

# THEO MISTRAL

ITALIAN KITCHEN  
BY THEO RANDALL

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## SET LUNCH

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*1<sup>st</sup> February to 3<sup>rd</sup> February*

### 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

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\$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  
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## SET LUNCH

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*6<sup>th</sup> February to 10<sup>th</sup> February*

### 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 CAVOLFIORI E TARTUFO

Cauliflower and black truffle creamy soup with  
garlic chips and urban herbs

### MAIN COURSE

#### RISOTTO ASPARAGI E TARTUFO NERO

Acquerello carnaroli rice with green asparagus,  
Parmesan cheese and black truffle

or

#### PACCHERI AI FRUTTI DI MARE E BOTTARGA

Mancino paccheri pasta with Italian tomato sauce, prawns,  
clams, mussels, squid, sea bass and bottarga di muggine,  
(\$90 supplement)\*

or

#### ORATA AL FORNO IN SALSIA DI VONGOLE, ZAFFERANO E ERBA CIPOLLINA

Pan roasted sea bream fillet with clams, spinach,  
multicolor carrots, saffron and chives sauce

or

#### ARROSTO DI MAIALE FONTINA E SPECK

Pan roasted Iberico pork loin with smoked speck ham,  
Fontina cheese, roasted baby potatoes and marsala sauce

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

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\$348 per person

\$40\* - Peroni Beer

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

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# THEO MISTRAL

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## SET LUNCH

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*13<sup>th</sup> February to 17<sup>th</sup> February*

### 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 CREMA DI PEPEPONI GIALLI E ZENZERO

Yellow bell peppers and ginger creamy soup  
with croutons and crunchy sage

### MAIN COURSE

#### RISOTTO ALLA MILANESE GAMBERI CALAMARI E POMODORINI

Saffron Acquerello carnaroli rice with bisque, prawn,  
baby squid, sun dried tomatoes and San Marzano tomato sauce

or

#### PAPPARDELLE AL RAGU DI MANZO E FUNGHI NERI

Fresh pasta with slow cook beef ragu in Chianti wine and  
San Marzano tomato sauce with black trumpet mushrooms

or

#### SALMONE AL MIELE E SESAMI

Pan roasted Atlantic salmon glazed in honey and sesame seeds  
with spinach, asparagus and broccoletti

or

#### BISTECCA AI FERRI E FINFERLI

Grilled U.S. rib eye steak with truffle potato puree, baby carrots,  
garlic green kale, baby beetroot and Girolles 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**

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\$348 per person

\$40\* - Peroni Beer

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

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# THEO MISTRAL

ITALIAN KITCHEN  
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## SET LUNCH

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20<sup>th</sup> February to 24<sup>th</sup> February

### 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 ZUCCA, TIMO E TARTUFO NERO

Pumpkin, thyme and black truffle creamy soup with  
garlic chips and croutons

### MAIN COURSE

#### RISOTTO CAPESANTE OSTRICHE E GAMBERONE

Acquerello carnaroli rice with grilled king prawn, scallops,  
oyster, Datterini tomatoes and rocket

(\$90 supplement)\*

or

#### CASARECCE ALLA NERANO, SALSAICCIA E MENTA

Casarecce pasta with Luganiga sausage, green zucchini,  
fresh mint, butter and Parmesan cheese

or

#### MERLUZZO AL VERMUTH, PORCINI E FINOCCHI

Pan baked Atlantic black cod in vermouth wine, fennel and  
Porcini mushrooms with spinach, cauliflower and broccoli

or

#### ARROSTO DI FARAONA

Pan roasted guinea fowl with roasted potatoes,  
green kale, mascarpone and jus sauce

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**

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\$348 per person

\$40\* - Peroni Beer

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

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# THEO MISTRAL

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## SET LUNCH

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27<sup>th</sup> February to 28<sup>th</sup> February

### 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 PATATE, PISELLI E ZAFFERANO

Saffron, potato and green peas creamy soup  
with garlic chips and urban herbs

### MAIN COURSE

#### RISOTTO ALLA NORCIA E CREMA DI TARTUFO

Acquerello carnaroli rice with Luganiga sausage,  
wild mix mushrooms, Parmesan cheese and black truffle pate

or

#### LINGUINE AL PEPERONCINO ROSSO ARAGOSTA E POMODORINI GIALLI

Red chilli linguine pasta with Boston lobster, bisque,  
San Marzano tomato sauce and yellow Datterini tomatoes

(\$90 supplement)\*

or

#### SPIGOLA AL FORNO IN SALSA DI OSTRICHE E SPUMANTE

Pan roasted sea bass fillet with oyster, green kale,  
asparagus and spumante wine sauce

or

#### VITELLO AL FORNO IN SALSA DI PORCINI E PANCETTA

Pan roasted Italian veal loin with roasted potatoes,  
mix bell peppers, Porcini and pancetta jus sauce

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

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\$348 per person

\$40\* - Peroni Beer

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

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