

THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

SET LUNCH

6th November to 10th November

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 garoupa 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

13th November to 17th November

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 SALSA 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

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

20th November to 24th November

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

\$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 November to 1st December

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

GARUPA AL VERMUTH, PORCINI E FINOCCHI

Pan baked garoupa in vermouth wine, fennel and Porcini
mushrooms with spinach, cauliflower and broccoli

or

POLLETTO AL FORNO

Pan roasted spring chicken 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

\$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