

NEW YEAR'S BRUNCH

1st January 2026

ANTIPASTI

Ostriche Gratinata (D, G)

Coccollos Oysters au Gratin, Parsley and Butter Crumbs, Lemon Zest

Granchio e Patate all'Olio

King Crab, Steamed Potato, Lemon, Aman Signature Olive Oil, Parsley

Trota Affumicata (D)

Home-Smoked Trout, Latticello, Fresh Herbs, Lemon

Tonno alla Pizzaiola (D, N, G)

Seared Tuna, Tomato Coulis, Stracciatella, Taggiasca Olives, Basil, Pantelleria Capers

Focaccia e Prosciutto San Ilario (G)

Apulian Focaccia, San Ilario Ham

SOUP

Vellutata di Patate e Guanciale (D)

Russet Potato and Leek Velouté, Rosemary Milk, Guanciale

(VG) Vegan

(D) Dairy

(N) Nuts

(G) Gluten

All prices are in Thai Baht and subject to a 10% service charge and 7% applicable government tax.

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.

PASTA AND MAINS

Ravioli di Zucca e Tartufo ^(D, G)

Homemade Winter Pumpkin Ravioli, Sage Butter, Black Truffle

Tagliolini ai Gamberi ^(G)

Homemade Tagliolini, Prawns, Light Bisque, Garlic, Chilli

Trota al Franciacorta ^(D)

Pan-Fried Trout, Celeriac, Trout Roe, Franciacorta Sauce

Cotechino e Lenticchie

Traditional New Year's Sausage, Lentil Stew, Mustard, Salsa Verde

Filetto di Manzo ai Funghi ^(D)

Beef Tenderloin, Truffle-Infused Mashed Potatoes, Mushroom Jus

Pizza 'Nduja e Carciofi ^(D, G)

Fior di Latte, Smoked Scamorza, 'Nduja, Artichokes

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DOLCI

Cannoli (D, N, G)

Candied Orange, Pistachio, Ricotta Cream

Panna Cotta

Champagne Coulis, Vanilla Cream

Tiramisù (D, G)

Savoiardi, Espresso, Mascarpone Mousse, Cacao

Tronchetto alla Vaniglia (D, G)

Traditional Thai Vanilla Log Cake, Fig Marmalade

Panettone (D, G, N)

Vanilla English Sauce, Chestnut and Rum Cream, Gianduja Spread

THB 6,500

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