



5 Courses Tasting Menu - 3,900 ฿++

Chef's Amuse Bouche and a Glass of Prosecco

First Course selection

Beef truffle tartare

(Australian beef tenderloin, truffle mustard, stracciatella, caper berry, Tropea onion marmalade, Egg, truffle slices)

Or

Steam monkfish tail citrus

(Spanish monkfish tail, lemon, orange, Evo oil)

Second Course selection

Truffle soup

(Urbani truffle paste, dried porcini, potato, puff pastry, truffle slice)

Or

Warm wild Red Mullet soup

(French red mullet, hamachi sashimi, garlic, onion, chili pepper)

Third Course selection

Linguine di Gragnano in rye bread sauce and truffle

(Linguine Gragnano pasta, Rye bread, shallot, thyme, Evo oil, white wine, truffle slices)

Or

Risotto smoked duck in Barolo wine and truffle

(Carnaroli rice, duck breast, shallot, Barolo wine, Parmigiano Reggiano cheese, truffle)

Fourth Course selection

Tournedos Rossini

(Australian beef tenderloin, foie gras, black truffle slices, bread crouton, pine nuts, raisin, beef juice, baby spinach)

Or

Filetto di Spigola scottato servito su coulis di pomodoro e timo al limone

(Pan-fried Sea bass fillet served with coulis of tomato and lemon thyme)

Fifth Course selection

Tiramisu Chocolate sphere

(Tiramisu cream, chocolate sphere with gold powder and truffle)

Or

Mango and truffle

(Mango cream cheese, butter crumble, truffle slice and mango sorbet)