

DEGUSTATION MENU

3 Courses Degustation Menu
(Starter – Main Course – Dessert)
2,600 ++

5 Courses Degustation Menu
(Main Course)
3,300 ++

Wine Pairing Experience
3 Wines Pairing 1,090 ++
5 Wines Pairing 1,590 ++

CAPELANTE

Hokkaido Sea Scallops

Guanciale, Celeriac Purée, Crispy Leeks, Carrot Dressing
Ferrari, "Maximum", Blanc de Blancs, Brut, Trento DOC, NV.

UOVO

Chestnut and Prosecco Velouté

Perfect Egg, Black Truffles, Chestnut Purée, Parsley Oil, Focaccia Crumble
Vermentino-Trebbiano, "Casamatta", Bibi Graetz, Tuscany, 2018

AGNOLOTTI

Beef Agnolotti

Filled with Braised Beef Shank, Spinach and Parmesan, Pecorino Sauce, Roasting Jus
Pinot Grigio, Zorzettig, Friuli-Venezia Giulia DOC, 2021

SOGLIOLA

Ballotine of Lemon Sole with Morel Mushrooms

Morel Mushroom Farced, Stuffed Jumbo Morels, Parsley and Potato Purée,
Tangy Roasted Fish Jus
Nebbiolo, "La Malora", Vite Colte, Langhe DOC, Piedmont, 2020

OR

FILETTO

Okan Marbling 5 Wagyu Beef Tenderloin

Roasted Wagyu Beef A5 Tenderloin, Honey Glazed Carrots, Parsnip and Apple Purée,
Buckwheat, Black Winter Truffle Sauce
Amarone della Valpolicella, Villa Loren, Amarone DOCG, Veneto, 2019

DOLCE

Signature Amalfi Lemon

Ivory White Chocolate Mousse, Confit Amalfi Lemons, Limoncello Sorbet
Bottega, Limoncello di Sorrento

 Vegetarian  Vegan  Contains Nuts  Spicy  Pork  Seafood  Alcohol
 Healthy  Fat Free  Dairy Free  Gluten Free  Sustainable  Organic

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.