

SET LUNCH

3 COURSES 980THB++

4 COURSES 1,180THB++

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

BURRATA E CULACCIO

BURRATA CHEESE & CULACCIO HAM, ORGANIC ROCKET LEAVES

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 MUSSELS & CHERRY TOMATOES*

CALAMARATA AI POMODORINI E BURRATA

CALAMARATA PASTA IN TOMATOES SAUCE, BURRATA & BASIL

TAGLIATELLE AL RAGÙ DI CINGHIALE

TRADITIONAL HOMEMADE TAGLIATELLE WITH TUSCAN WILD BOAR TOMATO RAGÙ SAUCE

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 & 24 MONTH AGED PARMIGIANO REGGIANO

TROTA SALMONATA

SALMON TROUT FILLET, BROCCOLI PUREE & CHAMPAGNE SAUCE

SCALOPPINE DI MAIALE IBERICO

IBERIAN PORK LOIN, MASHED 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)