



# TERRA

HOUSE OF  
TIN BARON

## ALBA TRUFFLE EXPERIENCE

### 6-Course Menu

#### PERSEUS AMUR BELUGA CAVIAR

Egg yolk, egg white, chives, sour cream, blinis

**Contadi Castaldi Franciacorta Brut**



#### BLUEFIN TUNA TARTARE

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

**Contadi Castaldi Franciacorta Brut**



#### LANGOUSTINE & SHELLFISH EMULSION

Chestnut quenelle, fresh herbs

**+ 2g Alba white truffle**

**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

**+ 2g Alba white truffle**

**Ornellaia 2021**



#### QUESTO NON è UN MANGO

Mango, Antichi Sapori d'Amalfi, basil

**Henri Giraud Ratafia de Solera 1990-2019**

6-Course Menu at THB 28,000 / 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.*