



## A LA CARTE MENU

### STARTERS

#### BURRATA & HEIRLOOM TOMATO TART WITH PARMESAN SABLE

*Avocado cream, tomato reduction, capers, olives, fresh herbs*

#### FOIE GRAS TERRINE & DUCK CONSOMME JELLY

*Stuffed cherry glaze, fig chutney, roasted hazelnut, brioche bread*

#### NOVA SCOTIA LOBSTER & CHILLED SOUR RISOTTO

*Lime sorbet, mascarpone, lemon gel, fresh herbs*

#### BLUEFIN TUNA & SEA URCHIN

*Romanesco puree, celery puree, mustard with potato, onion pickles*



### MAIN COURSES

#### TORTELLINI FONTINA & ALBA WHITE TRUFFLE

*Jerusalem artichoke espuma, crispy chestnut, basil leaves*

#### OSSOBUCO SAFFRON RISOTTO

*Parmesan foam, golden leafs, basil oil*

#### KIWAMI WAGYU BEEF TENDERLOIN

*Roasted white asparagus, girolles mushroom, onion puree, beef jus*

#### HOT STONES STEAMED SEABASS

*Fresh artichoke, seared savoy cabbage, mussels, franciacorta sauce with caviar*



### DESSERT

#### QUESTO NON è UN MANGO

*Mango, Antichi Sapori d'Amalfi, basil*

#### GIANDUJA

*Gianduja 36%, Piedmonte hazelnuts, espresso, amaretto*

2-Course Menu at THB 3,400

3-Course Menu at THB 3,800

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