

# THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

## Merry Christmas

### THEO'S SEAFOOD BAR

Boston lobster, Alaskan crab legs, clams, sea whelk & green shell mussels, yabbies, poached prawns, yellow fin tuna and sword fish carpaccio, smoked Norwegian salmon

### ANTIPASTI TABLE

Parma ham, Coppa, Porchetta, Lardo, Salame Toscano, Ox tongue, Portobello mushrooms, quinoa salad, beetroot salad, pasta salad, roasted pumpkin, grilled vegetables, artisan cheeses, mixed olives and Italian pickles

### HOT FOOD CORNER

Seafood stew in lobster bisque, Porcini and black truffle creamy soup, baked scallops, selections of homemade pizza, deep fried zucchini flower, Mozzarella and black truffle croquettes, Parmesan & tomato arancini, beef stuffed olives

### TASTE OF PASTA *(please select your choice)*

#### TAGLIERINI ALLA PIEMONTESE E TARTUFO BIANCO

Handmade taglierini pasta with Alba's white truffles, Parmesan and thyme  
or

#### RISOTTO DI MARE E SCAMPI

Acquarello carnaroli rice with torched langoustine, clams, mussels, sea bass, salmon and Datterini tomatoes

### MAIN COURSE *(please select your choice)*

#### FILETTO ALLA ROSSINI

Pan-roasted Australian Wagyu beef tenderloin with foie gras, celeriac puree, selection of roasted vegetables and Porcini mushroom sauce  
or

#### BISTECCA ALLA GRIGLIA

Grilled U.S. beef sirloin with potato duchesse, pumpkin puree, broccoletti and thyme jus  
or

#### MERLUZZO FINFERLI E SPUMANTE

Pan-baked Atlantic black cod fillet in Spumante wine and Girolles mushroom sauce with Swiss chard, fennel puree, baby carrots and green asparagus  
or

#### GAMBERO REALE

Pan-roasted Carabineros Prawns with bisque sauce, green asparagus and saffron risotto

### THEO'S FESTIVE DESSERT TABLE

Selection of Theo's signature desserts, traditional Italian Christmas cakes, Panettone, Christmas pudding, gingerbread, Häagen-Dazs ice cream, fresh fruits

**Adult - \$1088, Child (4-11 years old) - \$568**

Prices are subject to a 10% service charge