

EXPRESS LUNCH

2 Courses THB 1,145
Antipasti + Main Course

3 Courses THB 1,195
Antipasti + Main Course +
Dessert and Coffee or Tea

MAIN

Trofie Al Pesto

Trofie Pasta, Pesto Genovese, Cherry Tomato, Stracciatella, Bread Croutons

Risotto Alle Verdure

“Carnaroli” Rice, Capsicum Coulis, Parmesan Fondue, Toasted Hazelnuts

Gamberoni Alla Griglia

Grilled Tiger Prawns, Caramelized Onion, Cannellini Purée, Lobster Bisque

Pancia Di Maiale

Roasted Pork Belly, Pea Purée, Mustard Sauce, Roasted Carrot

Rigatoni Carbonata (Supplement 350)

Rigatoni Pasta, Pecorino Romano, Parmigiano Reggiano 24 Months, Crispy Pancetta

DESSERT

Ricotta Cheesecake

Lemon Grenadine Curd

Pistachio and Peach “Caprese” Cake (Supplement 150)

Like a tart with Candied Pistachio and White Peach Sorbet

Exotic Fruit Platter with Lemon Sorbetto

Homemade Gelati Selections

Vanilla, Chocolate, Pistachio, Strawberry

Homemade Sorbetti Selections

Raspberry, Lemon, Mango, Passion Fruit

*3 Courses Menu Includes a Choice of Coffee or Tea

 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.
Please inquire with service attendants if you have any dietary restrictions, allergies, or special considerations.
The menu is changed every Monday.

biscotti

BANGKOK

EXPRESS LUNCH

2 Courses THB 1,245

Antipasti + Main Course

3 Courses THB 1,295

Antipasti + Main Course +
Dessert and Coffee or Tea

MAIN

Trofie Al Pesto

Trofie Pasta, Pesto Genovese, Cherry Tomato, Stracciatella, Bread Croutons

Risotto Alle Verdure

“Carnaroli” Rice, Capsicum Coulis, Parmesan Fondue, Toasted Hazelnuts

Gamberoni Alla Griglia

Grilled Tiger Prawns, Caramelized Onion, Cannellini Purée, Lobster Bisque

Pancia Di Maiale

Roasted Pork Belly, Pea Purée, Mustard Sauce, Roasted Carrot

Rigatoni Carbonata (Supplement 350)

Rigatoni Pasta, Pecorino Romano, Parmigiano Reggiano 24 Months, Crispy Pancetta

DESSERT

Ricotta Cheesecake

Lemon Grenadine Curd

Pistachio and Peach “Caprese” Cake (Supplement 150)

Like a tart with Candied Pistachio and White Peach Sorbet

Exotic Fruit Platter with Lemon Sorbetto

Homemade Gelati Selections

Vanilla, Chocolate, Pistachio, Strawberry

Homemade Sorbetti Selections

Raspberry, Lemon, Mango, Passion Fruit

*3 Courses Menu Includes a Choice of Coffee or Tea

 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.
Please inquire with service attendants if you have any dietary restrictions, allergies, or special considerations.
The menu is changed every Monday.