



TERRA DEGUSTATION MENU

3-Course Menu

BURRATA & HEIRLOOM TOMATO TART WITH PARMESAN SABLE

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

Contadi Castaldi Franciacorta Brut

OR

NOVA SCOTIA LOBSTER & CHILLED SOUR RISOTTO

Lime sorbet, mascarpone, lemon gel, fresh herbs

+30g Oscietra caviar at THB 4,500

Zyme Il Bianco "From Black to White" 2020



KIWAMI WAGYU BEEF TENDERLOIN

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

Ornellaia 2021

OR

HOT STONES STEAMED SEABASS

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

Domaine Michelot Meursault Perrières 1er Cru 2019



QUESTO NON È UN MANGO

Mango, Antichi Sapori d'Amalfi, basil

OR

GIANDUJA

Gianduja 36%, Piedmonte Hazelnuts, Espresso, Amaretto

Henri Giraud Ratafia de Solera 1990-2019

3-Course Menu at THB 4,500 / person

Wine Pairing at THB 4,500 / person

Additional Alba white truffle at THB 1,200 / gram

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