





# **SET LUNCH MENU**

3 COURSES AT 1,250++

# ANTIPASTI

A VARIETY OF COLD APPETIZER | COLD CUT | CHEESE | SALADS | SOUP

## MAIN COURSE

### LINGUINE

BUTTERNUT CREAM | RICOTTA CHEESE | JERUSALEM ARTICHOKE CHIPS | GROUND MEAT

OR

### **FUSILI**

SPINACH BUTTER CREAM | SOFT BOILED EGG | PECORINO | PIN NUT

OR

### SQUID INK RISOTTO

CHORIZO | RADICCHIO

OR

## **SEA BREAM**

POLENTA | DRIED TOMATO | FIG

OR

## **DUCK BREAST**

PARMESAN ROASTED FENNEL | GRAPEFRUIT

# **DESSERT**

A SELECTION OF SWEET TREATS | PASTRIES | CAKES AND FRUITS





# **FAMILLY SHARING EXPERIENCE**

THB 1,800++ PER PERSON 6 SIGNATURE DISHES
(MINIMUM 2 PERSONS REQUIRED)

## **APPETIZER**

### MARINATED SALMON

GREEN PEAS | SWEET ONION BERRY | CREAMY MASCARPONE

### LENTIL TABBOULEH

MORTADELLA | POMEGRANATE NUT | LEMON VINAIGRETTE

### **PASTA**

### **CRISPY GNOCCHI**

GUANCIALE | CHESTNUT | PECORINO

## PENNE

ARRABIATTA SAUCE | FLAME GRILLED MACKEREL BRESAOLA

# MAIN COURSE

## **SEARED SEA BASS FILLET**

BELL PEPPER CONFIT | CRISPY CHICKPEA | FIG

## **CHICKEN SUPREME**

EGGPLANT CAVIAR | BABY CARROT | POMEGRANATE | RED ONION