

VEGETARIAN

Pumpkin Variations



Burrata Cheese | Roasted Hazelnut & Beetroot | Autumn Figs & Balsamic Dressing



Roasted Pumpkin | Chestnut Cream Soup & Topinambur | Water Cress



Homemade Pappardelle Pasta | Chantarelle & Morel Mushrooms



Chestnut Gnocchi | Blue Cheese | Confit Artichoke & Cherry Tomatoes



Homemade Grape Sorbet | Sea Berry & Crispy Pastry



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



Piccola Pasticceria

THB 4,800 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