



SET LUNCH MENU

3 COURSES AT 1,250++

ANTIPASTI

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

MAIN COURSE

SPAGHETTI

CHIVE CREAM | BROWN PRAWN | CHORIZO | PARISIAN MUSHROOM

OR

PORK FILLET

MASHED POTATOES | BABY CAROTTE | DELICATESSEN SAUCE

OR

GRILLED SALMON

GREEN CABBAGE WITH SHIMEJI MUSHROOM | CRISPY ONION | POMELO

OR

PENNE

ARTICHOKE CREAM | HAZELNUT | ROASTED BROCCOLINI | FETA

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BEEF FLANK

BABY POTATOES | ORINJI MUSHROOM | TOMATO | MEAT JUS WITH TARRAGON

DESSERT

A SELECTION OF SWEET TREATS | PASTRIES | CAKES AND FRUITS



FAMILY SHARING EXPERIENCE

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

APPETIZER

MOZZA DI BUFFALA GREEN BEAN | STRAWBERRY RED FRUIT VINAIGRETTE | GRANOLA

TIGER PRAWN CAKE
BISQUE SOUP | FRISEE SALAD
LEMON CURD

PASTA

LINGUINE
PESTO | MORTADELLA
GREEN ASPARAGUS | PISTACHIO

CRISPY GNOCCHI
CHAMPIGNON SAUCE | CHESTNUT
GUANCIALE | PECORINO



SEARED SALMON

BUTTERED CABBAGE | POMELOS | CRISPY CHICKPEA

CRISPY PORK BELLY

BUTTERNUT MOUSSELINE | OCTOPUS | PICA DI GALLO KALAMATA OLIVE



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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

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DUCK BREAST

PARMESAN ROASTED FENNEL | GRAPEFRUIT

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OR

PENNE

ARRABIATA | SMOKED MACKEREL | BRESAOLA | CRISPY BASIL

OR

SEA BREAM

LEEK FONDU | AVOCADO CREAM | PANKO BREAD CRUMBS

OR

PORK BELLY

BABY OCTOPUS | GREEN CABBAGE | MUSTARD SEED | POMEGRANATE

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ORECCHIETTE

CELERY CREAM | CRISPY PARMESAN | SHAVED FENNEL | POMELO

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