

SUMMER

Carrot Variations

Marinated Shima-Aji Tartare | Oscietra Caviar | Champagne Sauce



Roasted Mediterranean Octopus | Risone "Gentile" & Bell Peppers | Seafood Jus



Wagyu Oxtail Ravioli | Mushroom Sauce | Parsley Emulsion

Or

Homemade Chitarra Pasta | Alps Cheese Fondue | Black Truffle

(Supplement at THB 1,200)



Roasted Beef Tenderloin & Braised Cheeks | Morel Mushroom & Beef Jus

Or

Charcoaled Brittany Blue Lobster | Pickled Cherry Tomatoes | Lobster Jus

(Supplement at THB 2,000)



Orange Sorbet | Yuzu "Semifreddo" | Lemon Cream



Melone | Different Texture of "Cantaloupe Melon" | Yoghurt Cream

Or

"Gianduia Chocolate" | Chocolate Sorbet | Warm Cocoa Sauce



Piccola Pasticceria

THB 5,900 per person

3 Glasses Wine Pairing at THB 2,100 | 5 Glasses Wine Pairing at THB 3,400

3 Glasses Prestige Wine Pairing at THB 6,000

3 Glasses Non-Alcohol Pairing at THB 1,500 | 5 Glasses Non-Alcohol Pairing at THB 2,500

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.

CANNUBI

by Umberto Bombana