

THEO MISTRAL
— ITALIAN KITCHEN —
BY THEO RANDALL

VEGAN SET MENU

CARPACCIO DI POMODORI E PANE AROMATICO

Sliced heritage tomatoes from Italy
dressed with 10 years aged balsamic vinegar
and extra virgin Puglia olive oil, bread crumbs,
radicchio, rucola, and aromatic herbs from our urban garden

RISOTTO AI FUNGHI, FINFERLI, PORCINI

Acquarello Carnaroli rice with porcini
and girolle mushroom, crispy garlic and fresh thyme

POLENTA VALSUGANA E RAGU DI VEGETALI

Valsugana polenta from northern Italy
with slow cooked Italian vegetable ragu

or

TORTINO DI CECI

Chickpea cake with roasted red bell peppers,
potatoes and caramelized red onions

PANNACOTTA AL LATTE DI COCCO

Coconut pannacotta, fresh strawberry soup,
strawberry lime salad

Espresso or tea

\$488 per person

*Please make reservation and pre-order at least two days in advance

(No discount or cash voucher is applicable)

Price is subject to an additional 10% service charge