

# THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

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## SET DINNER MENU

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### INSALATA DI GRANCHIO

Fresh crabmeat with Florence fennel,  
dandelion and Sardinian bottarga

**Prosecco, Bottega, NV**

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### CAPPELLETTI DI VITELLO

Handmade pasta filled with slow cooked veal and pancetta  
with porcini mushrooms and parmesan

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### RISOTTO CON ARAGOSTA

Risotto with Boston lobster, San Marzano tomatoes,  
parsley and fresh chilli

**Pinot Grigio, Veneto, Bottega, 2017**

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### BURRIDA DI PESCE

Fish stew of tiger prawn, sea bass, scallops, mussels,  
saffron, potatoes and parsley

**Chardonnay, Piemonte, Cascina Faletta, 2017**

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### ARROSTO DI FARAONA

Roasted guinea fowl filled  
with prosciutto di Parma, lemon zest, thyme  
and mascarpone on pagnotta bruschetta with Swiss chard,  
porcini and portobello mushrooms

**Nebbiolo, Langhe Piemonte, Sylla Sebaste, 2014**

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### CROSTATA DI LIMONE DI AMALFI

Amalfi lemon tart

or

### TORTA MORBIDA AL CIOCCOLATO

Soft chocolate cake with crema di mascarpone

**Giovanni Dri, Il Roncat, Friuli, Ramandolo, 2012**

Espresso or tea

Theo Mistral chocolate bar

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\$888 per person

Signature Club member \$788 per person

Wine pairing with 4 glasses of selected wine : \$328 per person

Minimum order of 2 persons

(No discount or cash voucher is applicable)

Price is subject to an additional 10% service charge