



ENRICO BARTOLINI

Experience the Evolution of Classic Italian 'Haute Cuisine'

2 to 7 February 2015

The talented young Italian Chef Enrico Bartolini, who was awarded his first Michelin star at just 29 years old and his second star in 2013, will visit Ciao at Mandarin Oriental, Bangkok from 2 to 7 February 2015 to prepare a series of very special culinary delights. Lauded by both the Italian press and food critics for his innovative Italian dishes, Chef Enrico is also a fast-rising star in China, where he recently won the popular Chinese TV cooking reality show "Greatest Chef China: Italy Edition."

Chef Enrico Bartolini's guest appearance at Ciao offers an excellent opportunity for local diners to experience the evolution of classic haute cuisine, inspired by traditional Italian cooking and an aspiration to innovate. We greatly look forward to welcoming you to this special event in February.

Early reservations are highly recommended, for more information,
please call + 66 (2) 659 9000 ext. 7640



Dinner Menu

Anchovies between carpione and saor

Alici tra carpione e saor

Villa Antinori Bianco 2013, Tuscany IGT



Fried langoustine with grapefruit in sea roasting

Scampi fritti con pompelmo in tostatura marina

Chardonnay, Tormaresca 2013, Umbria IGT



Risotto with beetroot and Gorgonzola

Risotto alle rape rosse e salsa gorgonzola

Pinot Nero, Alois Lageder 2010, Alto Adige DOC



Turbot with pistachios and red onion

Rombo chiodato con pistacchi e cipolle rosse

Chianti Classico Riserva, Villa Antinori 2011, Tuscany DOCG

Or

Oppure

Crispy veal cheek with Alpeggio butter potato

Guancia di vitello croccante con patate al burro d'alpeggio

Marchese Antinori, Tenuta Tignanello 2011, Tuscany DOCG



Raspberry, yogurt and liquorice

Lamponi, yogurt e liquirizia

Quera Antica Visciole, Velenosi 2010, Marche

THB 3,600 per person

3 glasses of wine pairing THB 1,200 per person

5 glasses of wine pairing THB 2,000 per person

Prices are subject to 10% service charge and applicable government tax.

Chef's Table Menu

Soft potato, capers, egg and eggs

Patata soffice, capperi, uovo e uova

Villa Antinori Bianco 2013, Tuscany IGT



Anchovies between carpione and saor

Alici tra carpione e saor



Fried langoustine with grapefruit in sea roasting

Scampi fritti con pompelmo in tostatura marina

Chardonnay, Tormaresca 2013, Puglia IGT



Oil and lime button with cacciucco sauce and octopus

Bottoni di olio e lime con salsa cacciucco e polpo alla brace

Pinot Nero, Alois Lageder 2010, Alto Adige DOC



Risotto with beetroot and Gorgonzola sauce

Risotto alle rape rosse e salsa gorgonzola

Chianti Classico Riserva, Villa Antinori 2011, Tuscany DOCG



Variation of pigeon with foie gras and rhubarb

Piccione in differenti cotture con fegato grasso e rabarbaro

Marchese Antinori, Tenuta Tignanello 2011, Tuscany DOCG



Raspberry, yogurt and liquorice

Lamponi, yogurt e liquirizia

Quera Antica Visciole, Velenosi 2010, Marche

THB 5,800 per person

4 glasses of wine pairing THB 1,600 per person

6 glasses of wine pairing THB 2,400 per person

Prices are subject to 10% service charge and applicable government tax.

Antinori Wine Dinner

Villa Antinori Bianco 2013, Tuscany IGT

Soft potato, capers, egg and eggs

Patata soffice, capperi, uovo e uova



Pumpkin, mustard, rhubarb and foie gras

Zucca, senape, rabarbaro e foie gras



Chianti Classico Riserva, Villa Antinori 2011, Tuscany DOCG

Classic snail, garlic, liver and green apple

Lumache tradizionali, aglio e fegatini con mela verde



Spaghetti with smoked eel

Spaghetti all'anguilla affumicata



Marchese Antinori, Tenuta Tignanello 2011, Tuscany DOCG

Saffron risotto, traditional balsamic vinegar and spicy almond

*Risotto allo zafferano, gocce di aceto balsamico tradizionale
e mandorle piccanti*



Tignanello 2011, Tuscany IGT

Seared lamb, coal onion and puffed ricotta bread

Agnello scottato con cipollotti al carbone e pane soffiato alla ricotta



Muffato della Sala 2008, Umbria IGT

Burnt cream with frozen blueberry, cherry and meringue

Crema bruciata con mirtilli ghiacciati, ciliegie, meringhe

THB 5,900 per person

Prices are subject to 10% service charge and applicable government tax.