

# THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

# HAPPY NEW YEAR 2024

## 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 PORCINI E TARTUFO BIANCO

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

or

### RAVIOLI AI CROSTACEI E CAVIALE

Handmade ravioli pasta stuffed with lobster, crab, prawns, Ricotta and Parmesan with lobster bisque sauce and Italian caviar

## 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 jus

or

### CARRE DI AGNELLO

Pan-roasted Australian rack of lamb coated in spices bread crumbs with selection of roots vegetables, pumpkin puree and Porto sauce

or

### GARUPA OSTRICHE E CHAMPAGNE

Pan-baked garoupa fillet in Champagne sauce, oysters and fennel with kale, carrots and asparagus

or

### GAMBERONI IMPERIALI ALLA GRIGLIA

Citrus marinated and grilled Carabineros Prawns with Mediterranean couscous 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 - \$1288, Child (4-11 years old) - \$598**

Prices are subject to a 10% service charge