

THEO MISTRAL
— ITALIAN KITCHEN —
BY THEO RANDALL

Valentine's Day

Thursday 14th February 2019

Menu

TARTARE DI SALMONE E TONNO PINNA GIALLA

Salmon and tuna tartare
marinated in Italian spices with crunchy celery and aged balsamic

Gavi, Piemonte, Sylla Sebaste 2017

RAVIOLI DI RICOTTA E TARTUFO NERO

Homemade ravioli pasta
made of parmesan, mozzarella, ricotta, black truffle and sage sauce

Barbera, Barbera d'Asti, Piemonte, Massimo 2016

GAMBERONI ALLA GRIGLIA

Grilled King prawns
with crunchy vegetables and Amalfi lemon dressing

Chardonnay, Piemonte, Cascina, Faletta 2017

or

COSTOLETTE DI AGNELLO AL FORNO

Roasted rack of lamb
with pumpkin puree, grilled artichokes and thyme jus

Nebbiolo, Langhe Piemonte, Sylla Sebaste 2014

CUPIDS APPLE OF LOVE

Pink Lady apple compote
white chocolate vanilla mousse, coconut lychee sorbet

Spumante Rose Mari Drusian, NV

Espresso or tea
Theo Mistral chocolate bar

\$988 per person

Signature Club Member \$888 per person

Additional \$328 pairing with 4 glasses of wine

Price is subject to additional 10% service charge