

SET MENU

1,200 BAHT/ PERSON

CARPACCIO DI MANZO



Carpaccio of beef tenderloin garnished with Parmigiano, Reggiano cheese, wild rocket, fresh champignon mushrooms and extra virgin olive oil. Truffle mayonnaise

Or

TARTARE DI TONNO



Tuna tartar with Pantelleria cappers, avocado puree and buffalo milk emulsion. Served with tapioca-squid ink crackers, vine tomatoes and dry mullet eggs "Bottarga"

Or

PROSCIUTTO CRUDO DI PARMA CON MELONE



Italian Parma ham Riserva and Japanese rock melon drizzled with aged balsamic vinegar



MANGO SHERBET

with Amaretti biscuits and mix berries



RAVIOLI ALL'ASTICE CON SALSA AL TARTUFO



Ravioli filled with Main lobster with a truffle cream sauce and topped with Parmesan shaves

Or

FILETTO DI BRANZINO IN PADELLA



Pan-fried sea bass fillet serve on a bed of chickpeas mousseline

.Complimented with sautéed kale, olive tapenade and parsley oil

Or

FILETTO DI MANZO



Grilled Australian Angus beef tenderloin. Served with pepper corn sauce, mushrooms and seasonal vegetables



FANTASIA AL LIMONCELLO

Vanilla sponge and lemon compote with Limoncello mousse.

Complimented with Vanilla cream and fresh berries

Or

HOMEMADE GELATO ICE CREAM

Vanilla, Chocolate, Strawberry, Mocca, White coffee and Coconut ice cream

Or

TROPICAL FRUITS IN SEASON

Craving of water melon, pineapple, papaya and pomelo