

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

5 October to 9 October

INSALATA CAPRESE

Mozzarella cheese and tomato salad served with radicchio, frisee and aged balsamic

or

CARPACCIO DI BRESAOLA

Thin sliced beef bresaola served with Datterini tomatoes, rocket, parmesan shave, pine nut and aged balsamic

or

CREMA DI ZUCCA, PANCETTA E SALVIA

Pumpkin soup with crispy pancetta and sage

RISOTTO AI FUNGHI PORCINI E TARTUFO

Acquarello carnaroli rice served with porcini mushrooms, thyme and black truffle pate

or

GAMBERONI ALLA GRIGLIA

Marinated and grilled king prawns served with aioli sauce, roasted new potatoes and frisee salad

or

CARRE DI AGNELLO AL FORNO

Pan roasted Australian rack of lamb served with garlic mashed potato and roasted vegetables (\$90 supplement)

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese, choice of mushrooms, ham, olives, salami

TORTA MORBIDA AL CIOCCOLATO

Soft chocolate cake served with mascarpone cream, chocolate shave and vanilla ice cream

or

TIRAMISU

Our signature style Italian tiramisu

or

TORTA ALLA RICOTTA

Ricotta cheese cake served with caramelized almonds, raspberry and chocolate ice cream

Espresso or tea

3 courses	\$308
Peroni beer (No discount is applicable)	\$40

All prices are subject to an additional 10% service charge

THEO MISTRAL

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SET LUNCH

12 October to 16 October

CARPACCIO DI POMODORI

Selection of thin sliced tomatoes served with cherry mozzarella,
rocket salad and spice bread crumb

or

TARTARE DI TONNO ALLA MEDITERRANEA

Yellow fin tuna tartar served in mediterranean style

or

CREMA DI FUNGHI E TARTUFO

Wild mushrooms and black truffle creamy soup

SPAGHETTI ALLA CARBONARA

Spaghetti mancino carbonara with pancetta, egg and
parmesan cheese

or

TAGLIATA DI MANZO ALLA NAPOLI

Grilled U.S. sirloin tagliata style

served with roasted Datterini tomatoes, parmesan and truffle jus
(\$120 supplement)

or

RISOTTO DI MARE

Carnaroli rice served with San Marzano tomato sauce, seafood
and urban herbs

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese, choice of mushrooms, ham,
olives, salami

CROSTATA DI LIMONI

Amalfi lemon tart served with sour cream, dried lemon
and caramelized almonds

or

TORTA CAPRESE E MANDORLE

Chocolate and almonds cake caprese style
served with vanilla ice cream

or

PANNA COTTA

Our signature panna cotta style served with fruit salad
and mango sauce

Coffee or tea

3 courses	\$308
Peroni beer (No discount is applicable)	\$40

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THEO MISTRAL

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SET LUNCH

19 October to 23 October

INSALATA DI SPINACI

Baby spinach salad served with pumpkin chips, Datterini tomato, parmesan shave and caprino cheese

or

PROSCIUTTO DI PARMA E MELONE

Prosciutto parma ham served with melon, argula, roasted Datterini tomato, cherry mozzarella and age balsamic

or

ZUPPA DI LENTICCHIE

Soup of lentils, carrot, celery, onion, marjoram and San Marzano tomatoes

PAPPARDELLE AL RAGU DI MANZO

Pappardella pasta with slow cook beef in Chianti and San Marzano tomatoes, parmesan cheese

or

MERLUZZO E SAFFRON LIMONE

Pan roasted cod fish served with mashed potato and roasted bell pepper, saffron lemon sauce

or

CARRE DI AGNELLO AL FORNO

Roasted Australian rack of lamb served with spinach and roasted cauliflower, rosemary jus

(\$90 supplement)

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese, choice of mushrooms, ham, olives, salami

CROSTATA DI LIMONI

Amalfi lemon tart served with sour cream, dried lemon and caramelized almonds

or

TORTA ALLA RICOTTA

Ricotta cheese cake served with caramelize almonds, raspberry and chocolate ice cream

or

TIRAMISU

Our signature style Italian tiramisu

Coffee or tea

3 courses	\$308
Peroni beer (No discount is applicable)	\$40

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THEO MISTRAL

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SET LUNCH

26 October to 30 October

INSALATA MISTA NOCI E CAPRINO

Italian mix leaves salads served with Datterini tomato, parmesan shave, caprino and walnut
or

SALUMI MISTI E MOZZARELLA

Selection of Italian artisan salumi served with mozzarella, radicchio, and rocket
or

CREMA AGLI ASPARAGI

Asparagus creamy soup with crunchy garlic and dried pancetta

RISOTTO ZUCCHINI E GAMBERI

Acquarello carnaroli rice served with roasted Datterini tomato, shrimps, courgettes and parmesan
or

FETTUCCINE ALLA NORMA

Mancino fettuccine pasta served with tomato fillet, dried garlic, aubergine and Italian dried salty ricotta
or

PANCETTA DI MAIALE

Roasted Iberico pork loin served with garlic mashed potato, bell pepper and marsala sauce
(\$60 supplement)
or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese, choice of mushrooms, ham, olives, salami

TORTA MORBIDA AL CIOCCOLATO

Soft chocolate cake served with mascarpone cream, dried orange and caramelized hazelnut
or

CAPRESE CIOCCOLATO BIANCO E MANDORLE

White chocolate, lemon and almonds cake caprese style served with vanilla ice cream and dried lemon
or

TIRAMISU

Our signature style Italian tiramisu

Coffee or tea

3 courses	\$308
Peroni beer (No discount is applicable)	\$40

All prices are subject to an additional 10% service charge