

FESTIVE MENU

ANTIPASTI

Battuto di Gamberi e Caviale ^(D)

Mazara del Vallo Red Prawn Carpaccio, Caviar, Latticello, Lemon

Carpaccio di Manzo e Tartufo Bianco ^(D)

Aged Beef Carpaccio, Shallots, Olive Oil, Castelmagno Fondue, Jerusalem Artichoke, White Truffle

Ostriche Gratinat ^(D, G)

Cocollos Oysters Gratin, Parsley and Butter Crumbs, Lemon Zest

PASTA

Bottoni al Tartufo Bianco ^(D, G)

Traditional Stuffed Pasta, Chicken and Mushroom Consommé, White Truffle

Cannelloni al Cinghiale ^(D, G)

Homemade Pasta, Slow-Braised Wild Boar, Herb Cheese

Risotto al Franciacorta, Ricci e Limone ^(D)

Carnaroli Rice, Franciacorta Sauce, Sea Urchin, Lemon

(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.

SECONDI

Cappone ai Porcini ^(D)

Roasted Capon, Chestnut and Porcini Stuffing, Pumpkin,
Mostarda di Cremona, Marsala Jus

Brasato al Barolo

Slow-Braised Beef, Seared Artichoke, Barolo Jus

Cappesante ^(D)

Seared Scallops, Cauliflower Cream, Sunchoke Chips, Black Truffle

DOLCI

Spumone alla Vaniglia ^(D, G)

Crystal Vanilla Mousse, Mandarin Marmalade, Rum Sponge

Panettone ^(D, G)

Vanilla Sauce, Chestnut and Rum Cream, Gianduja Spread

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