
 **Chef Luca's Recommendation Menu**

TONNO SCOTTATO IN PADELLA CON PEPE NERO, ERBETTE E LIMONI CANDITI

Seared marinated tuna loin with candied lemon, fresh herbs and parsley

Sauvignon 'Collio' DOC, Villa Martina 2011, Friuli-Venezia Giulia

TORTELLI DI BRANZINO CON CREMA DI MELANZANE AFFUMICATE E MENTA FRESCA

Tortelli stuffed with braised sea bass, cream of smoked eggplant and fresh mint

Pinot Grigio, Casa Bottega IGT 2011, Veneto

MEDAGLIONI DI FILLETTO DI MAIALE CON CAVOLO IN PADELLA, MALE VERDI E ROSMARINO

Grilled pork tenderloin with braised cabbage, green apple and rosemary sauce

Rosso di Casanova di Neri, Casanova di Neri 2009, Tuscany

Or

DENTICE IN PADELLA CON FAGIOLI CANNELLINI SALTATI, CIPOLLE IN AGRO E TIMO FRESCO

Pan-roasted red snapper with cannellini beans, pickled onions and thyme

Chardonnay Pietrabbianca Castel De Monte DOC, Tormaresca 2010, Puglia

SOFFICE AL CIOCCOLATO BIANCO, FRUTTO DELLA PASSIONE E SORBETTO ALLO YOGURT

White chocolate and vanilla, passion fruit and yogurt sorbet

THB 2,700

THB 3,500 including 3 glasses of wine

Please advise on any dietary requirements and we will be delighted to assist.
Prices are in Baht and subject to 10 % service charge and applicable government tax.