

THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

SET LUNCH

2nd May to 5th May

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 SPINACI, PISELLI, ZUCCHINI E MENTA

Spinach, green peas, zucchini and mint creamy soup
with garlic croutons

MAIN COURSE

RISOTTO AGNELLO, MENTA E PISELLI

Acquerello carnaroli rice with slow cook lamb shoulder ragu,
green peas and fresh mint

or

PAPPARDELLE VODKA, SALMONE E ZUCCHINI

Fresh eggs pappardelle pasta with vodka, smoked salmon,
Parmesan cheese, green and yellow zucchini

or

SPIGOLA E GAMBERONE AL FORNO

Pan roasted sea bass fillet and king prawn with spinach,
asparagus and spumante sauce

or

FILETTO ALLA GRIGLIA

Grilled U.S. Black Angus beef tenderloin with
roasted potatoes, mix wild mushrooms and pancetta 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

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

8th May to 12th May

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

MINESTRONE VEGETALE

Selection of mix vegetable minestrone style soup
with garlic chips and urban herbs

MAIN COURSE

RISOTTO OSTRICHE, CHAMPAGHE E POMODORINI

Acquerello carnaroli rice with oyster, champagne sauce
and roasted Datterini tomatoes

or

SPAGHETTI AL TARTUFO, GUANCIALE E TARTUFO

Truffle spaghetti pasta with Guanciale pork cheek,
Porcini mushrooms, parmesan cheese, fresh cream and thyme

or

MERLUZZO AI FINFERLI, POMODORINI E FINOCCHI

Pan baked Atlantic black cod in Datterini tomatoes, fennel and
vermouth wine with garlic kale, broccoli and baby carrots

or

TAGLIATA DI MANZO AI FUNGHI MOREL

Grilled U.S. sirloin steak tagliata style with Morel mushrooms,
rocket, Datterini tomatoes 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

15th May to 19th May

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 CIPOLLE, SCALOGNO E DRAGONCELLO

Onions, shallots and tarragon creamy soup with
garlic chips and urban herbs

MAIN COURSE

RISOTTO MILANESE AI FRUTTI DI MARE E CAPESANTE IN PADELLA

Saffron carnaroli rice with pan fried scallops, prawns, clams,
mussels, sea bass, squid and Datterini tomatoes

(\$90 supplement)*

or

FETTUCCINE ALL'AMATRICIANA E FUNGHI NERI

Fresh eggs fettuccine pasta with amatriciana sauce,
black trumpet mushrooms and Pecorino cheese

or

PESCE SPADA ALLA GRIGLIA

Grilled swordfish loin with spinach, broccoli, rocket,
Datterini tomatoes and aged balsamic

or

POLLETTO ALLA GRIGLIA

Grilled baby spring chicken with roasted baby potatoes,
mix bell peppers and spice 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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THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

SET LUNCH

22nd May to 26th May

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

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THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

SET LUNCH

29th May to 2nd June

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

TAGLIATELLE AL RAGU DI VITELLO E PORCINI

Fresh eggs tagliatelle 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 rosemary 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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