ANTIPASTO

Culatello "Spigaroli" Ham | Parmigiano 36 Months | Pickled Vegetables
THB 1,200

Wagyu Beef Tartare | Clarified Beef Jus | Oscietra Caviar
THB 1,200

Roasted Scallop | Chestnut Cream Soup & Topinambur | Water Cress
THB 1,200

Sicilian Red Prawn Carpaccio | Oscietra Caviar | Citrus Gel & Basil Oil
THB 1,900

Mediterranean Seafood Soup | Risone "Gentile" & Bell Pepper Salad | Crustaceans Broth
THB 1,900

PASTA

Risotto "Riserva San Massimo" | Yunnan Mushrooms | Buffalo Ricotta
THB 980

"Ravioli" Pasta | "Tre Arrosti" Three-Meat Filling | Chicken Jus
THB 980

Homemade Chitarra Pasta | Alps Cheese Fondue | Alba White Truffle
THB 3,400

Linguine "Felicetti" | Brittany Blue Lobster | Chili Oil | Lobster Jus
THB 3,200

Vegetarian

Additional White Truffle THB 2,900

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

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SECONDO

M9 Roasted Beef Tenderloin | Pumpkin | Red Wine Plum Jus
THB 2,900

Charcoaled Brittany Blue Lobster | Pickled Cherry Tomatoes | Lobster Jus
THB 3,400

Roasted Lamb Rack | Confit Artichoke | Black Garlic Cream | Lamb Jus
THB 2,600

Roasted Mediterranean Turbot | Confit Fennel | Light "Bagna Cauda" Sauce
THB 2,600

DOLCI

Homemade Berries Sorbet | Marinated Mixed Berries Salad & Apple Cider
THB 880

Italian Selected "Guffanti" Cheese | Jams & Walnuts Bread
THB 880

"*Nocciola*" | Gianduja Chocolate | Hazelnut Gelato | Vanilla Sauce
THB 880

"Cioccolato" | 55% Chocolate Fondant | Raspberry Sorbet | "Pistocchi" Ganache Cake
THB 880

Vegetarian

Additional White Truffle THB 2,900

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