

THEO **MISTRAL**

ITALIAN KITCHEN

BY THEO RANDALL

## SIGNATURE DISHES SET MENU

### INSALATA DI GRANCHIO E ARAGOSTA

Fresh Boston lobster and mud crab with Florence fennel, rocket salad, Sardinian bottarga and Amalfi lemon dressing

### CAPPELLETTI DI OCA

Handmade pasta filled with slow cooked goose, lardo and parmesan with porcini and girolle mushroom sauce

### MERLUZZO AL VERMOUTH E PORCINI

Baked Atlantic black cod with porcini mushrooms, fennel, thyme and vermouth with Swiss chard and asparagus

or

### COSTATA DI AGNELLO AL PANE AROMATICO

Roasted Australian rack of lamb coated in Dijon mustard and herbs bread crumb with black truffle mashed potato, baby leek, multicolour carrots, broccoli and jus sauce

### CROSTATA DI LIMONI DI AMALFI

Homemade Amalfi lemon tart served with caramelize almond, crystalized lemon and sweet sour cream

or

### TORTA MORBIDA AL CIOCCOLATO

Homemade gluten free soft chocolate cake served with mascarpone and vanilla cream, chocolate shave, crumble biscuit

**\$988 per person**

Prices are subject to an additional 10% service charge

(Not applicable to any discount or cash voucher)