



A LA CARTE

STARTERS

BURRATA & HEIRLOOM TOMATO TART WITH PARMESAN SABLE

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

BLUEFIN TUNA TARTARE

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



MAIN COURSES

OSSOBUCO SAFFRON RISOTTO

Parmesan foam, golden leafs, basil oil

KIWAMI WAGYU BEEF TENDERLOIN

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

SOLE FISH & SEA URCHIN

Seasonal vegetables ragu, vongole, razor clam, Amalfi lemon beurre blanc with caviar



DESSERT

QUESTO NON È UN MANGO

Mango, Antichi Sapori d'Amalfi, basil

2-Course Menu at THB 3,000

3-Course Menu at THB 3,800

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