



7 Courses Tasting Menu - 5,500 THB++

Chef's Amuse Bouche and a Glass of Prosecco

First Course selection

Carpaccio Black Angus Beef and Truffle

(Black Angus beef, porcini, sakura salad, truffle)

Or

Poached egg 61° and Truffle

(Egg, asparagus, artichokes, stracciatella cheese, truffle)

Second Course selection

Potato cream porcini and Truffle

(Potato, porcini, leek, Parmigiano cheese, truffle)

Or

Beetroot consommé and truffle

(Beetroot, baby carrot, Romanesco broccoli, asparagus, truffle)

Third Course selection

Risotto saffron cream, smoked burrata and truffle

(Carnaroli Rice, Parmigiano cheese, saffron, truffle)

Or

Risotto black ink and golden leaf

(Carnaroli Rice, squid, red prawns and golden leaf)

Fourth Course selection

Homemade Tagliolino and Sashimi Red Prawns

(Homemade Tagliolino, cherry tomato, red prawns)

Or

Smoked Truffle Chutoro

(Smoked Chutoro, truffle shoyu, cooked rice, Ikura and truffle topping)

Fifth Course selection

Black Cod fish tomato Sweet and Soar

(Black Cod fish, cherry tomato, apple vinaigrette)

Or

Lobster Citrus

(Canadian Lobster, lemon, orange, lime, Tropea onion)

Sixth Course selection

Duck Breast Orange and Espresso Illy and Truffle

(Duck breast, orange, espresso Illy, truffle)

Or

Smoked lamb loin Celery and Truffle

(Lamb loin, celery, truffle)

Seventh Course selection

Chocolate Sphere Tiramisu Gold powder and Truffle

(Chocolate sphere Tiramisu with gold powder and truffle)

Or

Bronte D.O.P. Pistacchio Semifreddo

(Bronte D.O.P. pistaccio, truffle crumble, hazelnut)