



TERRA DEGUSTATION MENU

5-Course Menu

BLUEFIN TUNA TARTARE

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

+30g Oscietra caviar at THB 4,500

Contadi Castaldi Franciacorta Brut



LANGOUSTINE & SHELLFISH EMULSION

Chestnut quenelle, fresh herbs

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

Ornellaia 2021



QUESTO NON è UN MANGO

Mango, Antichi Sapori d'Amalfi, basil

Henri Giraud Ratafia de Solera 1990-2019

5-Course Menu at THB 6,000 / person
Wine Pairing at THB 6,000 / 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.