
THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

PREMIUM LUNCH

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian salads, cured meats and salami, mozzarella cheese, Italian tomatoes, olives, marinated vegetables, freshly baked breads

"A TASTE FROM THEO"

CAPPELETTI DI OCA

Handmade pasta filled with slow cooked goose and pancetta with porcini mushroom sauce and truffle

or

RISOTTO AL GRANCHIO E ASPARAGI

Acquarello carnaroli rice with San Marzano tomato sauce, crab meat, green asparagus, Datterini tomatoes, dried garlic and urban herbs

(\$30 supplement as second course)

(\$60 supplement as main course)

ARROSTO DI FARAONA

Roasted guinea fowl filled with prosciutto di Parma, lemon zest, thyme and mascarpone

or

FILETTO ALLA ROSSINI

Pan roasted U.S. tenderloin served with foie gras

(\$90 supplement)

or

SALMONE ALLA PUGLIESE

Pan roasted Atlantic salmon served with Datterini tomatoes, Taggiasche olives, Lilliput caper

or

MERLUZZO AL VERMOUTH E PORCINI

Baked Atlantic black cod served with porcini mushrooms, fennel, thyme, roasted potatoes and broccoli

or

SFORMATO DI FONTINA E CARCIOFI (V)

Double baked soufflé with Italian artichokes, fontina cheese, spinach, cream and parmesan

THEO'S SELECTION OF DESSERTS

Espresso or tea

3 courses (starter, main course & dessert)	\$378
4 courses (starter, pasta, main course & dessert)	\$398
Free flow of Ferrari Brut sparkling, Lambrusco Ceci	\$198
Sparkling, Syrah Stemmari, Chardonnay Stemmari	
Free flow of soft drinks, chilled juice, lemonade	\$68

All prices are subject to an additional 10% service charge