

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

HAPPY NEW YEAR 2022

Buffet Style Of Theo's Antipasti Table

Enjoy a selection of Italian salads, freshly baked breads, artisan cured meat and cheeses from different region of Italy

Buffet Style Of Seafood Table

Freshly shucked oysters, clams, mussels, tuna carpaccio, seafood salad, octopus salad, smoked salmon, crayfishes, sea whelks, swordfish carpaccio, lobster and crab leg

Hot Soup Corner

Porcini and black truffle creamy Soup
Seafood fish stew in lobster bisque

Taste of Pasta

TAGLIERINI PORCINI E TARTUFO BIANCO

Homemade taglierini pasta with parmesan, thyme, Porcini mushrooms and white truffle
or

RAVIOLI AI CROSTACEI E CAVIALE

Homemade ravioli pasta stuffed with lobster, prawns, ricotta and parmesan
with lobster bisque and caviar

Main Course

FILETTO ALLA ROSSINI

Pan roasted Australian Wagyu beef tenderloin with foie gras, celeriac puree, selection of roasted vegetable and porcini jus
or

CARRE DI VITELLO

Pan roasted Italian veal loin with crispy coppa, peas puree, fennel, broccoletti, multicolor beetroot, asparagus and Girolles sauce
or

GARUPA OSTRICHE E CHAMPAGNE

Pan roasted and baked garoupa fillet in champagne and oyster sauce with kale, baby carrots and green asparagus
or

GAMBERONI IMPERIALI ALLA GRIGLIA

Citrus marinated and grilled Carabineros with Mediterranean barley salad and saffron aioli

Theo's festive desserts

Selection of our signature dessert, fruit salad, panettone and traditional Christmas Italian cakes

\$1188 per person

Price is subject to additional 10% service charge