

# THEO MISTRAL

ITALIAN KITCHEN  
BY THEO RANDALL

## Merry Christmas

### *Buffet Style Of Theo's Antipasti Table*

Enjoy a selection of Italian salads, freshly baked breads, artisan cured meat and cheeses from different region of Italy

### *Buffet Style Of Seafood Table*

Freshly shucked oysters, clams, mussels, tuna carpaccio, seafood salad, octopus salad, smoked salmon, crayfishes, sea whelks, swordfish carpaccio, lobster and crab leg

### *Hot Soup Corner*

Porcini and black truffle creamy Soup  
Seafood fish stew in lobster bisque

### *Taste of Pasta*

#### **TAGLIERINI CACIO PEPE E TARTUFO BIANCO**

Homemade taglierini pasta with parmesan, pecorino, black pepper and white truffle  
or

#### **RISOTTO DI MARE E GAMBERO ROSSO**

Acquarello carnaroli rice with clams, mussels, sea bass, salmon,  
Datterini tomatoes and red prawns

### *Main Course*

#### **FILETTO ALLA ROSSINI**

Pan roasted Australian Wagyu beef tenderloin with foie gras, celeriac puree,  
selection of roasted vegetable and porcini jus  
or

#### **CARRE DI AGNELLO**

Pan roasted Australian rack of lamb loin with smoked speck, herbs, fennel puree, broccoli,  
golden beetroot, roasted potatoes, asparagus and Barolo sauce  
or

#### **GARUPA OSTRICHE E CHAMPAGNE**

Pan roasted and baked garoupa fillet in champagne and oyster sauce with Swiss chard,  
fennel puree, baby carrots and green asparagus  
or

#### **SPIGOLA E GAMBERONI**

Pan roasted Italian sea bass and king prawns with celeriac puree, Italian spinach,  
crunchy vegetable and vermouth wine sauce

### *Theo's festive desserts*

Selection of our signature dessert, fruit salad, panettone  
and traditional Christmas Italian cakes

**\$998 per person**

**Price is subject to additional 10% service charge**