



## TERRA DEGUSTATION MENU

### BLUEFIN TUNA TARTARE

*Colourful beetroot, avocado mousse, lemon gel, raspberry, mustard yuzu dressing*



### LANGOUSTINE & SHELLFISH EMULSION

*Chestnut quenelle, brussel sprouts*



### RAVIOLI WITH MOREL MUSHROOM

*Stracciatella espuma, fresh herbs, beef jus*



### SOLE FISH & SEA URCHIN

*Seasonal vegetables ragu, vongole, razor clam, Amalfi lemon beurre blanc with caviar*

OR

### KIWAMI WAGYU BEEF TENDERLOIN

*Roasted white asparagus, baby yellow beetroot, onion puree, beef jus*



## DESSERT

THB 4,500 per person

*All prices are in Thai Baht and subject to 10% service charge and 7% government tax.*