



biscolli & ARMANI / RISTORANTE
BANGKOK

four hands dinner collaboration

biscotti & ARMANI / RISTORANTE

BANGKOK

Join us at Biscotti for a culinary adventure curated by Chef Giovanni Papi from the Michelin-starred Armani/Ristorante in Dubai and our talented Chef de Cuisine Niccolo. Indulge in a four-hand, six-course extravaganza of Italian flavors, perfectly paired with exceptional wines. Reserve your table now for an evening of exquisite dishes and delectable wines.

Armani Dubai Private Dining Room



Biscotti Bangkok

Four Hands Dinner *by*

CHEF NICCOLO FERRAZZANI *and*
CHEF GIOVANNI PAPI

An Italian tale of two chefs

Biscotti introduces Chef Giovanni Papi, the head chef of renowned Michelin-starred Armani/Ristorante, who honed his skills under luminaries like Alain Ducasse, the current holder of 21 Michelin stars. Joining forces with Biscotti's Chef Niccolo, they promise an unforgettable four-hand dining experience over six courses. Celebrate Italian cuisine, expertly crafted by two maestros, and paired with exceptional Italian wines, at Biscotti.

Venue: Biscotti, Anantara Siam Bangkok Hotel

Date: Friday 26 & Saturday 27 April 2024

Time: Dinner 6.00 pm – 10.30 pm

Price: THB 4,200++ per person for 6-course dinner
additional of THB 1,990++ per person *for* wine pairing



ANANTARA
SIAM BANGKOK
HOTEL
Nicola F.
Chef

ARMANI
Hotel Dubai
Giovanni Papi
Speciality Head Chef

Amuse Bouche

RED BEETROOT BUN, KING CRAB SALAD, SOUR CREAM, “PRUNIER” CAVIAR

by chef Giovanni

WAGYU BEEF TARTARE, WARM SWEET POTATO FOAM, BLACK TRUFFLE

by chef Niccolo

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Vitello and Tonno by chef Giovanni

SLOW-COOKED FASSONA VEAL, BALEGGO TUNA TARTARE,
CITRUS PARSNIPS, CAPER POWDER

with BOTTEGA, “IL VINO DEI POETI”, BRUT ROSÉ, VENEZIA DOC, ITALY, NV.

Raviolo all’ Astice by chef Niccolo

HOMEMADE ATLANTIC LOBSTER RAVIOLO
“PRUNIER” CAVIAR, VELVET BISQUE SAUCE, STRACCIATELLA

with VERMENTINO, “SOLOSOLE”, PAGUS CAMILLA, BOLGHERI DOC,
TUSCANY, ITALY, 2016

Riso e Scampi by chef Giovanni

RISOTTO “RESERVE SAN MASSIMO” WITH AROMATIC HERBS, XL LANGOUSTINE

with NEBBIOLO, “LA MALORA”, VITE COLTE, LANGHE DOC,
PIEDMONT, ITALY, 2020

Branzino Atlantico by chef Giovanni

WILD ATLANTIC SEABASS POACHED IN A FRAGRANT
EXTRA VIRGIN OLIVE OIL, SPRING PEAS, “VIN JAUNE”, CHIVE OIL

with CHARDONNAY, “LAMA DEI CORVI”, RIVERA, CASTEL DEL MONTE DOC,
PUGLIA, ITALY, 2021

Filetto e Guancia by chef Niccolo

THE WAGYU TENDERLOIN – CHARCOALED AND GRILLED
THE WAGYU CHEEK – BRAISED FOR 12 HOURS IN RED WINE
POTATO “MILLEFOGLIE”, BLACK TRUFFLE, BAROLO WINE REDUCTION

with BAROLO, “ESSENZE”, RISERVA, VITE COLTE, BAROLO DOCG,
PIEDMONT, ITALY, 2008

Dolce by chef Anupong

VALRHONA JIVARA LACTÉE 40% CHOCOLATE AND HAZELNUTS
HAZELNUT PANNA COTTA, PASSIONFRUIT GEL, CRUMBLE

with VINO LIQUOROSO, “DULCIS”, LUNGAROTTI, UMBRIA, ITALY

“PICCOLA PASTICCERIA”



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To reserve an experience, please call 02 126 88 66 or
e-mail at dining.asia@anantara.com



Biscotti Bangkok and Anantara Siam Bangkok Hotel would like to express a sincere gratitude for your generosity and on-going support.

Your sponsorship and partnership has been an incredible benefit to making this event successful. Our appreciation is immeasurable for your trust in us and contribution to our mission.

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