



LUNCH SET MENU

TWO COURSES

THB 990++

THREE COURSES

THB 1,250++

SET MENU INCLUDED A WELCOME DRINK AND A COFFEE OR TEA

APPETIZER

GRILLED ROMAINE LETTUCE
SERVED WITH CELERY ROOT MAYONNAISE
AND LETTUCE GLAZE

CHEF'S DAILY SOUP

ROASTED BEEF SALAD
ARUGULA AND ARTICHOKESALAD,
MUSTARD SAUCE AND BEEF JUS

DUCK SALAD
SEASONAL VEGETABLES, PICKLES, LEMON MAYO
AND BLACK GARLIC

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

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

MAIN COURSE

SPAGHETTI ALLA NERANO
SPAGHETTI SERVED WITH ZUCCHINI CREAM,
FRESH AND CRISPY ZUCCHINI, BASIL AND
PECORINO ROMANO

MILLEFOGLIE DI VERDURE
VEGETABLE MILLEFEUILLE SERVED WITH
PARMESAN CREAM AND TOMATO SAUCE

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

BRANZINO IN GUAZZETTO
SEA BASS IN A LIGHT STEW WITH BISQUE SAUCE,
TOMATO, OLIVES AND CAPERS

BAVETTA E ASPARAGI
GRILLED FLANK STEAK WITH ROASTED ASPARAGUS,
ASPARAGUS CREAM AND BEEF JUS

DESSERT

CAKES

- TORTA CAPRESE AND VANILLA SAUCE
- TORTA DI MELE SERVED WITH RUM AND
RAISIN SAUCE

ICE CREAM

- MILK ICE CREAM
- HAZELNUT ICE CREAM
- PISTACHIO ICE CREAM

SORBET

- STRAWBERRY AND BASIL
- LEMON
- CHOCOLATE

ADD ON

ZABAIONE **200 THB**
FRESHLY MADE ZABAIONE
SERVED WITH BERRIES AND
DARK CHOCOLATE



Celery



Crustaceans



Dairy Product



Eggs



Fish



Gluten



Lupin



Molluscs



Mustard



Peanut



Sesame



Soybeans



Sulphites



Tree nuts



Alcohol



Beef



Pork



Poultry



Vegan



Vegetarian

THE ABOVE MENTIONED PRICES ARE IN LOCAL CURRENCY THAI BAHT; PRICES ARE SUBJECT TO 10% SERVICE CHARGE, GOVERNMENT TAX.
PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENT | FOOD ALLERGIE | FOOD INTOLERANCE.