

# THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

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## SET DINNER MENU

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### ZUPPETTA DI PESCE AL FORTE

Seafood soup

made of seabass, salmon, clams, mussels, garlic,  
tomatoes and lobster bisque

**Prosecco, Bottega, NV**

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### PASTA TAGLIATELLE AI GAMBERI ROSSI

Homemade tagliatelle pasta

with Italian red prawns, Datterini tomatoes, garlic, red chilli  
and San Marzano tomatoes sauce

**Pinot Grigio, Veneto, Bottega, 2017**

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### ROMBO AL FORNO

Pan roasted turbot

served with Lilliput capers, parsley, roasted red bell peppers,  
Swiss chard and saffron lemon sauce

**Chardonnay, Piemonte, Cascina Faletta, 2017**

or

### FILETTO AL TARTUFO

Pan fried and roasted U.S. beef tenderloin

served with delicate squash puree,  
roasted violet Italia artichoke, porcini and black truffle jus

**Nebbiolo, Langhe Piemonte, Sylla Sebaste, 2014**

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### CAPRESE AL CIOCCOLATO BIANCO E LIMONE

Homemade white chocolate and Amalfi lemon caprese cake  
served with wild strawberry sauce, limoncello  
and mascarpone cream

**Giovanni Dri, Il Roncat, Friuli, Ramandolo, 2012**

Espresso or tea

Theo Mistral chocolate bar

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\$888 per person

Signature Club member \$788 per person

Wine pairing: \$328 per person

Minimum order of 2 persons

(No discount or cash voucher is applicable)

Price is subject to an additional 10% service charge