

SET LUNCH

3 COURSES 1180THB++

4 COURSES 1,280THB++

VITELLO TONNATO

ROASTED VEAL LOIN WITH TUNA SAUCE & PICKLED VEGETABLES

TARTARE DI TROTA

OCEAN TROUT TARTARE, CAPERS, RED ONION, MANGO MAYO & BALSAMIC SOY GEL

MELANZANA AL FORNO

OVEN BAKED PRESSED EGGPLANT, LIGHT TOMATO SAUCE, BASIL & AGED PARMIGIANO REGGIANO

INSALATA DI RUCOLA BURRATA E CULACCIO

ORGANIC ROCKET SALAD, BURRATA CHEESE & CULACCIO HAM

CREMA DI TOPINAMBUR E GAMBERI

CREAMY JERUSALEM ARTICHOKE SOUP, WITH SAUTÉED TIGER PRAWNS



RAVIOLI RIPIENI DI FOIE GRAS IN SALSA AL TARTUFO

HOMEMADE RAVIOLI STUFFED WITH FRENCH FOIE GRAS & RICOTTA CHEESE IN TRUFFLE EMULSION

SPAGHETTI ALLO SCOGLIO DEL LENZI

SPAGHETTI IN WHITE WINE SAUCE, ITALIAN SQUID, TIGER PRAWN, BABY OCTOPUS, ITALIAN CLAMS & CHERRY TOMATOES

CALAMARATA AI POMODORINI E BURRATA

CALAMARATA PASTA IN TOMATOES SAUCE, BURRATA & BASIL

LASAGNETTA CASA LENZI

HOMEMADE LASAGNA, LAYERED ROASTED BEEF & BECHAMEL SAUCE, PARMIGIANO REGGIANO, TOPPED WITH PORCINI MUSHROOMS

RISOTTO DELLA NONNA

SLOW-COOKED CARNAROLI RICE, PARMIGIANO REGGIANO, CHERRY TOMATO SAUCE, BASIL, EGGPLANT AND DRY RICOTTA CHEESE



TAGLIATA CON RUCOLA, PARMIGIANO E POMODORINI

AUSTRALIAN ANGUS BEEF TENDERLOIN, ROCKET SALAD, CHERRY TOMATOES, AGED BALSAMIC & 36 MONTH AGED PARMIGIANO REGGIANO

TROTA SALMONATA

SALMON TROUT FILLET, BROCCOLI PUREE & CHAMPAGNE SAUCE

SCALOPPINE DI MAIALE IBERICO

IBERIAN PORK LOIN, CREAMY POTATO & WHITE WINE SAUCE

PORRO ALLA WELLINGTON

ROASTED LEEK WELLINGTON, RED WINE SAUCE & AGED PARMIGIANO REGGIANO FONDUE



TIRAMISÙ

QUALITY COFFEE SPONGE CAKE & CHOCOLATE

BOMBOLONE RIPIENO

ITALIAN DOUGHNUT STUFFED WITH CUSTARD & MIXED BERRY SAUCE

GELATO

A SELECTION OF ITALIAN ICE-CREAM (PLEASE ASK FOR AVAILABLE FLAVORS)