

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

United We Dine Menu

SELEZIONE DI ANTIPASTI

Sharing board with mini mozzarella, Prosciutto di Parma, bruschetta with Datterini tomato, roasted asparagus wrapped in speck, Italian olives, Bresaola, Coppa and grilled artichokes

Prosecco, Bottega, NV

TAGLIERINI CACIO PEPE E TARTUFO NERO

Homemade taglierini pasta with parmesan and pecorino cheeses, thyme and Italian black truffle

Pinot Grigio, Veneto, Bottega, 2018

SPIGOLA AL FORNO

Pan roasted Italian sea bass served with Datterini tomatoes, taggiasche olives, Lilliput capers, saffron potatoes, fennel and Amalfi lemon sauce

Chardonnay, Sicily, Stemmari, 2017

or

TAGLIATA DI MANZO

Grilled U.S. sirloin served tagliata style with roasted potatoes, spinach and porcini jus

Syrah, Sicily, Stemmari, 2017

PIATTO DI DOLCI

Sharing board:

Amalfi lemon tart, coffee pannacotta with chocolate sauce, soft chocolate cake, ricotta and sultanas cheese cake

Giovanni Dri, Il Roncat, Friuli, Ramandolo, 2012

Espresso or tea

Theo Mistral chocolate bar

\$688 per person

Minimum order of 2 persons

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

(No discount or cash voucher is applicable)

Prices are subject to an additional 10% service charge