

A photograph of a modern restaurant interior. The walls are made of vertical wood slats. There are several tables, some round and some rectangular, set with white plates, glasses, and small floral centerpieces. The chairs are white with dark wooden legs. The floor is made of light-colored wood. The lighting is warm and ambient.

THEO RANDALL



AT THE
INTERCONTINENTAL

THEO RANDALL

Theo Randall's passion for food was born from regular family holidays across Europe and from a young age he was destined for a culinary future.

His career began as a waiter at London's acclaimed Chez Max and after only a few weeks, Max Magarian noted Theo's talents and invited him to work in the kitchen where he spent the next four years following an apprenticeship in classic French cuisine.

In 1989, Theo joined the up-and-coming River Café and quickly found his culinary home. Theo remained at River Café for a further 15 years as head chef and it was under his patronage that the restaurant received its first Michelin star in 1997.

He then left to launch Theo Randall at the InterContinental, which opened in November 2006.

His commitment to delivering rustic produce-driven Italian food from the prestigious address of No. 1 Park Lane has earned him loyal followers and rave reviews from critics and food-lovers.



A photograph of a restaurant interior. In the foreground, there are several round tables with lit candles. In the background, there is a large wine rack filled with bottles and some potted plants. The lighting is warm and ambient.

A NOTE FROM THE TEAM

UP TO 10 GUESTS

For parties of up to 10 guests our à la carte menu remains available for your dining experience.

FROM 11 TO 15 GUESTS

For parties of 11 to 15 guests we kindly ask you to select one menu from the enclosed selections.

FROM 16 GUESTS

For parties of 16 and more, we kindly ask you to order the same option for the whole group except for those with particular dietary requirements.



