach,
broccoletti and saffron aioli sauce

or

FILETTO DI MANZO AI FUNGHI MOREL

Pan roasted Australian M4 Wagyu beef tenderloin with
celeriac puree, selection of roasted vegetable,
roasted baby potatoes and morel mushrooms sauce

(\$120 supplement)*

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese
choice of bone ham, salami, mushrooms, olives

DESSERT

Theo's selection of desserts

Kimbo coffee or tea

\$348 per person

\$40* - Peroni Beer

\$90* - House Italian red or white wine by glass

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THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

23rd January to 27th January

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian cold cuts, artisan cheese,
Italian salads, grilled vegetables, Portobello mushrooms
mix olives, pickles, freshly baked breads

or

ZUPPA CREMOSA ALL'ARAGOSTA E BRANDY

Lobster and brandy creamy soup with
garlic chips and lobster oil

MAIN COURSE

RISOTTO DI MARE AL PROFUMO DI LIMONE

Acquerello carnaroli rice with
selection of seafood and lemon zest

or

PENNE ALLA CARBONARA, GUANCIALE E ASPARAGI

Penne pasta in carbonara sauce with Guanciale ham,
Parmesan cheese and green asparagus

or

MERLUZZO PROSECCO, MOREL E FINOCCHI

Pan baked Atlantic black cod in spumante wine,
Morel mushrooms, fennel, spinach, broccoli and cauliflower

or

GRIGLIATA DI CARNE MISTA

Grilled Australian lamb chop and M4 Wagyu beef tenderloin
with wild mushrooms, roasted baby potatoes and truffle jus

(\$120 supplement)*

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese
choice of bone ham, salami, mushrooms, olives

DESSERT

Theo's selection of desserts

Kimbo coffee or tea

\$348 per person

\$40* - Peroni Beer

\$90* - House Italian red or white wine by glass

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THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

30th January to 31st January

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian cold cuts, artisan cheese,
Italian salads, grilled vegetables, Portobello mushrooms
mix olives, pickles, freshly baked breads

or

MINISTRONE ALLA GENOVESE

Italian style minestrone soup with garlic chips and basil pesto

MAIN COURSE

RISOTTO PORCINI, LUGANIGA E CREMA AL TARTUFO NERO

Acquerello carnaroli rice with porcini mushrooms,
Luganega sausage, Parmesan and black truffles

or

MEZZE MANICHE AL RAGU DI POLIPO

Mancini Mezze Maniche pasta with slow cook octopus and
San Marzano ragu sauce with garlic, chilli and parsley

or

GRUPA CHAMPAGNE, FINOCCHI E FINFERLI

Pan baked groupa in champagne sauce, fennel and
Girolles mushrooms with garlic spinach and roasted potatoes

or

CONTROFILETTO ALLA GRIGLIA

Grilled U.S. sirloin steak with celeriac puree, pancetta,
selection of roasted vegetables and jus sauce

(\$120 supplement)*

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese
choice of bone ham, salami, mushrooms, olives

DESSERT

Theo's selection of desserts

Kimbo coffee or tea

\$348 per person

\$40* - Peroni Beer

\$90* - House Italian red or white wine by glass

All prices are subject to an additional 10% service charge

*Supplement items are not applicable to any discount