

# biscotti

BANGKOK

## Biscotti Valentine's Menu

13<sup>th</sup> & 14<sup>th</sup> February 2022

*THB 4,990 for 2 persons*

Finger Lime Flavored Red Tuna Toro

Burrata, Beetroot Jelly, Pickled Raspberry Baby Onions, Black Olive Sponge

\*\*\*

Hokkaido Butter Roast Sea Scallops

“Kaviari” Caviar, Cauliflower, Crispy IGP Parma Ham, Chive Sauce

\*\*\*

Tompinambour “Vellutata”

Flavored with Smoked Hay, Périgord Black Winter Truffle, Charcoaled Potatoes

\*\*\*

Wagyu Grade 5 Tenderloin Rossini Style (A)

Pan Seared Foie-Grass and His Foam, Brown Butter Spinach Cream, Périgord Black Winter Truffle,  
Aged Balsamic Vinegar Reduction DOP

\*\*\*

Caraibe 66 % Chocolate and Raspberry Rose

Red Fruit and Chocolate Tuile

Mignardises and Chocolates

**ANANTARA SIAM BANGKOK**

For more information or reservations, please call +66 (0) 2126 8866 or email  
[dining.asia@anantara.com](mailto:dining.asia@anantara.com)



## VALENTINE AT MADISON

13<sup>th</sup> & 14th February 2022

***THB 4,990++ for 2 persons***

**Tsarkaya Oysters**  
Cucumber water, shizo

\*\*\*

**Homemade Foie Gras Terrine**  
Périgord Black Truffles, “Aceto” Balsamic Glazed, Toasted Brioche

\*\*\*

**Butter Roast Snow Fish**  
Saffron Beurre Blanc, Confit Fennel, Kalamata Olives Powder

\*\*\*

**Grilled Wagyu Grade 5 Beef Tenderloin**  
Truffled Mashed Potato, J&D Whisky Sauce

\*\*\*

Grand Marnier Flambeed Baked Alaska  
Red Fruits

Mignardises And Chocolates

*Price is subject to 10% service charge and 7% applicable government tax.*

**ANANTARA SIAM BANGKOK**

For more information or reservations, please call +66 (0) 2126 8866 or email  
[dining.asia@anantara.com](mailto:dining.asia@anantara.com)



**SHINTARO VALENTINE'S DINNER**  
**13<sup>th</sup> & 14<sup>th</sup> February 2022**  
***THB 4,990++ Per Couple***

**SHINTARO VALENTINE 16-COURSE OMAKASE**

Shiso Granita Watermelon Ume  
Infused Watermelon Water, Seasonal Plum Blossom Puree

\*\*\*

Raw Perles Noire Oyster, Ponzu Jelly  
Spicy Turnip, Gratted Spring Onion

\*\*\*

Ankimo, Finger Lime  
Caramelized Liver, Shizo Vinegar Passion Fruit

\*\*\*

Aka Ebi Truffle Miso Lemon Zest  
Raw Shrimp, Volcano Black Salt

\*\*\*

Hokkaido Scallop Yuzu Koscho  
Seared Scallop, Ginger Citrus Chilli

\*\*\*

King Crab Karamiya,  
Grilled Taraba With Lemon XO Sauce

\*\*\*

Hamaguri Soup Bonito Foam  
Infused Clam Ginger Stock

\*\*\*

Premium Nigiri Selection  
Kimedai  
Madai  
Shimaaji  
Kanpachi  
Blue Fin Tuna  
Hokkaido Scallop  
Blue Fintoro  
Uni

\*\*\*

33% Tanariva Chocolate Nama  
Rose Infused Red Fruits

*Price is subject to 10% service charge and 7% applicable government tax.*

For more information or reservations, please call +66 (0) 2126 8866 or email  
[dining.asia@anantara.com](mailto:dining.asia@anantara.com)