

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

4th July to 8th July

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of cured meats and salami, fish, Italian salads, mozzarella cheese, Italian tomatoes, olives, marinated vegetables, freshly baked breads

or

ZUPPA CREMOSA DI PORCINI E TARTUFO NERO

Porcini mushroom and black truffle creamy soup with garlic chips and urban herbs

MAIN COURSE

RISOTTO AL VERDE E GAMBERONE

Acquerello carnaroli rice with king prawn, zucchini, asparagus, green peas and fresh mint

or

TAGLIATELLE AL RAGU DI AGNELLO E FINFERLI

Fresh eggs tagliatelle pasta with slow cook lamb ragu in Pinot Grigio wine and San Marzano tomato sauce with girolles mushrooms, thyme and parmesan shaves

or

SALMONE AL FORNO IN SALSAD DI OSTRICHE E CHAMPAGNE

Pan roasted Atlantic salmon steak with kale, broccoli, cauliflower, oyster and champagne sauce

or

COSTOLETTE DI AGNELLO ALLA GRIGLIA

Grilled Australian lamb chop with truffle potato puree, broccoli, mix bell peppers and thyme jus

(\$120 supplement)*

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese, choice of mushrooms, ham, olives, salami

DESSERT

Theo's selection of desserts

Espresso or tea

3 courses	\$348
Peroni Beer*	\$40

All prices are subject to an additional 10% service charge

*Supplement items are not applicable to any discount

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

11th July to 15th July

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of cured meats and salami, fish, Italian salads, mozzarella cheese, Italian tomatoes, olives, marinated vegetables, freshly baked breads

or

CREMA AI CROSTACEI E COGNAC

Shellfish and cognac creamy soup
with garlic chips and urban herbs

MAIN COURSE

RISOTTO ALLO ZAFFERANO, CAPESANTE, PISELLI E POMODORINI

Saffron aquerello carnaroli rice with scallops,
green peas and roasted Datterini tomatoes

or

SPAGHETTI AL TARTUFO, CREMA, ASPARAGI E SALSICCIA

Truffle spaghetti with fresh cream, butter, parmesan,
thyme, green asparagus and Luganiga sausage

or

PESCE SPADA E GAMBERONE ALLA GRIGLIA

Pan roasted swordfish steak and king prawn
with Mediterranean couscous salad and aioli sauce

(\$120 supplement)*

or

VITELLO ALLA VALDOSTANA

Pan roasted Italian veal loin with Parma ham and
fontina cheese, roasted baby potatoes,
mix bell peppers and truffle jus

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese,
choice of mushrooms, ham, olives, salami

DESSERT

Theo's selection of desserts

Espresso or tea

3 courses	\$348
Peroni Beer*	\$40

All prices are subject to an additional 10% service charge

*Supplement items are not applicable to any discount

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

18th July to 22nd July

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of cured meats and salami, fish, Italian salads, mozzarella cheese, Italian tomatoes, olives, marinated vegetables, freshly baked breads

or

CREMADI ZUCCHINE GIALLI, SCALOGNO E TARTUFO

Yellow zucchini, shallots and black truffle creamy soup with croutons and crispy sage

MAIN COURSE

RISOTTO AI CROSTACEI DI MARE

Acquerello carnaroli rice with Boston lobster, prawns, mud crab meat, bisque, Datterini and San Marzano tomato sauce

(\$120 supplement)*

or

TAGLIATELLE AI FINFERLI, PROCIUTTO E PECORINO

Fresh eggs tagliatelle pasta with Parma ham, girolles mushrooms, San Marzano tomato sauce and pecorino cheese

or

GRUPA PROSECCO, FINOCCHI E POMODORINI

Pan baked garoupa fish in prosecco wine, fennel, Datterini tomatoes with spinach and asparagus

or

ARROSTO DI MAIALE AI FUNGHI SELVATICI

Pan roasted Iberico pork loin with roasted baby potatoes, broccoli and baby carrots

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese, choice of mushrooms, ham, olives, salami

DESSERT

Theo's selection of desserts

Espresso or tea

3 courses	\$348
Peroni Beer*	\$40

All prices are subject to an additional 10% service charge

*Supplement items are not applicable to any discount

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

25th July to 29th July

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of cured meats and salami, fish, Italian salads, mozzarella cheese, Italian tomatoes, olives, marinated vegetables, freshly baked breads

or

ZUPPA CREMOSA DI SPINACI, PISELLI, ZUCCHINI E MENTA

Spinach, green peas, zucchini and mint creamy soup with garlic croutons

MAIN COURSE

RISOTTO AGNELLO, MENTA E PISELLI

Acquerello carnaroli rice with green peas, fresh mint and slow cook lamb shoulder ragu

or

PAPPARDELLE VODKA, SALMONE E ZUCCHINI

Fresh eggs pappardelle pasta with vodka, smoked salmon, fresh cream, parmesan cheese, green and yellow zucchini

or

SPIGOLA E GAMBERONE AL FORNO

Pan roasted sea bass fillet and king prawn with spinach, asparagus and spumante sauce

or

FILETTO ALLA GRIGLIA

Grilled Australian M4 Wagyu beef tenderloin with roasted potatoes, mix wild mushrooms and pancetta thyme jus

(\$120 supplement)*

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese, choice of mushrooms, ham, olives, salami

DESSERT

Theo's selection of desserts

Espresso or tea

3 courses

\$348

Peroni Beer*

\$40

All prices are subject to an additional 10% service charge

*Supplement items are not applicable to any discount