



## 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, 2021

### UOVO

#### 62°C Organic Duck Egg

Morel Mushrooms, Guanciale, Parmesan Cream, Black Winter Truffle  
Chardonnay, Planeta, Menfi DOC, Sicily, 2021

### RAVIOLO ALL' ASTICE

#### Homemade Atlantic Lobster Raviolo

Antonius Caviar, Velvet Bisque Sauce, Stracciatella  
Chardonnay, Planeta, Menfi DOC, Sicily, 2021

### BRANZINO AL SALE

#### Salt Crust Baked Chilean Seabass

"Venere" Black Risotto, Saffron Emulsion, Crispy Buckwheat  
Poggio Alle Gasse 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++

Prices are in Thai Baht, subject to 10% service charge and 7% applicable government tax.

biscotti  
BANGKOK

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