PUGLIA ROOM





AMALFI ROOM





PUGLIA & AMALFI ROOMS **COMBINED**





PUGLIA ROOM

18 people

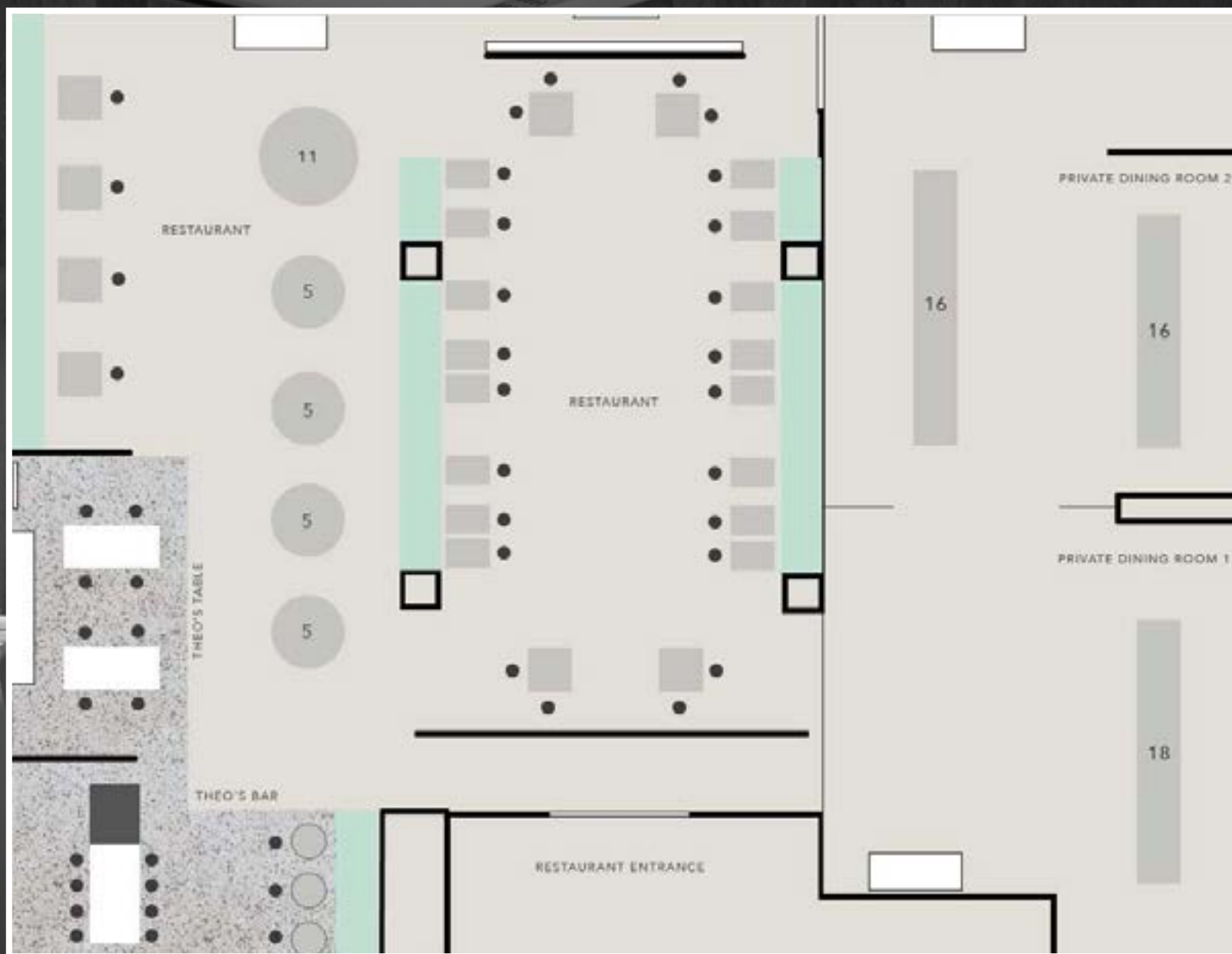
AMALFI ROOM

40 people

PUGLIA & AMALFI

58 people

CAPACITY & **FLOOR PLAN**





RESTAURANT **AND BAR**





MENUS



DRINKS RECEPTION

OPTION 1

4 canapés at £28 per person

OPTION 2

6 canapés at £38 per person

Additional canapés are £7 each per person

CANAPÉ OPTIONS

Prosciutto di Parma 33kcal

Prosciutto di Parma with marinated artichokes

Gamberetti impanati 44kcal

Crisp tiger prawns in breadcrumbs with chilli, mint and herb vinegar

Zucchine fritte 28kcal

Deep fried zucchini with sage

Burrata 36kcal

Fresh burrata with tomato and bruschetta

Crostini 33kcal

Smoked salmon, smoked trout and crème fraîche

Risotto ai funghi 38kcal

Risotto with mushrooms in espresso cups

Torta di pasta frolla 43kcal

Swiss chard, red onions, ricotta and Parmesan

Adults need around 2,000kcal a day.

Canapé options are subject to seasonal & product availability changes.

A discretionary service charge of 13.5% will be added to the bill.

Minimum spend applies. All prices include VAT at the current prevailing rate.

PRIVATE DINING MENU

OPTION 1

PRIMI

Bresaola della Valtellina 162kcal

Thinly sliced cured beef with shaved zucchini, Parmesan, Amalfi lemon and wild rocket

Mozzarella di bufala 297kcal

Buffalo mozzarella from Campania with fresh and slow-roasted datterini tomatoes, basil, wild rocket, pangrattato and salted ricotta

Risotto ai funghi 214kcal

Risotto with portobello and porcini mushrooms, parsley, butter and Parmesan

SECONDI

Arrosto di faraona 660kcal

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

Orata al forno 305kcal

Roasted sea bream fillet with roseval potatoes, spinach, tomatoes, olives, parsley and white wine

Sformato di fontina 590kcal

Baked fontina cheese soufflé with Italian spinach, cream and Parmesan

DOLCI

Amalfi lemon tart 274kcal - with crème fraîche

Ricotta cheesecake 352kcal - with pear marinated in Marsala and vanilla

Affogato 129kcal - with vanilla ice cream and chilled espresso

OPTIONAL - Additional £12 per person for cheese as an extra course

Il formaggio 178kcal

Served with mostarda and homemade crackers

£78 PER PERSON

Adults need around 2,000kcal a day.

This is a sample menu and is subject to seasonal & product availability changes.

A discretionary service charge of 13.5% will be added to the bill. Minimum spend applies.

All prices include VAT at the current prevailing rate.



