



FESTIVE SEASON

2017



TERRAZZA



MANDARIN ORIENTAL
BANGKOK

SALMERINO MARINATO AL PROFUMO D'ARANCIA
Marinated water char, orange and buffalo cheese yogurt

Or

CARPACCIO DI BATTUTO DI FASSONA
Fassona beef carpaccio, smoked eggplant,
marinated egg yolk and black truffle



TORTELLINI RIPIENI DI OSSOBUCCO
Tortellini stuffed with Ossobuco ragout,
Scamorza cheese and 25 years balsamic vinegar

Or

RISOTTO ARAGOSTA E FOGLIA D'ORO
Lobster risotto and golden leaves



BRANZINO E ZUCCHINE 'ALLA SCAPECE'
Pan fried sea bass fillet, sea urchin sauce
and marinated zucchini

Or

FILETTO DI VITELLO COTTO A BASSA TEMPERATURA
Slowly cooked veal loin, white onion 'Genovese' sauce
and seasonal pan fried vegetables, cauliflowers cream



**PANETTONE CLASSIC, IN Crosta di NOCCIOLE
E ZABAGLIONE AL MOSCATO**
Warm panettone with hazelnut crust
served with moscato wine zabaione

Or

**TORTINO AL CIOCCOLATO CALDO CON BANANA
CARMELLATA E GELATO ALLA VANIGLIA**
Warm chocolate pudding with
caramelized banana and vanilla ice cream



Selection of freshly brewed coffee,
fine teas and Petits Fours

THB 5,000 net per person