

La
SCALA
SET MENU

TARTARE DI TONNO



Hand-cut Andaman tuna tartare, lumpfish caviar, buffalo milk emulsion

CARPACCIO DI MANZO



Thinly sliced Black Angus beef tenderloin, truffle cream, shaved Parmigiano, wild rocket and Mushroom

PROSCIUTTO E MELONE



Parma ham served with pearls of Japanese melon. Finished with Aged Balsamic

INSALATA DI RADICCHIO, PERE, RICOTTA DI BUFALA



E GORGONZOLA CON NOCI PECAN TOSTATE

Grilled pear, radicchio with creamy Gorgonzola, toasted pecans, and Acacia honey vinaigrette

INSALATA DI FINOCCHI E ARANCE CON



OLIVE DI CERIGNOLA E SALMONE MARINATO

Shaved fennel and orange salad with Cerignola olives, marinated Norwegian salmon and mint in lemon olive oil

With Salad extra charge +200 Baht

CREMA DI GRANCHIO E PROSECCO



Silky Blue crab bisque soup, infused with Prosecco, and parsley oil

With Soup extra charge +300 Baht



SPAGHETTI AL NERO DI SEPPIA CON BOTTARGA DI MUGGINE

Black squid ink spaghetti with mullet roe, sautéed calamari, a touch of Calabrian chili and Parmigiano sauce

AGNOLOTTI DEL PLIN FONDATA DI GORGONZOLA

E SUGO D'ARROSTO

Hand-pinched pasta filled with mixed meats served on a bed of Gorgonzola cream, drizzled with roasted veal's gravy

PENNE AI FORMAGGI E NDUJA

Mix Italian cheese cream sauce drizzled with spicy Nduja sauce and finish with crispy briciole bread

LASAGNA IN DOPPIA COTTURA

Layered lasagna pasta with Bolognese sauce and classic condiments. "Recooked" crispy, served with tomato sauce and fresh béchamel

BARRAMUNDI CON PORRO E SALSA VERDE

Pan fried local Barramundi fillet on a bed of leek mousseline. Served with salsa verde, tomatoes confit and new potatoes

SCALOPPINE DI POLLO CON SPECK E GORGONZOLA

Pan-fried chicken breast escallops topped with Gorgonzola cheese and South Tirol's Speck ham

SALTIMBOCCA DI MAIALE

A twist to a classic pan-fried Kurobuta pork loin, Parma ham and fresh sage. Served with white wine butter sauce

BRASATO DI MANZO

Red wine braised beef striped Shank Served with truffle mashed.

RISOTTO CON GAMBERONI, ZUCCHINI, ZAFFERANO E PROSECCO



Arborio rice with White Andaman prawns, zucchini, saffron and Prosecco reduction.

With Risotto extra charge +300 Baht

FILETTO DI MANZO ALLA



GRIGLIA CON SALSA AL VINO ROSSO

Grilled beef tenderloin with red wine reduction and truffle-mashed potatoes.

With Steak 200 g. extra charge +450 Baht



TIRAMISÙ

Tiramisù with mascarpone and espresso-soaked ladyfingers.

PANNA COTTA

Classic Panna Cotta, served with Amarena bitter cherries, Amaretti crumble and meringue.

I GELATI

Choice of your favorite ice cream
Chocolate, Vanilla, Strawberry, Coconut, White Coffee.