

THE JOYS OF SPRING

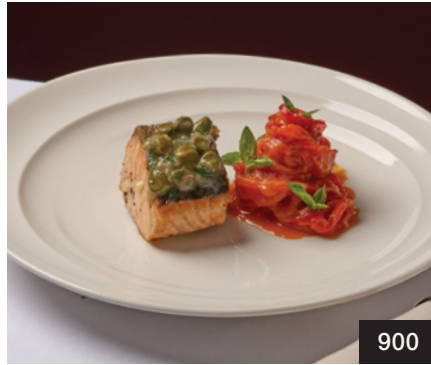


1,550

ASTICE CON GNOCCHI AL BURRO E LIMONE



Canadian lobster with lemon butter gnocchi, salmon roe, parmesan crisp



900

TROTA ALLA MUGNAIA

Trout with lemon and caper butter sauce with smoked capsicum linguine



590

ASPARAGI CON UOVO FRITTO



White asparagus with sauce hollandaise, fried egg and parma ham



920

OSSO BUCCO DI VITELLO CON FUNGI E FAGIOLI SU POLENTA DI TARTUFO



Slow cooked veal shank with mushrooms and chanterelle on truffle polenta



550

GAMBERI ROSSI CON INSALATA DI FINOCCHI E POMPELMI



Carabineros with shaved fennel and grapefruit salad



1,400

CONTROFILETTO DI WAGYU CON RISOTTO AI CANTERELLI



Wagyu Striploin with truffle risotto, chanterelle and beef jus

WINE GURU RECOMMENDATION

WHITE WINE

2018 Bibi Graetz, 'Casamatta', Bianco, Toscana IGT, Tuscany

GLASS

480

BOTTLE

2,300

RED WINE

2020 Le Volte Dell' Ornellaia, Cabernet Sauvignon / Merlot / Sangiovese, Toscana IGT, Tuscany

640

3,100

2020 Castello di Bossi Chianti Classico DOCG, Tuscany

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3,200

2016 Villa Trasqua, 'Nerento', Chianti Classico Gran Selezione DOCG, Tuscany

-

4,500



GLUTEN



DAIRY



SEAFOOD

Please inquire with service team if you have any dietary restrictions, allergies or special considerations.
Prices are in Thai baht and subject to government tax and 10% service charge.