Gusto d'Italia

An Authentic 5-Course Culinary Journey

Primo

Tagliere Di Affettati • โคลด์คัทบอร์ดรวม

Parma ham, bresaola, Culatello di Zibello, pistachio mortadella, truffle salami, pickles, served with rosemary focaccia bread

Pio Cesare, Gavi di Gavi DOCG, Piedmont, Italy, 2023

Secondo

Insalata Primavera • สลัดกุ้งลายเสือย่าง

Grilled tiger prawns, mixed salad, rocket, sun-dried tomatoes, vanilla dressing

Kellerei Bozen, Pinot Grigio, Trentino-Alto Adige DOC, Italy, 2025

Terzo

Filetto Di Spigola • ปลากะพงขาวย่าง เสิร์ฟพร้อมซอสเพสโต

Roasted sea bass served with eggplant purée, sun-dried tomatoes, pine nuts and basil pesto

Antinori Bramito della Sala, Chardonnay, Umbria IGT, Italy, 2024

OR

Filetto Rossini • สเต็กเนื้อแองกัสซอสไวน์แดง

Grilled Australian Black Angus beef tenderloin, foie gras raviolo, sautéed spinach and red wine jus

Velenosi Solesta, 'Special Edition', Montepulciano / Sangiovese, Rosso Piceno DOC, Marche, Italy, 2022

Quarto

Tiramisu Della Casa • ทิรามิสุสูตรโฮมเมด

Espresso-soaked Savoiardi biscuits layered with mascarpone cream and Kahlúa liqueur

Frangelico, Italian hazelnut liqueur from Piedmont, blended with cocoa, vanilla and coffee

Degustazione di formaggi

Tagliere di formaggi • ชีสบอร์ดรวม

Grana Padano, Gorgonzola, Asiago, Truffle Pecorino and Provolone, accompanied by honey and fruit mostarda

Dow's 2018 Late Bottled Vintage Ports, blackberry and blueberry aromas with a refreshing hint of mint

Gluten Crustaceans Fish Milk Eggs Nuts Sulphites Mustard

Please inform our service team of any pregnancy, compromised immunity, or specific dietary concerns before placing your order.

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Primo

Tagliere Di Affettati

Parma ham, bresaola, Culatello di Zibello, pistachio mortadella, truffle salami, pickles, served with rosemary focaccia bread

โคลด์คัทบอร์ดรวม

Secondo

Insalata Primavera

Grilled tiger prawns, mixed salad, rocket, sun-dried tomatoes, vanilla dressing

สลัดกุ้งลายเสือย่าง

Terzo

Filetto Di Spigola

Roasted sea bass served with eggplant purée, sun-dried tomatoes, pine nuts and basil pesto

ปลากะพงขาวย่าง เสิร์ฟพร้อมซอสเพสโต

OR

Filetto Rossini

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สเต็กเนื้อแองกัสซอสไวน์แดง

Quarto

Tiramisu Della Casa

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ทิรามิสุสูตรโฮมเมด

Degustazione di formaggi

Tagliere di formaggi

Grana Padano, Gorgonzola, Asiago, Truffle Pecorino and Provolone, accompanied by honey and fruit mostarda

ชีสบอร์ดรวม

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