PRIVATE DINING MENU

OPTION 2

PRIMI

Tartare di tonno 145kcal
Yellowfin tuna tartare with pangrattato, chopped rocket, capers and Amalfi lemon

Cappelletti all'anatra 429kcal
Handmade pasta stuffed with slow-cooked duck, porcini and parmesan

Burrata 318kcal
Burrata with grilled marinated red peppers, farinata, Swiss chard and Taggiasche olives

SECONDI

Scamone di agnello con ciammotta 489kcal
Marinated Lake District lamb rump with slow-cooked potato, green beans, aubergine, tomatoes, grilled red peppers and lamb jus

Branzino al cartoccio 358kcal
Sea bass baked with porcini mushrooms, fennel, thyme, vermouth, Castelluccio lentils and Italian spinach

Ravioli stagionali 341kcal
Seasonal ravioli

DOLCI

Amalfi lemon tart 274kcal - *with crème fraîche*

Ricotta cheesecake 352kcal - *with pears and sultanas marinated in Marsala and vanilla*

Panna cotta 420kcal - *with raspberries and almond croccante*

Seasonal sorbet 110kcal

OPTIONAL - Additional £12 per person for cheese as an extra course

Il formaggio 178kcal
Served with mostarda and homemade crackers

£90 PER PERSON

Adults need around 2,000kcal a day.
This is a sample menu and is subject to seasonal & product availability changes.
A discretionary service charge of 13.5% will be added to the bill. Minimum spend applies.
All prices include VAT at the current prevailing rate.



PRIVATE DINING MENU

OPTION 3

PRIMI

Insalata di granchio 174kcal

Fresh Devon crab with shaved fennel, dandelion, rocket salad and aioli

Ravioli di aragosta 292kcal

Fresh pasta filled with Dorset's blue lobster; with shellfish sauce, tomato, chilli and parsley

Carne salata 98kcal

Thinly sliced cured black Angus beef with marinated violet artichokes, Parmesan shavings and wild rocket

Polenta alla griglia 244kcal

Grilled polenta bramata with Parmesan, field and wild mushrooms, roasted datterini tomatoes, fresh red chilli and wild rocket

SECONDI

Filetto di manzo 515kcal

Aberdeen Angus beef fillet wrapped in coppa di Parma with carrots, fennel, turnip, spinach, Amarone sauce and salsa verde

Coda di rospo 410kcal

Wood-roasted Cornish monkfish with Charlotte potatoes, violet artichokes, thyme, garlic, crispy prosciutto with white wine, capers and parsley

Pappardelle con ragù di manzo 373kcal

Fresh pasta with slow-cooked beef in Chianti and San Marzano tomatoes

Frittata 376kcal

Field and wild mushrooms, ricotta, roasted datterini tomatoes with mixed Italian leaves, aged balsamic vinegar and Parmesan shavings

IL FORMAGGIO 179kcal

Selection of fine Italian cheeses with pear mostarda and homemade crackers

DOLCI

Chocolate and hazelnut cake 332kcal - with espresso gelato

Pear and almond tart 320kcal - with crème fraîche

Soft chocolate cake 571kcal - with crema di mascarpone

Amalfi lemon tart 274kcal - with crème fraîche

Seasonal sorbet 110kcal

£110 PER PERSON

Adults need around 2,000kcal a day.

This is a sample menu and is subject to seasonal & product availability changes.

A discretionary service charge of 13.5% will be added to the bill. Minimum spend applies.

All prices include VAT at the current prevailing rate.





MASTERCLASSES WITH THEO RANDALL

£185 per person

From 6pm on selected dates

[Click here to view Theo's Masterclass calendar](#)

INCLUSIONS

- Glass of Prosecco on arrival
- One hour masterclass demonstration with Theo Randall
- Four-course dinner with paired wine
- A special gift from Theo

Exclusive Masterclasses available upon request.
Please contact us directly for a personalised quote.
All classes must be reserved in advance and subject to availability.

All prices include VAT at the current prevailing rate and service charge.



NEGRONI MASTERCLASS

£110 per person

From 6pm on selected dates

[Click here to view the Negroni Masterclass calendar](#)

INCLUSIONS

- Intimate masterclass led by a sommelier
- Learn how to perfect three different Negroni - the Classico, Sbagliato and a personalised Negronificio experience
- Create your own bespoke signature Negroni and receive a personalised card with the recipe
- Selection of cicchetti from Theo's menu

Exclusive Masterclasses available upon request.
Please contact us directly for a personalised quote.
All classes must be reserved in advance and subject to availability.

All prices include VAT at the current prevailing rate and service charge.

OPENING HOURS

RESTAURANT

LUNCH

Tuesday to Friday
12.30-2pm

DINNER

Tuesday to Saturday
5.30-10pm

BRUNCH

Saturday
12.30-2pm
Sunday
12.30-4pm

BAR

Tuesday to Saturday
5.30-10pm

Contact our Reservations team should you have any other question:
By telephone: +44 (0)20 7409 3131 or by email: reservations@theorandall.com

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