



## TERRA DEGUSTATION MENU

### BLUEFIN TUNA TARTARE

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

*Contadi Castaldi Franciacorta Brut*



### LANGOUSTINE & SHELLFISH EMULSION

*Chestnut quenelle, brussel sprouts*

*Zyme Il Bianco "From Black to White" 2020*



### RAVIOLO WITH MOREL MUSHROOM

*Stracciatella espuma, fresh herbs, beef jus*

*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 4,500 Per Person

Wine Pairing at THB 4,500 Per Person

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