

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

1st March to 3rd March

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

\$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

6th March to 10th March

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 ASPARAGI E TARTUFO

Green asparagus and truffle creamy soup
with garlic chips and crispy sage

MAIN COURSE

RISOTTO SPECK, FUNGHI E MANDORLE

Acquerello carnaroli rice with smoked speck ham,
mix wild mushrooms, Parmesan cheese and almonds flakes

or

SPAGHETTI AL NERO SI SEPPIA, FRUTTI DI MARE E GAMBERONE

Black ink spaghetti pasta with pan fried king prawn, clams,
mussels, baby squid, sea bass and Datterini tomatoes

(\$90 supplement)*

or

GRUPA AI FUNGHI MOREL, POMODORINI GIALLI E VERMUTH

Pan baked garoupa fish fillet in vermouth wine,
yellow Datterini tomatoes and Morel mushrooms with
spinach, cauliflower and broccoletti

or

BISTECCA DI MAIALE AI FERRI

Grilled Iberico pork loin with roasted baby potatoes,
green kale, pancetta 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

\$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

13th March to 17th March

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 AL GRANCHIO

Crab creamy soup with croutons and garlic chips

MAIN COURSE

RISOTTO ALLA MILANESE E STINCO DI VITELLO

Saffron carnaroli rice with slow cook veal shank, butter,
Parmesan and bone marrow

or

MEZZE MANICHE COZZE, VONGOLE

POMODORINI E PAN GRATTATO

Mancino Mezze Maniche pasta with clams, mussels,
Datterini tomatoes and bread crumbs

or

ORATA ALL'ACQUA PAZZA

Pan baked sea bream with celery, carrots, onions, potatoes,
Datterini tomatoes and kale in Pinot Grigio wine
and San Marzano tomato sauce

or

FILETTO ALLA ROSSINI

Pan roasted Australian M4 Wagyu beef tenderloin with
foie gras, truffle potato puree, mix wild mushrooms,
broccoletti and truffle 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

20th March to 24th March

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 PRIMAVERA

Selection of green vegetable minestrone style
with garlic chips and basil pesto

MAIN COURSE

RISOTTO AI FUNGHI MOREL, TIMO E TARTUFO NERO

Acquerello carnaroli rice with Morel mushrooms, thyme,
Parmesan cheese and black truffle pate

or

TAGLIATELLE AL GRANCHIO, POMODORINI SECCHI E ERBA CIPOLLINA

Fresh tagliatelle pasta with mud crab meat, sun dried tomatoes
and San Marzano tomato sauce

or

TONNO SCOTTADITO ALL'ACETO BALSAMICO

Pan fried yellow fin tuna steak with spinach, green asparagus,
roasted multicolor Datterini tomatoes and balsamic reduction

or

GRIGLIATA DI CARNE MISTA

Grilled Australian lamb chop and U.S. sirloin with
roasted potatoes, mix wild mushrooms and Porto 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

27th March to 31st March

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 POMODORO SCALOGNO E BASILICO

Italian tomatoes and basil creamy soup with garlic chips

MAIN COURSE

RISOTTO ALLO ZAFFERANO, SALSICCIA, ASPARAGI E PISELLI

Saffron acquerello carnaroli rice with Luganiga sausage,
asparagus, green peas, thyme and Parmesan cheese

or

SPAGHETTI AL NERO DI SEPIA, SEPIOLINE, CALAMARI E ZUCCHINE

Black ink spaghetti pasta with squid, baby cuttlefish,
yellow and green zucchini, Italian tomato sauce

or

ORATA IN CROSTA DI OLIVE BIANCHE, POMODORINI E CAPPERI

Pan roasted sea bream fillet in white olives and capers crust
with baby carrots, garlic spinach and saffron lemon sauce

or

AGNELLO AL PANE AROMATICO

Pan roasted Australian rack of lamb in spice bread crumb crust
with roasted baby potatoes, broccoletti and 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

All prices are subject to an additional 10% service charge

*Supplement items are not applicable to any discount