

biscotti

BANGKOK

CHEF'S TABLE

BENVENUTO DI BISCOTTI

*King Crab Salad, Cured Beef Croquette, Parmesan and Truffle Puff 🍄
Ferrari, "Maximum", Blanc de Blancs, Brut, Trento DOC, Trentino-Alto Adige, N.V.*

RICCIOLA

Marinated Hamachi Carpaccio 🍣
*Pickled Giardiniera, Salmon Roe and Lemon Dressing, Bottarga
Turbiana, Marangona, Lugana DOC, Lombardy, 2022*

UOVO

62°C Organic Duck Egg 🐓
*Morel Mushrooms, Guanciale, Parmesan Cream, Black Winter Truffle
Chardonnay, Planeta, Menfi DOC, Sicily, 2020*

RAVIOLO ALL' ASTICE

Homemade Atlantic Lobster Raviolo 🍤 🍷
*Antonius Caviar, Velvet Bisque Sauce, Straciatella
Chardonnay, Planeta, Menfi DOC, Sicily, 2020*

BRANZINO AL SALE

Salt Crust Baked Chilean Seabass 🐟 🍷
*"Venere" Black Risotto, Saffron Emulsion, Crispy Buckwheat
Poggio Alle Gazze dell'Ornellaia, Tuscany, 2020*

FILETTO E GUANCIA

The Tenderloin – Charcoaled and Grilled
The Cheek – Braised for 12 hours in Red Wine Sauce 🍷
*Served with Potato and Black Truffle Espuma, Barolo Wine Reduction
Barolo, Marchesi di Barolo, Barolo DOCG, Piedmont, 2016*

DOLCE

Chocolate and Hazelnut 🍫
Hazelnut Panna Cotta, Passion Fruit Gel, Crumble
"Piccola Pasticceria" 🍪
Marsala Superiore, "Vecchioflorio", Secco, Cantine Florio, Marsala DOC, Sicily

FOOD ONLY THB 6,950++ | WINE PAIRING THB 3,900++