

THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

Happy Valentine's Day
Friday 14th February 2020

AMUSE BOUCHE

Baked French oyster with spice breadcrumb, parmesan and red vinegar

Prosecco, Bottega, NV

TARTAREDI TONNO AFFUMICATO

Smoked yellowfin tuna tartare Mediterranean style

Pinot Grigio, Veneto, Bottega, 2018

RAVIOLONE AI CROSTACEI

Homemade raviolone pasta filled with lobster, crab, king prawn and ricotta served with confit Datterini tomatoes, olive tapenade and urban herbs

SOGLIOLA AL FORNO

Pan roasted Dover sole served with sautéed potatoes, fennel, Datterini tomatoes and Amalfi lemon saffron sauce

Chardonnay, Sicily, Stemmari, 2017

or

FILETTO AL TARTUFO NERO

Pan roasted U.S. beef tenderloin served with roasted vegetables, celeriac puree, port wine sauce and fresh Italian black truffle

Syrah, Sicily, Stemmari, 2017

IL GIARDINO DELL'AMORE

'Garden of love'

Almond sponge, raspberry jelly, rose-lychee cream, mascarpone sauce and edible rose

Giovanni Dri, Il Roncat, Friuli, Ramandolo, 2012

Coffee or tea

Theo Mistral chocolate bar

From 6:00 to 8:00pm: \$788 per person

From 6:30 to 10:30 pm: \$888 per person

Wine pairing with 4 glasses of selected wine: \$328 per person

Prices are subject to additional 10% service charge