

Cristina Boven biscozzi by **TASTING MENU**

3 COURSES 2,800 | 5 COURSES 4,200

Ceviche of Scallops, Crab, Spiced Apple Broth, Sea Urchin Ice Cream and Puffed Buckwheat 🍷

All fresh seafood marinated in a citrusy mix, slightly spicy.
Served with sea urchin ice cream and puffed buckwheat

Waila with Pastrami Pigeon Breast, BBQ Leg, Mustard and Berry Drops 🍷

A must have at Glass: waila, 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, Almond Milk, Dried Roe and Trombolotto Oil 🐷

Artisanal tagliolini, freshly made almond milk, dried roe and trombolotto oil from Lazio region

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, 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 a la minute served with tamarind demiglace,
sea urchin butter and roasted cauliflower with mustard sauce

Cacciucco 🐟

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

Passionfruit 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.