

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

1st September to 2nd September

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 AI FUNGHI SELVATICI E TIMO

Wild mushrooms and thyme creamy soup
with croutons and crispy sage

MAIN COURSE

RISOTTO GRANCHIO, ZUCCHINI E PISELLI

Acquerello carnaroli rice with mud crab meat,
yellow and green zucchini, green peas
and San Marzano tomato sauce

or

LINGUINE AL PEPERONCINO ROSSO

SPECK E SALSA ARRABBIATA

Red chilli linguini pasta with smoked speck ham,
arrabbiata sauce and pecorino cheese

or

GABERONI ALLA GRIGLIA

Grilled Vietnamese king prawn with spinach,
broccoletti and saffron aioli sauce

or

FILETTO DI MANZO AI FUNGHI MOREL

Pan roasted Australian M4 Wagyu beef tenderloin with
celeriac puree, selection of roasted vegetable,
roasted baby potatoes and morel mushrooms sauce

(\$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

5th September to 9th September

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 ALL'ARAGOSTA E BRANDY

Lobster and brandy creamy soup with garlic chips and lobster oil

MAIN COURSE

RISOTTO DI MARE AL PROFUMO DI LIMONE

Acquerello carnaroli rice with selection of seafood and lemon zest

or

PENNE ALLA CARBONARA, GUANCIALE E ASPARAGI

Penne pasta in carbonara sauce with Guanciale ham, parmesan cheese and green asparagus

or

MERLUZZO PROSECCO, MOREL E FINOCCHI

Pan baked Atlantic black cod in spumante wine, morel mushrooms, fennel, spinach, broccoli and cauliflower

or

GRIGLIATA DI CARNE MISTA

Grilled Australian lamb chop and M4 Wagyu beef tenderloin with wild mushrooms, roasted baby potatoes and truffle jus sauce (\$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

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THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

13th September to 16th September

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

MINISTRONE ALLA GENOVESE

Italian style minestrone soup with garlic chips and basil pesto

MAIN COURSE

RISOTTO PORCINI, LUGANIGA

ECREMA AL TARTUFO NERO

Acquerello carnaroli rice with porcini mushrooms, Luganega sausage, butter, parmesan and black truffle

or

PAPPARDELLE VODKA, SALMONE E ZUCCHINI

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

or

GRUPA CHAMPAGNE, FINOCCHI E FINFERLI

Pan baked garoupa in champagne sauce, fennel and girolles mushrooms with garlic spinach and roasted potatoes

or

CONTROFILETTO ALLA GRIGLIA

Grilled U.S. sirloin steak with celeriac puree, pancetta, selection of roasted vegetables, and jus sauce

(\$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

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THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

19th September to 23rd September

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 CAVOLFIORI E TARTUFO

Cauliflower and black truffle creamy soup
with garlic chips and urban herbs

MAIN COURSE

RISOTTO ASPARAGI E TARTUFO NERO

Acquerello carnaroli rice with green asparagus, butter, parmesan cheese and black truffle

or

PACCHERI AI FRUTTI DI MARE E BOTTARGA

Mancino paccheri pasta with prawns, clams, mussels, squid, sea bass, bottarga di muggine, Datterini and San Marzano tomato sauce

(\$90 supplement)*

or

ORATA AL FORNO IN SALSA DI VONGOLE, ZAFFERANO E ERBA CIPOLLINA

Pan roasted sea bass with clams, spinach, multicolor carrots, saffron and chives sauce

or

ARROSTO DI MAIALE FONTINA E SPECK

Pan roasted Iberico pork loin with smoked speck ham, fontina cheese, roasted baby potatoes, mix bell peppers and marsala sauce

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

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THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

26th September to 30th September

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 CREMA DI PEPEPONI GIALLI E ZENZERO

Yellow bell peppers and ginger creamy soup with croutons and crunchy sage

MAIN COURSE

RISOTTO ALLA MILANESE GAMBERI CALAMARI E POMODORINI

Saffron Acquerello carnaroli rice with prawn, bisque, baby squid, sun dried tomatoes and San Marzano tomato sauce

or

PAPPARDELLE AL RAGU DI MANZO E FUNGHI NERI

Fresh eggs pasta with slow cook beef ragu in Chianti wine and San Marzano tomato sauce with black trumpet mushrooms and parmesan

or

SALMONE AL MIELE E SESAMI

Pan roasted Atlantic salmon glazed in honey and sesame seeds with spinach, asparagus and broccoletti

or

BISTECCA AI FERRI E FINFERLI

Grilled U.S. rib eye steak with truffle potato puree, baby carrots, garlic green kale, baby beetroot and girolles jus sauce

(\$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