

Christina Bowerman biscotti by

TASTING MENU

3 COURSES 2,800 | 5 COURSES 4,200

Our Italian Sashimi

Amberjack infused in red beet juice, red beet miso, sea grapes, parsley, leche de tigre and wasabi tobiko

Waina with Pastrami Pigeon Breast, BBQ Leg, Mustard and Berry Drops

A must have at Glass Hostaria: waina, a blini with fermented rice, served with pigeon breast pastrami and BBQ leg on the side

Veal Tonné 2.0 with Paprika and Caper Powder

Our version of a traditional recipe from Piedmont, but loved all over Italy: A light dish with deep flavour

Tagliolini, Oyster and Vanilla Oil

Artisanal tagliolini, Oyster leaf, leeks and vanilla oil

Fregola and the Sea

A medley of anything fresh from the sea, cooked a la minute with fregola, typical semola pasta from Sardinia but very popular everywhere in Italy

Plin all'Amatriciana with Crispy Guanciale

Signature dish since 2006 at Glass Hostaria, a must have if you love Roman tradition. Tomato sauce, pecorino cheese, cured pork cheek and pepper

Pork Neck, Uni, Cauliflower and Mustard

Sous vide pork neck, grilled à la minute served with tamarind demiglace, sea urchin and roasted cauliflower with mustard seeds

Cacciucco

Traditional soup with what the sea offers with tomato reduction, fish broth and croutons

Condensed Milk, Espresso Gelatine, Sanded Almonds and Bailey's Ice Cream

Artisanal condensed milk, liquorice, pepper scented espresso gelatin spheres, sanded almonds and a luscious Bailey's ice cream

Passion fruit Popcorn and Dulce de Leche

Passion fruit with dulce de leche and popcorn ice cream

Tiramisu

Our version of a tiramisu all in a chocolate sphere



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.