

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

4 January to 8 January

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian salads, cured meats and salami, fish, mozzarella cheese, Italian tomatoes, olives, marinated vegetables, freshly baked breads
or

ZUPPA DI PEPERONI GIALLI

Yellow bell pepper soup

MAIN COURSE

RISOTTO ALLO ZAFFERANO CON PANCETTA E DATTERINI

Saffron carnaroli rice
with pancetta and roasted Datterini tomatoes
or

LINGUINE ALLA RALABRESE

Linguine pasta with garlic, olive oil, red chilli and broccoli
or

SPIGOLA AL FORNO

Baked Sea bass with Lilliput capers and taggiasche olives served with garlic mashed potatoes, baby spinach and lemon sauce
or

CONTROFILETTO ALLA GRIGLIA

Grilled Australian beef sirloin
served with roasted new potatoes and portobello mushrooms
(\$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	\$328
Peroni Beer (No discount applicable)	\$40

All prices are subject to an additional 10% service charge

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BY THEO RANDALL

SET LUNCH

3 courses	\$328
Peroni Beer (No discount applicable)	\$40

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THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

SET LUNCH

11 January to 15 January

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian salads, cured meats and salami, fish, mozzarella cheese, Italian tomatoes, olives, marinated vegetables, freshly baked breads
or

CREMA DI PATATE E PORRI

Potatoes and leeks soup

MAIN COURSE

RISOTTO AI FUNGHI SELVATICI

Carnaroli rice served wild mushrooms, butter, parmesan cheese and thyme
or

FETTUCCINE RUCOLA E GAMBERETTI

Potato fettuccine served with wild rocket, cream, parmesan cheese and shrimps
or

SALMONE CAPPERI E LIMONE

Baked salmon, capers and lemon served with spinach and roasted cauliflower
or

AGNELLO ALLA ERBE

Pan fried Australian rack of lamb marinated with Italian herbs served with garlic mashed potatoes, yellow bell pepper and jus
(\$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	\$328
Peroni Beer (No discount applicable)	\$40

All prices are subject to an additional 10% service charge

THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

SET LUNCH

18 January to 22 January

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian salads, cured meats and salami, fish, mozzarella cheese, Italian tomatoes, olives, marinated vegetables, freshly baked breads
or

CREMA DI PISELLI E SCALOGNO

Green peas and shallots soup

MAIN COURSE

RISOTTO AI PEPERONI ROSSI

Carnaroli rice served with roasted red bell peppers, parmesan cheese, butter and Italian basil
or

PACCHERI COZZE E POMODORINI

Paccheri pasta served with black mussels, Datterini tomatoes, red chilli and parsley
or

ORATA IN CROSTA DI OLIVE

Pan fried and baked sea bream in black olive crust served with roasted potatoes and red bell peppers
or

FILETTO DI MAIALE AL FORNO CON SALSA AL TARTUFO

Pan fried pork tenderloin served with saffron mash, broccoli and black truffles jus
(\$60 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	\$328
Peroni Beer (No discount applicable)	\$40

All prices are subject to an additional 10% service charge

THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

SET LUNCH

3 courses	\$328
Peroni Beer (No discount applicable)	\$40

All prices are subject to an additional 10% service charge

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

25 January to 29 January

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian salads, cured meats and salami, fish, mozzarella cheese, Italian tomatoes, olives, marinated vegetables, freshly baked breads
or

CREMA DI ZUCCHINI VERDI E MENTA

Green courgette and mint soup

MAIN COURSE

RISOTTO SPECK E CAVOLFIORI

Carnaroli rice served with cauliflower, smoked speck ham, butter and parmesan cheese
or

SPAGHETTI ALLA CARBONARA

Spaghetti with egg yolk, cream, parmesan cheese and pancetta
or

MERLUZZO AL FORNO

Pan roasted Atlantic black cod served with yellow bell peppers, green beans and white wine sauce
or

CONTROFILETTO ALLA NAPOLI

Grilled Australian beef sirloin served with wild rocket, roasted Datterini tomatoes, and aged balsamic (\$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	\$328
Peroni Beer (No discount applicable)	\$40

All prices are subject to an additional 10% service charge