



TERRA DEGUSTATION 5-Course Menu

BLUEFIN TUNA TARTARE

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

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 Per Person
Wine Pairing at THB 6,000 Per Person

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



TERRA DEGUSTATION 3-Course Menu

BURRATA & HEIRLOOM TOMATO TART WITH PARMESAN SABLE

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

OR

NOVA SCOTIA LOBSTER & CHILLED SOUR RISOTTO

Lime sorbet, mascarpone, lemon gel, fresh herbs



KIWAMI WAGYU BEEF TENDERLOIN

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

OR

HOT STONES STEAMED SEABASS

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



QUESTO NON È UN MANGO

Mango, Antichi Sapori d'Amalfi, basil

OR

GIANDUJA

Gianduja 36%, Piedmonte hazelnuts, espresso, amaretto

3-Course Menu at THB 4,500 Per Person

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