

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

3rd April to 7th April

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

CREMA DI CIPOLLE ROSSE, PATARE E ROSMARINO

Red onions, potato and rosemary creamy soup with
croutons and urban herbs

MAIN COURSE

RISOTTO ARAGOSTA,

ASPARAGI E POMODORINI SECCHI

Acquarello carneroli rice with Boston lobster, bisque,
green asparagus and sun dried tomatoes

(\$90 supplement)*

or

PAPPARDELLE AI FUNGHI DI BOSCO,

GUANCIALE E PECORINO

Fresh eggs pappardelle pasta with mix wild mushrooms,
Guanciale pork cheek and Pecorino cheese

or

MERLUZZO ALLA LIVORNESE

Pan baked Atlantic black cod in San Marzano tomato sauce,
capers, Taggiasche olives and Pinot Grigio wine
with roasted potatoes and garlic spinach

or

PANCIA DI MAIALINO AL FORNO

Slow cook pork belly with truffle potato puree,
mix bell peppers, broccoletti 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

11th April to 14th April

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 PORCINI E TARTUFO NERO

Porcini mushroom and black truffle creamy soup with
garlic chips and urban herbs

MAIN COURSE

RISOTTO AL VERDE E GAMBERONE

Acquerello carnaroli rice with king prawn, zucchini,
asparagus, green peas and fresh mint

or

TAGLIATELLE AL RAGU DI AGNELLO E FINFERLI

Fresh eggs tagliatelle pasta with slow cook lamb ragu in
Pinot Grigio wine and San Marzano tomato sauce
with Girolles mushrooms, thyme and Parmesan shaves

or

SALMONE AL FORNO IN SALSAD DI OSTRICHE E CHAMPAGNE

Pan roasted Atlantic salmon steak with kale, broccoli,
cauliflower, oyster and champagne sauce

or

COSTOLETTE DI AGNELLO ALLA GRIGLIA

Grilled Australian lamb chop with truffle potato puree,
broccoli, mix bell peppers and thyme 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

17th April to 21st April

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

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 aquerello carnaroli rice with scallops, green peas and
roasted Datterini tomatoes

or

SPAGHETTI AL TARTUFO, CREMA, ASPARAGI E SALSICCIA

Truffle spaghetti with Luganiga sausage, green asparagus,
fresh cream, Parmesan and thyme

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 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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*Supplement items are not applicable to any discount

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

24th April to 28th April

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

CREMADI ZUCCHINE GIALLI, SCALOGNO E TARTUFO

Yellow zucchini, shallots and black truffle creamy soup with
croutons and crispy sage

MAIN COURSE

RISOTTO AI CROSTACEI DI MARE

Acquerello carnaroli rice with Boston lobster, mud crab meat,
prawns, bisque, Datterini and San Marzano tomato sauce

(\$90 supplement)*

or

TAGLIATELLE AI FINFERLI, PROCIUTTO E PECORINO

Fresh eggs tagliatelle pasta with Girolles mushrooms,
Parma ham, San Marzano tomato sauce and Pecorino cheese

or

GRUPA PROSECCO, FINOCCHI E POMODORINI

Pan baked garoupa fish in prosecco wine, fennel,
Datterini tomatoes with spinach and asparagus

or

ARROSTO DI MAIALE AI FUNGHI SELVATICI

Pan roasted Iberico pork loin with
roasted baby potatoes, broccoli and baby carrots

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