



Chef Luca's Recommendation Menu

CARPACCIO DI GAMBERI, ARANCE ROSSE, BASILICO, CAVIALE AFFUMICATO

Tiger prawns carpaccio, blood orange, basil, smoked caviar

Pinot Grigio IGT, Casa Bottega 2012, Veneto

TORTELLI DI FUNGHI, RICOTTA SALATA, DRAGONCELLO

Mushroom tortelli, salted ricotta, tarragon

Chardonnay IGT, Sensi Collezione 2012, Tuscany

PETTO DI ANATRA, PATATE AL TARTUFO, CAVOLO, MELE

Roasted breast of duck, truffle potato, cabbage, apple

Nebbiolo d'Alba DOC, Occhetti, Prunotto 2009, Piedmont

Or

MERLUZZO, POMODORI, ACETO BALSAMICO

Cod, tomatoes, white balsamic vinegar

Sauvignon 'Collio' DOC, Villa Martina 2012, Friuli - Venezia Giulia

MILLEFOGLIE, CREMA PASTICCERA, FRUTTI DI BOSCO

Puff pastry, crema pasticcera, mixed berries

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.