



ms.
jigger

Power Lunch



2-course set at THB 750 net
including 1 choice of appetizer
and 1 choice of main course

3-course set at THB 850 net
including 1 choice of appetizer,
1 choice of main course and 1 choice of dessert

Both sets include 1 choice of soft drink,
coffee or tea

Appetizer

Antipasti

Arancini al Tartufo (D,E,G,V)
*risotto rice, parmesan cheese, wild mushrooms,
black truffles*

Bruschette al Pomodoro e Prosciutto
(D,G,P)
cherry tomatoes, mozzarella, parma ham

Carpaccio di Ricciola (SF)
*amberjack carpaccio, fennel seeds,
sun-dried tomato, black-olive powder*

Insalate

Insalata Ms.Jigger (D,V)
*stracciatella cheese, artichokes,
kalamata black olives, sun-dried tomatoes,
roasted bell peppers and balsamic dressing*

Insalata Caprese (D,V)
*buffalo mozzarella, tomato, basil,
oregano, rocket leaves*

Zuppe

Zuppa ai Funghi (D,G,V)
*wild mushrooms soup, provolone cheese
crostini, black truffle*

*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

ราคาอาหารและเครื่องดื่มไม่รวมค่าบริการ 10% และ ภาษีมูลค่าเพิ่ม 7%

Main Course

Pasta

Fettuccine alla Bolognese (B,D,E,G)
*freshly made fettuccine, wagyu beef ragout,
stracciatella cheese*

Ravioli Ricotta e Spinaci (D,E,G,N,V)
*spinach, ricotta cheese, tomato sauce,
cheese cream, pesto*

Pizza

Pizza Tartufata (D,G,V)
*mozzarella cheese, truffle paste cream,
black truffle*

Pizza Vegetariana (D,G,VG)
marinara, mixed sautéed seasonal vegetables

Secondi

Milanese di Pollo (D,G,E,M)
*breaded chicken cutlet, roasted potatoes,
sauteed spinach*

Branzino ai Frutti di Mare (D,G,SF)
*pan-fried seabass, seafood broth, farro,
crushed potatoes*

Salsiccia Grigliata (D,P)
*grilled Luganega sausage, mashed potato,
paprika, wild rocket, balsamic reduction*

Dessert

Pannacotta (A,D,V)
chocolate, wild berries

Tiramisu (A,D,E,G,N)
*lady fingers cake, coffee, mascarpone,
Irish cream, hazelnut cream, cocoa spread*

Gelato (D,G,N,V)
*choice of: vanilla, chocolate, pistachio (N),
rum raisin (A), raspberry served with almond
cake crumble*