

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

RISOTTO MOREL PORCINI E TARTUFO NERO

Acquarello carnaroli rice with porcini and morel mushrooms, pecorino cheese and black truffle

or

RAVIOLI ARAGOSTA E RICOTTA AFFUMICATA

Handmade ravioli pasta stuffed with Boston lobster, smoked ricotta, Parmesan with Datterini tomatoes and lobster bisque sauce

Main Course

ARROSTO DI VITELLO

Pan roasted Italian veal loin with foie gras and girolle mushroom sauce
or

BISTECCA DI MANZO

Pan roasted Australian Wagyu beef with pancetta and Porto sauce
or

MERLUZZO OSTAICHE E VERMOUTH

Baked Atlantic black cod fish with oyster and vermouth wine
or

FRITTURA MARI MONTI

Deep fried prawns, calamari, garoupa, artichoke, sage and zucchini with saffron aioli

Theo's festive desserts

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

\$798 per person

Price is subject to additional 10% service charge