

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

5th June to 9th 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 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

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

12th June to 16th 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 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

19th June to 23rd 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

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

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

26th June to 30th 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 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

\$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