

## DEGUSTATION MENU

5 Courses Degustation Menu

3,300 ++

5 Wines Pairing Experience

1,590 ++

### CAPELANTE

#### Hokkaido Sea Scallops

Guanciale, Celeriac Purée, Crispy Leeks, Carrot Dressing

*Ferrari, "Maximum", Blanc de Blancs, Brut, Trento DOC, NV.*

### AGNOLOTTI

#### Beef Agnolotti

Filled with Braised Beef Shank, Spinach and Parmesan, Pecorino Sauce, Roasting Jus

*Pinot Grigio, Zorzettig, Friuli-Venezia Giulia DOC, 2021*

### SOGLIOLA

#### Ballotine of Lemon Sole with Morel Mushrooms

Morel Mushroom Farced, Stuffed Jumbo Morels, Parsley and Potato Purée,  
Tangy Roasted Fish Jus

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

### FILETTO

#### Okan Marbling 5 Wagyu Beef Tenderloin

Roasted Wagyu Beef A5 Tenderloin, Honey Glazed Carrots, Parsnip and Apple Purée,  
Buckwheat, Black Winter Truffle Sauce

*Amarone della Valpolicella, Villa Loren, Amarone DOCG, Veneto, 2019*

### DOLCE

#### Signature Amalfi Lemon

Ivory White Chocolate Mousse, Confit Amalfi Lemons, Limoncello Sorbet

*Bottega, Limoncello di Sorrento*

 Vegetarian  Vegan  Contains Nuts  Spicy  Pork  Seafood  Alcohol  
 Healthy  Fat Free  Dairy Free  Gluten Free  Sustainable  Organic

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