

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

4th April to 8th April

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 tiramisù

or

TORTA ALLA RICOTTA

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

Espresso or tea

3 courses	\$348
Peroni Beer*	\$40

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

SET LUNCH

11th April to 15th April

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

Espresso or tea

3 courses	\$348
Peroni Beer*	\$40

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THEO MISTRAL

ITALIAN KITCHEN
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SET LUNCH

19th April to 22nd April

INSALATA DI SPINACI

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

PROSCIUTTO DI PARMA E MELONE

Prosciutto Parma ham served with melon, argula,
roasted Datterini tomatoes, cherry mozzarella
and aged balsamic
or

ZUPPA DI LENTICCHIE

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

PAPPARDELLE AL RAGU DI MANZO

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

MERLUZZO E ZAFFERANO E 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 tiramisù

Espresso or tea

3 courses	\$348
Peroni Beer*	\$40

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THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

SET LUNCH

25th April to 29th April

STARTER

THEO'S ANTIPASTI TABLE

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

or

MINISTRONE ALLA GENOVESE

Italian style minestrone soup with garlic chips and basil pesto

MAIN COURSE

RISOTTO PORCINI, LUGANIGA

ECREMA AL TARTUFO NERO

Acquerello carnaroli rice with porcini mushrooms, Luganega sausage, butter, parmesan and black truffle

or

MEZZE MANICHE AL RAGU DI POLIPO

Mancini Mezze Maniche pasta with slow cook octopus and San Marzano ragu sauce with garlic, chilli and parsley

or

GRUPA CHAMPAGNE, FINOCCHI E FINFERLI

Pan baked garoupa in champagne sauce, fennel and girolles mushrooms with garlic spinach and roasted potatoes

or

CONTROFILETTO ALLA GRIGLIA

Grilled U.S. sirloin steak with celeriac puree, pancetta, selection of roasted vegetables, and jus sauce

(\$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	\$348
Peroni Beer*	\$40

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