

# VEGETARIAN

## Carrot Variations



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



*Braised Morel Mushroom* | Artichoke & Zucchini Pureé



*Risotto "Riserva San Massimo"* | Yunnan Mushrooms | Buffalo Ricotta



*Chestnut Gnocchi Blue Cheese* | Confit Artichoke & Cherry Tomatoes



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



*Melone* | Different Texture of "Cantaloupe Melon" | Yoghurt Cream

Or

*Gianduia Chocolate* | Chocolate Sorbet | Warm Cocoa Sauce



## *Piccola Pasticceria*

THB 5,900 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