

# THEO MISTRAL

ITALIAN KITCHEN  
BY THEO RANDALL

## WHITE TRUFFLE TASTING MENU

### CARPACCIO DI MANZO E TARTUFO BIANCO

*Thinly sliced U.S. black Angus tenderloin with rocket, radicchio, fennel, aged balsamic dressing, porcini powder and Alba white truffle*

***Prosecco, Bottega, NV***

### TAGLIERINI CACIO PEPE E TARTUFO BIANCO

*Homemade fresh eggs taglierini pasta with 36 months aged parmesan and Roman pecorino cheese, black pepper and Alba white truffle*

***Pinot Grigio, Veneto, Bottega, 2018***

### FILETTO ALLA ROSSINI E TARTUFO BIANCO

*Pan roasted Australian Wagyu tenderloin with foie gras, celeriac puree, roasted cauliflower, fennel, baby beetroot, jus and Alba white truffle*

***Cabernet Sauvignon, Veneto, Bottega, 2018***

### GELATO ALLA VANIGLIA E TARTUFO BIANCO

*Vanilla ice cream with Alba white truffle*

***Limoncello, Sicily, Deliza***

**Espresso or tea**

\$1188 per person

Signature Club member \$1088 per person

All the above dishes are included 2 grams of Alba white truffle.

Extra Alba white truffles are sold by weight at \$90 per gram.

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

Prices are subject to an additional 10% service charge  
(Not applicable to any discount or cash voucher)