

Signature Menu

by Chef Bart

5 COURSE DINNER WITH WINE PAIRING

THB 3,500++ per person

THB 3,000++ per person food only

Dressed crab salad

sturgeon caviar, avocado

Modello delle Venezie Bianco

Roasted Japanese cod

baba ganoush, grilled asparagus, smoked garlic

Soave Classico DOC "Levarie"

Chicken and foie gras Bolognese

homemade rigatoni, Parmesan custard

Conti Serristori Chianti, Sangiovese 2014

Grilled Australian wagyu tenderloin

Parmesan barley, young pepper from Surat Thani

Bonacosta "Valpolicella" Classico DOC

Strawberries and cream

dill meringue, vanilla, mascarpone

Vin Santo del Chianti Classico DOC

Petit fours

Thai chocolate truffles

nutmeg and pineapple tart

amaretti morbidi

Jacopo Poli Grappa di Sassicaia

Discount is not applicable for this set menu

All prices are subject to a 10% service charge and any applicable taxes.