

biscotti

BANGKOK

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From osteria-style mains down to the dolci, Biscotti's menu reflects the worldly confidence of the new head chef Kevin Montorfano. Born in the Italian-speaking part of Switzerland, Chef Kevin honed his fine-dining skills in some of the world's most prestigious restaurants throughout his stratospheric career spanning from Dubai to London.

Infusing Biscotti with fresh, vibrant energy, Chef Kevin masterfully uses Michelin techniques, polished presentation and superb visual storytelling to create his version of an essential trattoria menu — hearty yet sophisticated. Ever the perfectionist, his inventive starters; heart-warming pastas and risotto dishes; mains built with premium meats and fresh fish; as well as wood-fired pizzas and artisan desserts promise an elevated dining experience.

A comfortably familiar presence on Bangkok's fine dining scene, Michelin guide-listed Biscotti has been tantalising taste buds with its delicious, homestyle Italian cuisine since 1998. The interior, originally conceived by award-winning designers Tony Chi & Associates, was recently given a new earthy colour palette to better reflect the restaurant's "Italian home" aesthetic. At the heart of the restaurant is an open kitchen that functions as a gathering point for guests and chefs to interact, while in the elegant Private Dining Room, a striking glass wall showcases Biscotti's extensive wine collection.

For a slice of quintessential Italian style in Bangkok, all roads lead to Biscotti.

APERITIVO LUNCH

3 Courses | 4 Courses
1,295 | 1,495

SELECTION OF STARTERS

SERVED AT THE TABLE

Insalata Caprese

Fresh Mozzarella Cheese, Roma Tomatoes, Fresh Basil, Extra Virgin Olive oil

Petto di Pollo Affumicato

Home Smoked Chicken Breast, Rocket Salad, Balsamic Reduction, Sundried Tomatoes

Pastrami Carpaccio

Grilled Asparagus, Mascarpone Cheese, Apricots, Walnuts

Salmone Affumicato

Home Smoked Salmon, Capers, Pickled Onions, Toasted Bread

Tonno Scotta Dito

Pan Seared Tuna, Fennel Salad, Raspberry Pickled Baby Onions, Lemon Dressing



FROM THE BUFFET

Caesar Salad

Romaine Lettuce, Anchovies, Crispy Croutons, Bacon

Tagliere di Prosciutti e Salami

Salami Milano, Prosciutto di Parma, Speck Tirolese, Spicy Salami

Tagliere di Formaggi Italiani

Scamorza, Asiago, Pecorino, Parmesan 16 month

Biscotti's Signature Focaccia Mascarpone

Truffle Oil

Pizza Margherita

Tomato Coulis, Buffalo Mozzarella, Basil

MAIN COURSES

Pappardelle ai Funghi Trifolati

Homemade Pappardelle, Forest Mushrooms, Truffle paste, "Parmigiano Reggiano" 16 months

Fettucine all' Amatriciana

Homemade Fettuccine, Tomato Sauce, Guanciale, Red Onions, Pecorino Cheese

Spaghetti al Pesto con Gamberi

Homemade Spaghetti, Basil Pesto, Tiger Prawns, Beans, Parmigiano 16th Months

Branzino alla Piastra

Seared Sea Bass, "Caponata Siciliana" Capsicum Coulis, Roasted Pine Nuts

Filetto di Maiale Cotto a Bassa Temperatura

Slow Cooked Pork Tenderloin, Creamy Truffle Polenta, Wild Mushrooms, Thyme jus



DESSERTS

Chocolate Cherry Cheesecake

Exotic Fruit Platter, Lemon Sorbet

Ice Cream Selection

(Vanilla, Chocolate, Pistachio, Strawberry)

Sorbet Selection

(Raspberry, Lemon, Mango, Passionfruit)