



SET MENU

TWO COURSES

THB 990++

THREE COURSES

THB 1,250++

SET MENU INCLUDED A WELCOME DRINK + DRINKING WATER, COFFEE OR TEA

APPETIZER

GRILLED ROMAINE LETTUCE (V)
SERVED WITH CELERY ROOT MAYONNAISE
AND LETTUCE GLAZE

CHEF'S DAILY SOUP (V, D)

ROASTED BEEF SALAD (D, M)
ARUGULA AND ARTICHOKE SALAD,
MUSTARD SAUCE AND BEEF JUS

DUCK SALAD (E)
SEASONAL VEGETABLES, PICKLES, LEMON MAYO
AND BLACK GARLIC

NIZZARDA SALAD (F)
MIXED GREEN, SEARED TUNA, QUAIL EGG,
SEASONAL VEGETABLE AND LEMON DRESSING

SALMON CARPACCIO (F)
CURED SALMON, ORANGE EMULSION, FRESH BABY
SPINACH, ROASTED KALE AND SEASONAL VEGETABLE

MAIN COURSE

SPAGHETTI ALLA NERANO (D, G)
SPAGHETTI SERVED WITH ZUCCHINI CREAM,
FRESH AND CRISPY ZUCCHINI, BASIL AND
PECORINO ROMANO

MILLEFOGLIE DI VERDURE (D, V)
VEGETABLE MILLEFEUILLE SERVED WITH
PARMESAN CREAM AND TOMATO SAUCE

DENTICE POMODORO E SCAROLA (F, N)
RED SNAPPER SERVED WITH FRESH CHERRY
TOMATO SAUCE, SAUTEED ESCAROLE WITH
PINE NUTS AND RAISINS

BRANZINO IN GUAZZETTO (Cr, D, F, A)
SEA BASS IN A LIGHT STEW WITH BISQUE SAUCE,
TOMATO, OLIVES AND CAPERS

BAVETTA E ASPARAGI (A, D)
GRILLED FLANK STEAK WITH ROASTED ASPARAGUS,
ASPARAGUS CREAM AND BEEF JUS

DESSERT

CAKES

- TORTA CAPRESE AND VANILLA SAUCE (N, D, E)
- TORTA DI MELE SERVED WITH RUM AND
RAISIN SAUCE (D, G, E, A)

ICE CREAM

- MILK ICE CREAM (D)
- HAZELNUT ICE CREAM (D, N)
- PISTACHIO ICE CREAM (D, N)

SORBET

- STRAWBERRY AND BASIL (V)
- LEMON (V)
- CHOCOLATE (V)

ADD ON

ZABAIONE (E, A) **200 THB**
FRESHLY MADE ZABAIONE
SERVED WITH BERRIES AND
DARK CHOCOLATE