

# THEO MISTRAL

— ITALIAN KITCHEN —  
BY THEO RANDALL

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## SET DINNER

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### 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**

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### TAGLIERINI CACIO PEPE E TARTUFO NERO

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

**Pinot Grigio, Veneto, Bottega, 2018**

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### SPIGOLA AL FORNO

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

**Chardonnay, Toscana, Ruffino, 2018**

or

### TAGLIATA DI MANZO

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

**Ciliegiolo Maremma, Toscana, Assieme, 2014**

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### PIATTO DI DOLCI

Sharing board:

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

Espresso or tea

Theo Mistral chocolate bar

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\$788 per person

Signature Club member \$688 per person

Minimum order of 2 persons

Wine pairing with 3 glasses of selected wine : \$328 per person

(No discount or cash voucher is applicable)

Prices are subject to an additional 10% service charge