

biscotti

BANGKOK

6-COURSE DEGUSTATION MENU

Poached Maine Lobster

Smoked Beetroot Sorbet, Stracciatella Cheese, Oregano, Basil Seeds

Percorino, "Prope", Cantina Velenosi, Colli Aprutini, Abruzzo, 2020



Hokkaido Sea Scallop

Sour Apple, Roasted Fennel Purée, Romanesco, Parma Prosciutto,

Lemon Gel, Roasted Fish Jus

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Topinambours and Black Truffle "Passata"

Black Truffle, Flavored of Smoked Hay, Charcoaled Potatoes, Sour Cream



Tagliolini al Nero di Seppia

Black Ink. Tagliolini, Baby Squids, White Wine Sauce

Pèppoli, Antinori, Chianti Classico DOCG, Tuscany, 2020



Slow Cooked Organic Chicken Breast

Truffle Cauliflower Purée, Crispy Skin, Roasted Cauliflower Rosette, Black Truffle, Chicken Jus

Served with "Pennette" Pasta in Creamy Mushrooms Sauce

Nebbiolo, "La Malora", Vite Colte, Langhe DOC, Piedmont, 2020

or

Pan Seared Atlantic Cod

Cod "Brandade Fagottino", Thyme Flavored Potato Foam, Olive Dust, "Puttanesca" Sauce

Pinot Grigio, Zorzettig, Friuli Venezia Giulia DOC, 2021



Signature Amalfi Lemon

Ivory White Chocolate Mousse, Confit Amalfi Lemons, Limoncello Sorbet

3,200++

Food Only

1,590++

Experience Wine Pairing

The tasting menu requires participation of the whole table

We do not recommend sharing

Last order for the Degustation Menu is 9.00 pm



Vegetarian



Contains Nuts



Pork



Seafood



Alcohol



Dairy Free



Gluten Free

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.