

# THEO MISTRAL

ITALIAN KITCHEN  
BY THEO RANDALL

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## WHITE TRUFFLE TASTING MENU

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### UOVO IN CAMICIA

Tartare style poached Italian eggs with wild mushrooms,  
Alba white truffles, Burrata cheese sauce  
with crunchy Pagnotta bread

*Anteprima Tonda Trebbiano Spoletino DOC, Umbria,  
Antonelli San Marco, 2018*

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### TAGLIERINI ALLA PIEMONTESE

Handmade taglierini pasta with Alba white truffles,  
24 months Parmigiano-Reggiano cheese,  
Ocelli Italian butter and thyme

*Langhe Nascetta Vigna Lirano DOC, Piedmont,  
Revetto, 2018*

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### FILETTO DI VITELLO

Pan-roasted Italian veal tenderloin tagliata style with  
Alba white truffles, celeriac puree, potato foam,  
baby carrots, baby beetroots, Swiss Chard and veal jus  
or

### CERNIA AI FINFERLI E SPUMANTE

Pan-baked garoupa fillet in Spumante sparkling wine sauce  
with Alba white truffles, Girolles mushrooms, fennel,  
spinach, asparagus and thyme

*Barbaresco DOCG, Piemonte, Socre, 2018*

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### TORTA AL FORMAGGIO E TARTUFO BIANCO

Soft cheese and white truffle cheese cake  
with Alba white truffles, vanilla ice cream,  
Italian meringue and mascarpone sauce

*Moscato Giallo Steinleiten DOC, Trentino Alto Adige,  
Castel Sallegg, 2018*

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\$1688 per person

Signature Club member \$1488 per person

All the above dishes are included 3 grams of Alba white truffle.

Extra Alba white truffles are sold by weight at \$120 per gram.

**Wine pairing with 4 glasses of selected wine: \$488 per person**

Prices are subject to 10% service charge

(Not applicable to any discount or cash voucher)