

Menu delle Feste

8TH DECEMBER 2025 - 7TH JANUARY 2026

Guests may choose from individual dishes or indulge in a festive 4-course menu priced at THB 2,200++ (food only) or THB 3,200++ (with wine pairing)

ANTIPASTI - STARTERS

Burrata, Pesche e Prosciutto di Parma 790

Creamy burrata cheese served with grilled peaches, thinly sliced Parma ham, rocket salad, and toasted pine nuts.

Wine pairing: Prosecco Extra Dry Botter DOC, Veneto, Italy

OR

Gamberoni alla Griglia 1,200

Fresh Ayutthaya river prawns chargrilled with chili flakes, extra virgin olive oil, sliced garlic, and grilled lemon, topped with fresh herbs and served with grilled ciabatta

Wine pairing: Sauvignon Blanc Satellite, Marlborough, New Zealand

PASTA

Pappardelle ai Funghi e Tartufo 620

Pappardelle pasta served with mixed mushrooms and sage, tossed in a truffle cream sauce, topped with freshly shaved black truffle and Parmigiano Reggiano.

Wine pairing: Crono Chianti Riserva, Tuscany, Italy

SECONDI - MAIN COURSE

Carré d'Agnello in Crosta di Erbe 1,500

Italian herb-crusted lamb rack served with summer vegetables, slow-cooked garlic, and truffle-scented potato purée.

Wine pairing: Primitivo Cantina Tollo IGT, Puglia, Italy

OR

Cernia alla Piccata 990

Pan-roasted coral grouper topped with a fried caper and herb butter sauce, served with garden carrots, snow pea shoots, cauliflower espuma, and fresh garden herbs.

Wine pairing: Soave Botter, Veneto, Italy

DOLCE - DESSERT

Panettone Tradizionale con Mascarpone e Gelato alla Vaniglia 390

Classic Italian Christmas cake served with sweet mascarpone cream, fresh raspberries, and vanilla gelato.

Wine pairing: Italian Grape Liqueur - Ratafia Rossi