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SET LUNCH

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*3<sup>rd</sup> October to 6<sup>th</sup> October*

**STARTER**

**THEO'S ANTIPASTI TABLE**

Enjoy a selection of Italian cold cuts, artisan cheese,  
Italian salads, grilled vegetables, Portobello mushrooms  
mix olives, pickles, freshly baked breads

or

**ZUPPA CREMOSA DI CIPOLLE, SCALOGNO  
E DRAGONCELLO**

Onions, shallots and tarragon creamy soup with  
garlic chips and urban herbs

**MAIN COURSE**

**RISOTTO MILANESE AI FRUTTI DI MARE  
E CAPESANTE IN PADELLA**

Saffron carnaroli rice with pan fried scallops, prawns, clams,  
mussels, sea bass, squid and Datterini tomatoes

(\$90 supplement)\*

or

**FETTUCCHINE ALL'AMATRICIANA E FUNGHI NERI**

Fresh eggs fettuccine pasta with amatriciana sauce,  
black trumpet mushrooms and Pecorino cheese

or

**PESCE SPADA ALLA GRIGLIA**

Grilled swordfish loin with spinach, broccoli, rocket,  
Datterini tomatoes and aged balsamic

or

**POLLETTO ALLA GRIGLIA**

Grilled baby spring chicken with roasted baby potatoes,  
mix bell peppers and spice truffle jus

or

**MAKE YOUR OWN PIZZA**

Tomatoes, mozzarella cheese  
Choice of bone ham, salami, mushrooms, olives

**DESSERT**

Theo's selection of desserts

**Kimbo coffee or tea**

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\$348 per person

\$40\* - Peroni Beer

\$90\* - House Italian red or white wine by glass

All prices are subject to an additional 10% service charge

\*Supplement items are not applicable to any discount

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## SET LUNCH

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*9<sup>th</sup> October to 13<sup>th</sup> October*

### STARTER

#### THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian cold cuts, artisan cheese,  
Italian salads, grilled vegetables, Portobello mushrooms  
mix olives, pickles, freshly baked breads

or

#### ZUPPA CREMOSA DI PEPERONI ROSSI E ZENZERO

Red bell peppers and ginger creamy soup  
with garlic chips and urban herbs

### MAIN COURSE

#### RISOTTO GORGONZOLA, SPECK E FUNGHI SELVATICI

Acquerello carnaroli rice with smoked speck ham,  
Gorgonzola cheese and wild mix mushrooms

or

#### LINGUINE AL NERO DI SEPPIA, CARCIOFI, VONGOLE E BOTTARGA

Black ink linguine pasta with artichoke, clams,  
multicolor Datterini tomatoes and bottarga di muggine

or

#### TONNO ALLA NAPOLI

Grilled yellow fin tuna steak with roasted Datterini tomatoes,  
rocket salad and glazed balsamic

or

#### ARROSTO DI VITELLO ALLA ROSSINI

Pan roasted Italian veal loin with foie gras, truffle potato puree,  
garlic spinach, broccoletti, thyme and porcini jus sauce

(\$120 supplement)\*

or

#### MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese  
Choice of bone ham, salami, mushrooms, olives

### DESSERT

Theo's selection of desserts

**Kimbo coffee or tea**

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\$348 per person

\$40\* - Peroni Beer

\$90\* - House Italian red or white wine by glass

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

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## SET LUNCH

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16<sup>th</sup> October to 20<sup>th</sup> October

### STARTER

#### THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian cold cuts, artisan cheese,  
Italian salads, grilled vegetables, Portobello mushrooms  
mix olives, pickles, freshly baked breads

or

#### ZUPPA CREMOSA DI PAPATE, ZAFFERANO E TARTUFO

Saffron, potato and black truffle creamy soup  
with urban herbs and garlic chips

### MAIN COURSE

#### RISOTTO CALAMARI, PISELLI E POMODORINI

Acquerello carnaroli rice with squid, green peas,  
roasted Datterini tomatoes, butter and parmesan

or

#### TAGLIATELLE AL RAGU DI VITELLO E PORCINI

Fresh eggs tagliatelle pasta with slow cook veal ragu in  
San Marzano and Pinot Grigio wine sauce with  
Porcini mushrooms and parmesan shaves

or

#### SPIGOLA ALLA PUGLIESE

Pan roasted Mediterranean sea bass in Datterini tomatoes,  
Taggiasche olives and Lilliput capers crust  
with spinach and grilled asparagus

or

#### COSTATA DI AGNELLO AL FORNO

Pan roasted Australian rack of lamb with roasted baby potatoes,  
mix bell peppers, broccoletti and rosemary jus

(\$120 supplement)\*

or

#### MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese  
Choice of bone ham, salami, mushrooms, olives

### DESSERT

Theo's selection of desserts

#### Kimbo coffee or tea

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\$348 per person

\$40\* - Peroni Beer

\$90\* - House Italian red or white wine by glass

All prices are subject to an additional 10% service charge

\*Supplement items are not applicable to any discount

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## SET LUNCH

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24<sup>th</sup> October to 27<sup>th</sup> October

### STARTER

#### THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian cold cuts, artisan cheese,  
Italian salads, grilled vegetables, Portobello mushrooms  
mix olives, pickles, 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, green peas,  
yellow and green zucchini and San Marzano tomato sauce

or

#### LINGUINE AL PEPERONCINO

#### ROSSO SPECK E SALSA ARRABBIATA

Red chili 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 bone ham, salami, mushrooms, olives

### DESSERT

Theo's selection of desserts

### Kimbo coffee or tea

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\$348 per person

\$40\* - Peroni Beer

\$90\* - House Italian red or white wine by glass

All prices are subject to an additional 10% service charge

\*Supplement items are not applicable to any discount

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## SET LUNCH

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*30<sup>th</sup> October – 3<sup>rd</sup> November*

### STARTER

#### THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian cold cuts, artisan cheese,  
Italian salads, grilled vegetables, Portobello mushrooms  
mix olives, pickles, 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

(\$120 supplement)\*

or

#### MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese  
Choice of bone ham, salami, mushrooms, olives

### DESSERT

Theo's selection of desserts

**Kimbo coffee or tea**

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\$348 per person

\$40\* - Peroni Beer

\$90\* - House Italian red or white wine by glass

All prices are subject to an additional 10% service charge

\*Supplement items are not applicable to any discount