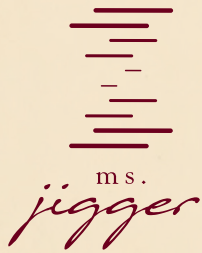


★ FESTE DELLE DOLOMITI ★





◇ Starter ◇

carpaccio di manzo con maionese all'aglio, pomodorini secchi, rucola e tartufo 990 (B,D,E)
*beef carpaccio with garlic mayonnaise, sundried yellow cherry tomatoes,
wild rocket leaves and sliced Italian black truffle*

tartare di branzino con melone, menta e caviale 790 (SF)
sea bass tartare with melon, peppermint and baeri caviar

crema di ceci con gamberi rossi croccanti al parmigiano e pecorino 790 (D,G,SF)
spicy chickpea purée with crispy Argentinean red prawns in parmesan and pecorino crust

carciofi ripieni di uova di quaglia e tartufo serviti con insalata mista 890 (E,V)
artichoke heart filled with quail egg and sliced Italian black truffle served with mixed salad



◇ Pasta (AND) Risotto ◇

spaghettini aglio olio e peperoncino con caviale e capesanta 1,190 (D,E,G,SF)
angel hair with garlic, olive oil and chilli, served with baeri caviar and scallops

ravioli piramidali con granchio reale, crema di zucca e olio al basilico 890 (D,E,G,SF)
pyramid ravioli filled with king crab meat, pumpkin cream sauce and basil oil

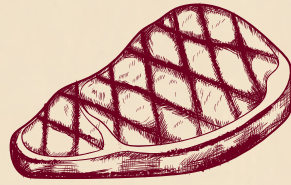
paccheri al ragu di agnello con crema di caprino fresco ed erbe 990 (A,D,E,G,M)
paccheri pasta with lamb ragout and cream of fresh goat cheese with herbs

risotto allo zafferano, funghi spugnole, burrata e pomodorino confit 890 (D,V)
risotto with saffron, morel mushrooms, burrata and cherry tomato confit

A = Alcohol B = Beef D = Dairy E = Egg G = Gluten M = Meat N = Nuts P = Pork SF = Seafood V = Vegetarian VG = Vegan

All prices are in THB and are subject to 10% service charge and 7% VAT

ราคาอาหารและเครื่องดื่มยังไม่รวมค่าบริการ 10% และ ภาษีมูลค่าเพิ่ม 7%



◇ Main Course ◇

filetto di halibut in crosta di zucchine,
salsa di crostacei e puree di patate violette 1,290 (A,D,G,SF)
roasted halibut fillet in zucchini crust, crustacean and clam sauce and violet potato purée

filetto di maiale secreto iberico con fichi caramellati,
cipollotto e salsa al vino primitivo 1,490 (A,D,G,P)
*pan seared secreto iberico pork, served with caramelized fig,
roasted spring onion and primitivo red wine sauce*

costola di manzo cotta a bassa temperature con cipolla rossa caramellizzata,
carotine Vichy e sugo di manzo 1,090 (A,B,D,G)
braised beef rib with broccoli purée, caramelized and crispy red onion and vichy baby carrots, served with beef jus

sogliola alla mugnaia servita con verdure saltate e spinaci saltati 3,990 (A,D,G,SF)
pan-seared dover sole, served with lemon butter sauce and sautéed spinach and vegetables (perfect for sharing)



◇ Dessert ◇

fagottino di crepe farcito con crema di nocciola
e servito su frutta caramellizzata al brandy 390 (A,D,E,G,V)
crepes filled with hazelnut cream served on a bed of caramelized fruits with brandy

gelato alla vaniglia con torta di mandorle sbriciolata,
macedonia di arancie e miele al tartufo 390 (D,E,G,V)
vanilla ice cream on almond cake crumble, diced orange and honey truffle

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