



TASTE OF TERRA

3-Course Menu

BURRATA & HEIRLOOM TOMATO TART WITH PARMESAN SABLE

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

Zyme Il Bianco "From Black to White" 2020

OR

FOIE GRAS TERRINE & DUCK CONSOMME JELLY

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

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

Contadi Castaldi Franciacorta Brut



KIWAMI WAGYU BEEF TENDERLOIN

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

Ornellaia 2018

OR

HOT STONES STEAMED SEABASS

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

Domaine Michelot Meursault Perrières 1er Cru 2019

OR

TORTELLINI FONTINA & BLACK TRUFFLE

Jerusalem artichoke espuma, crispy chestnut, fresh herbs

Garon Saint Joseph 2021



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