

## APPETISERS

<b>Almost a Pizza</b> 🍷 🌿 🌱	650
Celery root pizza with creamy celery root, spicy herb oil, salad with pomegranate molasses	
<b>Sea and Earth Tartare</b> 🐟	950
Beef and tuna tartare, capers, anchovies in oil, celery, apple and caviar	
<b>Our Italian Sashimi</b> 🐟	890
Amberjack infused in red beet juice, red beet miso, sea grapes, parsley, leche de tigre and wasabi tobiko	
<b>A Very Special Italian Velouté</b> 🍷 🌿 🌱	650
Chickpea creamy soup, tahina, Parmigiano “cheese balls”, lemon zest	
<b>Cheese &amp; Salami Tasting</b> 🍷 🐷	1,500
Selection of cheese and salumi served with focaccia bianca	
<b>Sides</b> 🍷 🌱	750
Focaccia with sun-dried tomatoes and burrata	
	450
Whole wheat hot bread with olive oil foam and black salt	

## PASTE E RISOTTI

<b>Rigatoni alla Carbonara</b> 🍷 🥚 🐷 🌱	800
Rigatoni pasta “al dente”, egg yolk, Pecorino cheese and guanciale (cured pork cheek)	
<b>Risotto ai Porcini and Truffle</b> 🍷	1,050
Traditional risotto made with carnaroli, porcini mushroom, thyme and seasonal truffle	
<b>Spaghetti Cacio E Pepi Dal Mondo</b> 🍷 🌱	850
Spaghetti "Cacio and peppers from the world"	
<b>Liquid Parmigiano Reggiano Stuffed Ravioli, Butter and Seasonal Truffle</b> 🍷 🥚 🌿 🌱	1,050
One of our Glass Hostaria signature for over 13 years	
<b>Veggie Lasagna</b> 🍷 🥚 🌿 🌱	800
An all vegetarian, lasagna with the flavour and colours of Italy	

## SECOND COURSES

<b>Chilean Seabass, Lemon Potato and Seasonal Vegetables</b> 🐟	1,700
Seabass poached in olive oil, delicate lemon potato purée and seasonal vegetables	
<b>Wagyu Beef, Tamarind Demiglace, Salsify with Beef Oxtail and Banana Foam</b> 🍷	3,500
Cooked slowly medium rare, finished on the grill for smokiness, salsify, completed with a velvety tamarind demi-glace and banana oxtail foam	
<b>Cotoletta alla Milanese</b> 🍷 🥚 🌱	2,200
A classic: bone in veal steak slowly coated with breadcrumbs and cooked in clarified butter. Served with potato wedges and pickled vegetables	
<b>Atlantic Lobster</b> 🍷 🦞	2,600
Half lobster tail, polenta and white cheddar, served with creamy lobster bisque	

## DESSERTS

<b>Condensed Milk, Espresso Gelatine, Sanded Almonds and Bailey's Ice Cream</b> 🍷 🥚 🐷	460
Artisanal condensed milk, liquorice, pepper scented espresso gelatin spheres, sanded almonds and a luscious Bailey's ice cream	
<b>Passion Fruit, Popcorn and Dulce de Leche</b> 🍷 🥚	460
Passion fruit with dulce de leche and popcorn ice cream	
<b>Tiramisu</b> 🍷 🥚 🐷	510
Our version of a tiramisu all in a chocolate sphere	
<b>Pumpkin and Mango, Walnut and Caramel Ice Cream</b> 🍷 🥚 🐷	460
Pumpkin two ways with mango coulis served with walnut and caramel ice cream	
<b>Assorted Ice Cream and Macedonia</b> 🍷	400
Two scoops of ice cream with fresh fruit and caramel sauce	



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.