

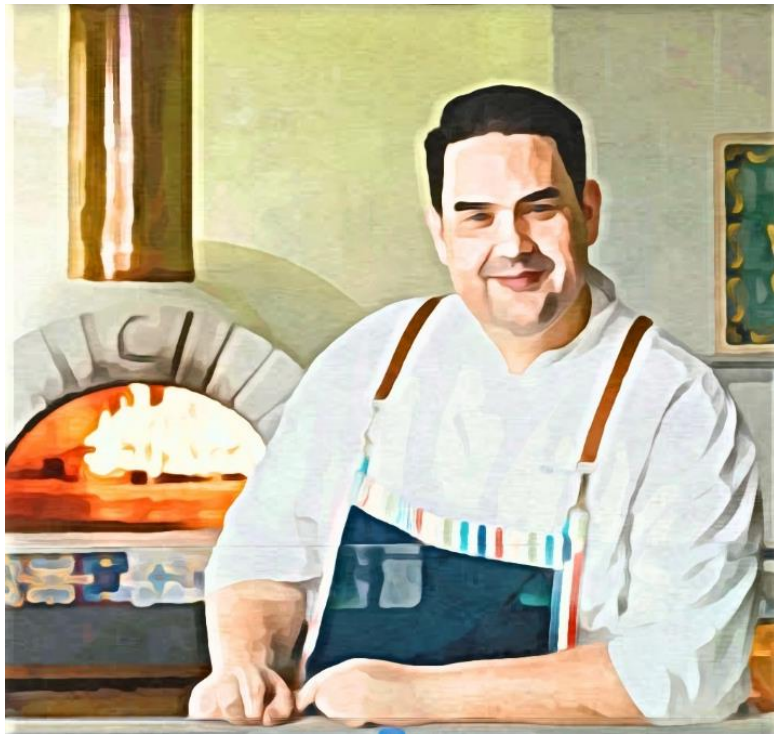


TERRAZZA

Menu created and cooked by

Chef Dario Busnelli

Chef de Cuisine Ciao Terrazza



Mandarin Oriental, Bangkok

VITELLO TONNATO “A’ LA VECCHIA”

Piedmont’s revisited Vitello Tonnato recipe with fine herbs
sous vide veal loin, tuna and caper mayonnaise
with Barolo vinegar home-pickled “Giardiniera”

RISOTTO AI FUNGHI

Seasonal wild mushroom risotto “Mantecato”
with truffled castelmagno cheese

BRANZINO Á LA PLANCIA

Pan-seared Mediterranean sea bass with a lightly spiced “Marinara” sauce of berry tomatoes,
black Taggiasche olives and capers

PANNA COTTA AL ANICE STELLATO COI FRUTTI DI BOSCO GLASSATI AL PORTO

Double cream star anise panna cotta
topped with Port wine poached wild berries

Petit fours

2,800

Please advise of any dietary requirements and we will be delighted to assist.
Price is in Thai Baht and subject to 10% service charge and applicable government tax.