

# THEO MISTRAL

ITALIAN KITCHEN  
BY THEO RANDALL

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## SET LUNCH

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*1<sup>st</sup> August to 5<sup>th</sup> August*

### 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 VEGETALE

Selection of mix vegetable minestrone style soup with garlic chips and urban herbs

### MAIN COURSE

#### RISOTTO OSTRICHE, CHAMPAGHE E POMODORINI

Acquerello carnaroli rice with oyster, champagne and roasted Datterini tomatoes

or

#### SPAGHETTI AL TARTUFO, GUANCIALE E TARTUFO

Truffle spaghetti pasta with guanciale pork cheek, fresh cream, thyme, porcini mushrooms and parmesan cheese

or

#### MERLUZZO AI FINFERLI, POMODORINI E FINOCCHI

Pan baked Atlantic black cod in vermouth wine, Datterini tomatoes and fennel with garlic kale, broccoli and baby carrots

or

#### TAGLIATA DI MANZO AI FUNGHI MOREL

Grilled U.S. sirloin steak tagliata style with morel mushrooms, rocket, Datterini tomatoes and truffle 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

All prices are subject to an additional 10% service charge

\*Supplement items are not applicable to any discount

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## SET LUNCH

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*8<sup>th</sup> August to 12<sup>th</sup> August*

### 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 CIPOLLE, SCALOGNO E DRAGONCELLO

Onions, shallots and tarragon creamy soup  
with garlic chips and urban herbs

### MAIN COURSE

#### RISOTTO MILANESE AI FRUTTI DI MARE E CAPESANTE IN PADELLA

Saffron carnaroli rice with pan fried scallops,  
clams, mussels, prawns, sea bass,  
squid and Datterini tomatoes

(\$120 supplement)\*

or

#### FETTUCCHINE ALL'AMATRICIANA E FUNGHI NERI

Fresh eggs fettuccine pasta with amatriciana sauce,  
black trumpet mushrooms and pecorino cheese

or

#### PESCE SPADA ALLA GRIGLIA

Grilled swordfish loin with spinach, broccoli, rocket,  
Datterini tomatoes and aged balsamic

or

#### POLLETTO ALLA GRIGLIA

Grilled baby spring chicken with roasted baby  
potatoes, mix bell peppers and spice truffle jus

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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## SET LUNCH

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*15<sup>th</sup> August to 19<sup>th</sup> August*

### 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 PEPERONI ROSSI E ZENZERO

Red bell peppers and ginger creamy soup  
with garlic chips and urban herbs

### MAIN COURSE

#### RISOTTO GORGONZOLA, SPECK E FUNGHI SELVATICI

Acquerello carnaroli rice with smoked speck ham, gorgonzola cheese and wild mix mushrooms

or

#### LINGUINE AL NERO DI SEPPIA, CARCIOFI, VONGOLE E BOTTARGA

Black ink linguine pasta with artichoke, clams, multicolor Datterini tomatoes and bottarga di muggine

or

#### TONNO ALLA NAPOLI

Grilled yellow fin tuna steak with roasted Datterini tomatoes, rocket salad and glazed balsamic

or

#### ARROSTO DI VITELLO ALLA ROSSINI

Pan roasted Italian veal loin with foie gras, truffle potato puree, garlic spinach, broccoletti, thyme and porcini 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

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## SET LUNCH

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*22<sup>nd</sup> August to 26<sup>th</sup> August*

### 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 PAPATE, ZAFFERANO E TARTUFO

Saffron, potato and black truffle creamy soup with urban herbs and garlic chips

### MAIN COURSE

#### RISOTTO CALAMARI, PISELLI E POMODORINI

Acquerello carnaroli rice with squid, green peas, roasted Datterini tomatoes, butter and parmesan

or

#### FETTUCCHINE AL RAGU DI VITELLO E PORCINI

Fresh eggs fettuccine pasta with slow cook veal ragu in San Marzano and Pinot Grigio wine sauce with porcini and parmesan shaves

or

#### SPIGOLA ALLA PUGLIESE

Pan roasted Mediterranean sea bass in Datterini tomatoes, Taggiasche olives and Lilliput capers crust with spinach and grilled asparagus

or

#### COSTATA DI AGNELLO AL FORNO

Pan roasted Australian rack of lamb with roasted baby potatoes, mix bell peppers, broccoletti and rosamery 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
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## SET LUNCH

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*29<sup>th</sup> August to 31<sup>st</sup> August*

### 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 AI FUNGHI SELVATICI E TIMO

Wild mushrooms and thyme creamy soup  
with croutons and crispy sage

### MAIN COURSE

#### RISOTTO GRANCHIO, ZUCCHINI E PISELLI

Acquerello carnaroli rice with mud crab meat,  
yellow and green zucchini, green peas  
and San Marzano tomato sauce

or

#### LINGUINE AL PEPERONCINO ROSSO

#### SPECK E SALSA ARRABBIATA

Red chilli linguini pasta with smoked speck ham,  
arrabbiata sauce and pecorino cheese

or

#### GABERONI ALLA GRIGLIA

Grilled Vietnamese king prawn with spinach,  
broccoletti and saffron aioli sauce

or

#### FILETTO DI MANZO AI FUNGHI MOREL

Pan roasted Australian M4 Wagyu beef tenderloin with  
celeriac puree, selection of roasted vegetable,  
roasted baby potatoes and morel mushrooms 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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