

## 6-COURSE DEGUSTATION MENU

Created by Chef Kevin Montorfano

### Yellowtail Tuna Tartar

Cold Press Tomatos Coulis, Fondue of Burrata, Raspberry Pickled Onion, Olive Sponge  
*Ferrari, "Maximum", Brut Rosé, Trento DOC, Trentino-Alto Adige, Nv.*



### Hokkaido Sea Scallops

Green Pea Puree, Parma Prosciutto Chips, Toasted Almonds, Roasted Fish Jus and Bacon Oil  
*Arneis, "Villata", Vite Colte, Roero DOCG, Piedmont, 2017*



### Topinambour and Black Truffle "Passata" (V)

Black Truffle, Flavors of Smoked Hay, Charcoaled Potato, Sour Cream



### Ravioli Ossobuco "Al Tartufo Nero"

Stuffed with Braised Beef Chunk, Black Truffle, Beef Jus  
*Nerello Mascalese, Graci, Etna Rosato DOC, Sicily, 2018*



### Charcoal Grilled Australian Lamb Chops

Confit Artichokes, "Pannelle" Siciliane, Celeriac Puree, Shallots Flavored Lamb Jus  
*Amarone della Valpolicella Classico, Villa Cornaro, Amarone DOCG, Veneto, 2014*



### Signature Amalfi Lemon

Ivory White Chocolate Mousse, Confit Amalfi Lemons, Limoncello Sorbet  
*Luxardo Limoncello, Lemon Liqueur*

**2,990**  
*Food only*

**4,580**  
*Food and Wine Pairing*

The tasting menu requires participation of the whole table  
We do not recommend sharing  
Last order for the Degustation Menu is 9.00 pm

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