

SET LUNCH DEGUSTATION MENU 340++ (THB)

APPETIZERS

Baby Spinach

Champignons, Artichokes, Pine-nuts, Gorgonzola, Sun-dry Tomato Dressing

or

Deep-Fried Crab "Polpette"

Cakes Homemade BBQ & Tartar Sauces, In Season Leaves

or

"Calamari Fritti" Crispy-Fried Squid Rings, Tartar Sauce

MAIN COURSES

Potato Gnocchi

in Vodka & Mascarpone Cream Sauce, Smoked Salmon

or

Ricotta Cheese & Spinach Ravioli

in Fresh Tomato & Basil Sauce

or

Spaghetti "Carbonara"

Cheek Bacon, Egg-yolk & Pecorino Emulsion, Black Pepper

or

Tagliatelle "Al Ragù Di Carne"

Braised Beef Ragout As In Bologna

or

Focaccia, Tomato Sundried Tomatoes,

Rocket Salad, Pesto & Mozzarella

or

Soft Corn Cream "Polenta"

& Braised Cuttle Fish in Their Ink

DESSERTS

Caramelized Apple Tart

Vanilla Ice Cream, Chocolate Sauce

or

"Panna Cotta", Fresh Berries

or

"Affogato" Vanilla Ice Cream, Espresso

Fresh Pasta

FP01 • Spaghetti "Allo Scoglio"	390
Spicy Fresh Tomato & Today's Seafood Sauce	
FP02 • Spaghetti "Carbonara"	290
Cheek Bacon, Egg-yolk & Pecorino Emulsion, Black Pepper	
FP03 • Bigoli "Al Ragu' D'anitra"	350
Braised Duck Meat Ragout	
FP04 • Bigoli "Al Nero"	350
Braised Cuttle Fish In Their Ink	
FP05 • Spaghetti "Al Ragu' Di Carne"	320
Braised Beef Ragout As In Bologna	
FP06 • Tagliolini "Al Pomodoro Fresco E Basilico"	290
Fresh Tomato Sauce & Basil	
FP07 • Tagliolini "Al Granchio"	390
Fresh Crab Meat, Cherry Tomato Bisque Sauce	
FP08 • Maccheroni "Amatriciana"	350
Spicy Cheek Bacon & Tomato Sauce, Pecorino, Black Pepper	
FP09 • Potato Gnocchi "Al Quattro Formaggi"	320
Four Cheese Fondue	
FP10 • Ricotta Cheese & Spinach Ravioli	320
in Foamy Butter with Parmesan & Sage	
FP11 • Spaghetti "Bollagana"	390
Garlic, Chili, Parsley, Rock Lobster, dried Grey Mullet, Pesto	

Each day our chefs create a variety of fresh pasta, topped with our gourmet-quality pasta sauces.

Torred

T001 • Buffalo Mozzarella or Burrata,	450
Marinated Heirloom Tomatoes, & Avocado, EVO	
T002 • Lettuce, Baguette & Cheek Bacon Croutons,	330
Parmesan, Caesar dressing	
T003 • "Panzanella" Bread Salad with Cucumber,	250
Tomatoes and Basil	
T004 • Baby Spinach, Champignons, Artichokes, Pine-nuts,	350
Gorgonzola, Sun-dry Tomato Dressing	

Barely Touched

BT01 • Tuna Tartare, Olive Tapenade, Goat Cheese,	350
Truffle Vinaigrette	
BT02 • Broiled Rock Lobster, Onions, Tomatoes, Olives,	390
Celery & Basil Salad, Balsamic Vinaigrette	
BT03 • King Crab, Avocado Guacamole & Sun-dried	390
Tomato Salad, Herb Croutons, Hot Cocktail Sauce	

Cured

CU01 • Parma Ham & Mozzarella, Tomato Confit Salad	650
CU02 • Bresciola, Rocket Salad, Parmesan Flakes,	490
Lemon Vinaigrette	
CU03 • Calatello & Burrata,	690
Olive & Sun-Dried Tomato Salad	
CU04 • Today's Charcuterie Selection	850
CU05 • Today's Cheese Selection	650

Beride Pasta

BP01 • Tomato Confit, Basil & Mozzarella Bruschetta	290
BP02 • Squid "Carbonara"	390
Organic Egg, Cheek Bacon, Parmesan, Black Pepper	
BP03 • Pan Fried Crab Cake	550
Grenobloise Vinaigrette, In Season Leaves	
BP04 • "Fritto Misto"	850
Crispy-Fried Fish & Seafood Selection, Tartar Sauce	

Sweet

ST01 • "Tiramisi"	250
Mascarpone Cheesecake, Espresso, Marsala	
ST02 • "Caramelized Apple Tart"	220
Vanilla Ice Cream, Chocolate Sauce	
ST03 • "Affogato"	190
Vanilla Ice Cream, Espresso	

Coffee

	hot	ice
Coffee	90	-
Espresso	70	120
Americano	90	120
Cappuccino	100	120
Latte	100	120
Mocha	100	120

Soft Drinks

Coke	50
Coke Zero	50
Sprite	50
Soda Schweppes	50

Mineral Water

Evian	80
Dolce Vita	160
(sparkling / natural)	

Wine List

	Bottle	Glass
Red Wine		
Copperstone Creek Shiraz	1,400	290
Cabernet Sauvignon Lunardi	1,500	295
White Wine		
Copperstone Creek Chardonnay	1,450	290
Soave Lunardi	1,400	290
Sparkling White		
Prosecco Santa Margherita	1,600	295
Sparkling Red		
Opere 27 Lambrusco Dolce Ceci	1,450	290
Lambrusco Secco Quercoli	1,500	290