

# THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

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## SET LUNCH

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*1<sup>st</sup> June to 2<sup>nd</sup> June*

### 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

#### ZUPPA CREMOSA DI ASPARAGI E TARTUFO

Green asparagus and truffle creamy soup  
with garlic chips and crispy sage

### MAIN COURSE

#### RISOTTO SPECK, FUNGHI E MANDORLE

Acquerello carnaroli rice with smoked speck ham,  
mix wild mushrooms, butter,  
parmesan cheese and almonds flakes

or

#### SPAGHETTI AL NERO SI SEPPIA, FRUTTI DI MARE E GAMBERONE

Black ink spaghetti pasta with pan fried king prawn,  
clams, mussels, baby squid, sea bass  
and Datterini tomatoes

(\$120 supplement)\*

or

#### GRUPA AI FUNGHI MOREL, POMODORINI GIALLI E VERMUTH

Pan baked garoupa fish fillet in vermouth wine,  
yellow Datterini tomatoes and morel mushrooms  
with spinach, cauliflower and broccoletti

or

#### BISTECCA DI MAIALE AI FERRI

Grilled Iberico pork loin with roasted baby potatoes,  
green kale, pancetta and marsala sauce

or

#### MAKE YOUR OWN PIZZA

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

### DESSERT

Theo's selection of desserts

Espresso or tea

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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

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## SET LUNCH

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*6<sup>th</sup> June to 10<sup>th</sup> June*

### 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

#### ZUPPA CREMOSA AL GRANCHIO

Crab creamy soup with croutons and garlic chips

### MAIN COURSE

#### RISOTTO ALLA MILANESE E STINCO DI VITELLO

Saffron carnaroli rice with slow cook veal shank, butter, parmesan and bone marrow  
or

#### MEZZE MANICHE COZZE, VONGOLE POMODORINI E PAN GRATTATO

Mancino Mezze Maniche pasta with clams, mussels, Datterini tomatoes and bread crumbs  
or

#### ORATA ALL'ACQUA PAZZA

Pan baked sea bream with celery, carrots, onions, potatoes, Datterini tomatoes and kale in Pinot Grigio wine and San Marzano tomato sauce  
or

#### FILETTO ALLA ROSSINI

Pan roasted Australian M4 Wagyu beef tenderloin with foie gras, truffle potato puree, mix wild mushrooms, broccoletti and truffle 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

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|              |       |
|--------------|-------|
| 3 courses    | \$348 |
| Peroni Beer* | \$40  |

All prices are subject to an additional 10% service charge

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# THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

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## SET LUNCH

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*13<sup>th</sup> June to 17<sup>th</sup> June*

### 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 PRIMAVERA

Selection of green vegetable minestrone style with garlic chips and basil pesto

### MAIN COURSE

#### RISOTTO AI FUNGHI MOREL, TIMO E TARTUFO NERO

Acquerello carnaroli rice with morel mushrooms, thyme, butter, parmesan cheese and black truffle pate  
or

#### TAGLIATELLE AL GRANCHIO,

#### POMODORINI SECCHI E ERBA CIPOLLINA

Fresh eggs tagliatelle pasta with mud crab meat, sun dried tomatoes and San Marzano tomato sauce  
or

#### TONNO SCOTTADITO ALL'ACETO BALSAMICO

Pan fried yellow fin tuna steak with spinach, green asparagus, roasted multicolor Datterini tomatoes and reduction of balsamic vinegar  
or

#### GRIGLIATA DI CARNE MISTA

Grilled Australian lamb chop and U.S. sirloin with roasted potatoes, mix wild mushrooms and Porto 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

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|              |       |
|--------------|-------|
| 3 courses    | \$348 |
| Peroni Beer* | \$40  |

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# THEO MISTRAL

ITALIAN KITCHEN

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## SET LUNCH

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*20<sup>th</sup> June to 24<sup>th</sup> June*

### 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

#### ZUPPA CREMOSA DI POMODORO

#### SCALOGNO E BASILICO

Selection of tomatoes, shallots and basil creamy soup with croutons and garlic chips

### MAIN COURSE

#### RISOTTO ALLO ZAFFERANO, SALSICCIA, ASPARAGI E PISELLI

Saffron acquerello carnaroli rice with Luganiga sausage, asparagus, green peas, thyme, butter and parmesan cheese

or

#### SPAGHETTI AL NERO DI SEPPIA, SEPIOLINE, CALAMARI E ZUCCHINE

Black ink spaghetti pasta with squid, baby cuttlefish, yellow and green zucchini, Datterini tomatoes and San Marzano tomato sauce

or

#### ORATA IN Crosta DI OLIVE BIANCHE, POMODORINI E CAPPERI

Pan roasted sea bream fillet in white Gaeta olives, Lilliput capers, multicolor Datterini tomato crust with baby carrots, garlic spinach and saffron lemon sauce

or

#### AGNELLO AL PANE AROMATICO

Pan roasted Australian rack of lamb in spice bread crumb crust with roasted baby potatoes, mix bell peppers, broccoletti 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

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3 courses

\$348

Peroni Beer\*

\$40

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# THEO MISTRAL

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## SET LUNCH

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*27<sup>th</sup> June to 30<sup>th</sup> June*

### 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

#### CREMA DI CIPOLLE ROSSE, PATARE E ROSMARINO

Red onions, potato and rosemary creamy soup  
with croutons and urban herbs

### MAIN COURSE

#### RISOTTO ARAGOSTA,

#### ASPARAGI E POMODORINI SECCHI

Acquarello carneroli rice with Boston lobster, bisque, green asparagus and sun dried tomatoes

(\$90 supplement)\*

or

#### PAPPARDELLE AI FUNGHI DI BOSCO,

#### GUANCIALE E PECORINO

Fresh eggs pappardelle pasta with mix wild mushrooms, guanciale pork cheek, butter and pecorino cheese

or

#### MERLUZZO ALLA LIVORNESE

Pan baked Atlantic black cod in San Marzano tomato sauce, capers, Taggiasche olives and Pinot Grigio wine with roasted potatoes and garlic spinach

or

#### PANCIA DI MAIALINO AL FORNO

Slow cook pork belly with truffle potato puree, mix bell peppers, broccoletti and marsala sauce

or

#### MAKE YOUR OWN PIZZA

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

### DESSERT

Theo's selection of desserts

Espresso or tea

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|              |       |
|--------------|-------|
| 3 courses    | \$348 |
| Peroni Beer* | \$40  |

All prices are subject to an additional 10% service charge

\*Supplement items are not applicable to any discount