

‘FOUR HANDS DINNERS’

by Chef Marcello Scognamiglio & Chef Domenico Francone

22 - 25 November 2017

at



TERRAZZA

Domenico Francone is the executive chef at Tuscany's Castello Banfi, whose Sala dei Grappoli restaurant was named one of Italy's best 100 restaurants earlier this year at the prestigious Chef Awards. Francone, a renowned pastry chef, was also recognised as Italy's Best Pastry Chef at the awards. Sala dei Grappoli, a fine dining restaurant set amidst splendid vineyards, features a modern interpretation of Tuscan and Italian Mediterranean cuisine.

Francone will join Ciao Terrazza's Chef de Cuisine Marcello Scognamiglio for a series of exclusive "Four Hands" dinners at Mandarin Oriental, Bangkok in November.

In addition we are excited to present an extraordinary six-course wine dinner on 25 November 2017 with exclusive wines from Castello Banfi.



For more information please contact mobkk-restaurants@mohg.com
or +66 (2) 659 9000 ext.7390



FOUR HANDS DINNER

22 - 24 November

MENU

■ From Chef Domenico

Uovo croccante con pomodori, spinaci e spuma di pecorino
Crunchy egg with tomato concasse, spinach and Pecorino foam

NV Tener Brut Spumante DOC, Piedmont



Ravioli d'anatra, crema di zucca e tartufo nero
Duck ravioli on pumpkin cream and black truffle

2015 Pinot Grigio, Le Rime IGT, Tuscany



■ From Chef Marcello

Filetto di vitello in crosta di pane al pomodoro,
scarola ripassata con olive, capperi ed uvetta sultanina
Veal loin in tomato bread crust, pan-fried escarole
with olives, capers and raisins

2014 Centine IGT, Tuscany



Babà Napoletano al limoncello
Traditional limoncello Babà Napoletano

4-course menu THB 2,150
3 glasses wine pairing THB 1,350

BANFI WINE DINNER

25 November

MENU

Amuse bouche

NV Tener Brut Spumante DOC, Piedmont



Astice, Caponata di verdure, burrata e pomodoro
Lobster, vegetable caponata, burrata and tomatoes

2016 Pinot Grigio, San Angelo IGT, Tuscany



Evoluzione di quaglia, topinambur e cipolla rossa
Evolution of quail, Jerusalem artichoke and red onion

2014 Chianti Classico DOCG, Tuscany



Risotto con porcini, salsiccia di Cinta Senese e pecorino
Risotto with porcini mushrooms, Cinta Senese pork sausage and pecorino

2015 Rosso di Montalcino DOC, Tuscany



Banfi's carbonara
Ravioli carbonara style



Duo di vitello, polenta zucca e riduzione di Brunello di Montalcino
Duo of veal,
slow-braised veal cheek and veal sirloin,
pumpkin, polenta and Brunello di Montalcino jus

2011 Brunello di Montalcino DOCG, Tuscany



Sfera croccante di cioccolato al latte,
Gianduja e Vaniglia con sorbetto al lampone
Sphere of Gianduja, vanilla
and hazelnuts, raspberry sorbet



Fine teas and coffee

Petit fours

3,900 THB

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.