WHITE TRUFFLE

Pumpkin variations

Wagyu Beef Tartare | Clarified Beef Jus | Alba White Truffle

Roasted Scallop | Chestnut Cream Soup & Topinambur | Alba White Truffle

Homemade Chitarra Pasta | Alps Cheese Fondue | Alba White Truffle

M9 Roasted Beef Tenderloin | Pumpkin | Red Wine Plum Jus | Alba White Truffle

Or

Charcoaled Brittany Blue Lobster | Pickled Cherry Tomatoes | Alba White Truffle

Mandarin & Ginger Sorbet

"*Nocciola*" | Gianduja Chocolate | Hazelnut Gelato | Vanilla Sauce | Alba White Truffle

Piccola Pasticceria

THB 12,800 per person

3 Glasses Wine Pairing at THB 3,200 | 5 Glasses Wine Pairing at THB 4,300

3 Glasses Prestige Wine Pairing at THB 6,000 | 5 Glasses Prestige Wine Pairing at THB 8,500

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