



TERRA

HOUSE OF
TIN BARON

ALBA TRUFFLE EXPERIENCE

6-Course Menu

PERSEUS AMUR BELUGA CAVIAR

Egg yolk, egg white, chives, sour cream, blinis

Contadi Castaldi Franciacorta Brut



BLUEFIN TUNA TARTARE

Colorful beetroot, avocado mousse, lemon gel, raspberry, mustard yuzu dressing

Contadi Castaldi Franciacorta Brut



LANGOUSTINE & SHELLFISH EMULSION

Chestnut quenelle, fresh herbs

+ 2g Alba white truffle

Zyme Il Bianco "From Black to White" 2020



RAVIOLO WITH MOREL MUSHROOM

Stracciatella espuma, fresh herbs, mushroom essence

Garon Saint Joseph 2021



SOLE FISH & SEA URCHIN

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

Domaine Michelot Meursault Perrières 1er Cru 2019

OR

KIWAMI WAGYU BEEF TENDERLOIN

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

+ 2g Alba white truffle

Ornellaia 2021



QUESTO NON È UN MANGO

Mango, Antichi Sapori d'Amalfi, basil

Henri Giraud Ratafia de Solera 1990-2019

6-Course Menu at THB 28,000 / person

Wine Pairing at THB 6,000 / person

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