

# MELANOSPORUM BLACK TRUFFLE

## Carrot Variations

*M5 Beef Tartare* | Horseradish Gel | Confit Egg Yolk | Black Truffle



*Wagyu Oxtail Ravioli* | Mushroom Sauce | Parsley Emulsion | Black Truffle



*Homemade Chitarra Pasta* | Alps Cheese Fondue | Black Truffle



*Roasted Beef Tenderloin & Braised Cheeks* | Morel Mushroom | Black Truffle

Or

*Charcoaled Brittany Blue Lobster* | Pickled Cherry Tomatoes | Lobster Jus | Black Truffle



*Orange Sorbet* | Yuzu "Semifreddo" | Lemon Cream



*"Gianduia Chocolate"* | Chocolate Sorbet | Warm Cocoa Sauce | Black Truffle



*Piccola Pasticceria*

THB 9,800 per person

3 Glasses Wine Pairing at THB 2,500 | 5 Glasses Wine Pairing at THB 3,900

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