

# THEO MISTRAL

ITALIAN KITCHEN  
BY THEO RANDALL

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## SET LUNCH

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*3<sup>rd</sup> May to 6<sup>th</sup> May*

### 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 CAVOLFIORI E TARTUFO

Cauliflower and black truffle creamy soup  
with garlic chips and urban herbs

### MAIN COURSE

#### RISOTTO ASPARAGI E TARTUFO NERO

Acquerello carnaroli rice with green asparagus, butter, parmesan cheese and black truffle  
or

#### PACCHERI AI FRUTTI DI MARE E BOTTARGA

Mancino paccheri pasta with prawns, clams, mussels, squid, sea bass, bottarga di muggine, Datterini and San Marzano tomato sauce  
(\$90 supplement)\*  
or

#### ORATA AL FORNO IN SALSA DI VONGOLE, ZAFFERANO E ERBA CIPOLLINA

Pan roasted sea bream fillet with clams, spinach, multicolor carrots, saffron and chives sauce  
or

#### ARROSTO DI MAIALE FONTINA E SPECK

Pan roasted Iberico pork loin with smoked speck ham, fontina cheese, roasted baby potatoes, mix bell peppers 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

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## SET LUNCH

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*10<sup>th</sup> May to 13<sup>th</sup> May*

### 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 CREMA DI PEPEPONI GIALLI E ZENZERO

Yellow bell peppers and ginger creamy soup with croutons and crunchy sage

### MAIN COURSE

#### RISOTTO ALLA MILANESE GAMBERI CALAMARI E POMODORINI

Saffron Acquerello carnaroli rice with prawn, bisque, baby squid, sun dried tomatoes and San Marzano tomato sauce  
or

#### PAPPARDELLE AL RAGU DI MANZO E FUNGHI NERI

Fresh eggs pasta with slow cook beef ragu in Chianti wine and San Marzano tomato sauce with black trumpet mushrooms and parmesan  
or

#### SALMONE AL MIELE E SESAMI

Pan roasted Atlantic salmon glazed in honey and sesame seeds with spinach, asparagus and broccoletti  
or

#### BISTECCA AI FERRI E FINFERLI

Grilled U.S. rib eye steak with truffle potato puree, baby carrots, garlic green kale, baby beetroot and girolles 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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*16<sup>th</sup> May to 20<sup>th</sup> May*

### 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 ZUCCA, TIMO E TARTUFO NERO

Pumpkin, thyme and black truffle creamy soup with garlic chips and croutons

### MAIN COURSE

#### RISOTTO CAPESANTE OSTRICHE E GAMBERONE

Acquerello carnaroli rice with scallops, oyster, grilled king prawn, with Datterini tomatoes and rocket  
(\$90 supplement)\*

or

#### CASARECCE ALLA NERANO, SALSAICCIA E MENTA

Casarecce pasta with Luganiga sausage, green zucchini, fresh mint, butter and parmesan cheese

or

#### MERLUZZO AL VERMUTH, PORCINI E FINOCCHI

Pan baked Atlantic black cod in vermouth wine, fennel and porcini mushrooms with spinach, cauliflower and broccoli

or

#### ARROSTO DI FARAONA

Pan roasted guinea fowl with roasted potatoes, green kale, mascarpone and jus 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

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# THEO MISTRAL

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## SET LUNCH

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*23<sup>rd</sup> May to 27<sup>th</sup> May*

### 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 PATATE, PISELLI E ZAFFERANO

Saffron, potato and green pea creamy soup  
with garlic chips and urban herbs

### MAIN COURSE

#### RISOTTO ALLA NORCIA E CREMA DI TARTUFO

Acquerello carnaroli rice with Luganiga sausage, wild mix mushrooms, butter, parmesan cheese  
and black truffle pate  
or

#### LINGUINE AL PEPERONCINO ROSSO

#### ARAGOSTA E POMODORINI GIALLI

Red chilli linguine pasta with Boston lobster, bisque, San Marzano tomato sauce  
and yellow Datterini tomatoes  
(\$90 supplement)\*  
or

#### SPIGOLA AL FORNO IN SALSIA DI OSTRICHE E SPUMANTE

Pan roasted sea bass fillet with green kale, asparagus, oyster and spumante wine sauce  
or

#### VITELLO AL FORNO IN SALSIA DI PORCINI E PANCETTA

Pan roasted Italian veal loin with roasted potatoes, mix bell peppers, porcini and pancetta jus 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

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## SET LUNCH

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*30<sup>th</sup> May to 31<sup>st</sup> May*

### 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, couliflower 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
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