AUTUMN

Pumpkin variations

Sicilian Red Prawn Carpaccio | Oscietra Caviar | Citrus Gel & Basil Oil

Roasted Scallop | Chestnut Cream Soup & Topinambur | Water Cress

"Ravioli" Pasta | "Tre Arrosti" Three-Meat Filling | Chicken Jus

Or

Homemade Chitarra Pasta | Alps Cheese Fondue | Alba White Truffle

(Supplement at THB 2,900)

M9 Roasted Beef Tenderloin | Pumpkin | Red Wine Plum Jus

Or

Charcoaled Brittany Blue Lobster | Pickled Cherry Tomatoes | Lobster Jus

(Supplement at THB 1,200)

Mandarin & Ginger Sorbet

"Cioccolato" | 55% Chocolate Fondant | Raspberry Sorbet | "Pistocchi" Ganache Cake

Piccola Pasticceria

THB 5,500 per person

3 Glasses Wine Pairing at THB 2,500 | 5 Glasses Wine Pairing at THB 3,500

3 Glasses Prestige Wine Pairing at THB 6,000

The set menu is designed for one person, same as among all participant at the table

The prices are subject to 7% VAT and 10% service charge.

Should you have any allergies or dietary preferences, kindly inform us at your earliest convenience.