

AUTUMN

Pumpkin variations



Red Sea Bream Carpaccio | Oscietra Caviar | Olive Oil & Ponzu Dressing



Spaghetino "Felicetti" | Marinated Tuna Tartare | Tuna Heart Bottarga



Wagyu Oxtail Ravioli | Mushroom Sauce | Chestnut & Parsley Emulsion

Or

Homemade Chitarra Pasta | "Carabineros" Prawn | Crustacean Sauce

(Supplement at THB 980)



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

Or

Charcoaled Brittany Blue Lobster | Pickled Cherry Tomatoes | Lobster Jus

(Supplement at THB 1,200)



Homemade Grape Sorbet | Sea Berry & Crispy Pastry



"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

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