

THEOMISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

FESTIVAL BRUNCH

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)

RAVIOLONE NERO AL SALMONE AFFUMICATO E TUORLO D'UOVO

Handmade black ink raviolone pasta stuffed with smoked salmon, Ricotta, Parmesan, chives, lemon zest, egg yolk and Datterini tomato sauce

or

RISOTTO AI MOREL E TARTUFO BIANCO

Acquarello carnaroli rice with Alba's white truffles, Morel mushrooms, Parmesan and thyme

MAIN COURSE (please select your choice)

CARRE DI AGNELLO

Pan-roasted Australian rack of lamb with Pancetta and Porto sauce

or

ARROSTO DI VITELLO

Pan-roasted Italian veal loin with foie gras and Girolle mushroom sauce

or

SPIGOLA AI FRUTTI DI MARE

Pan-roasted Mediterranean sea bass with Pinot Grigio wine and seafood sauce

or

FRITTURA MARI E MONTI

Deep fried prawns, calamari, aubergine, sage, zucchini with fresh chilli, mint and saffron aioli

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 - \$788, Child (4-11 years old) - \$428

Add your free flow - Theo's seasonal lemonade - \$68

Moët & Chandon Imperial, Lambrusco Ceci Sparkling, Cantine Pellgrino Grillo and Nero d'Avola - \$358

Prices are subject to a 10% service charge