

ROSSINI'S

I piatti della ricerca

Chef menu

3 course 2,400 (appetizer or soup, main, dessert)

4 course 3,000 (appetizer or soup, pasta, main, dessert)

5 course 3,500 (appetizer, soup, pasta, main, dessert)

antipasti - appetizer

cappesante, mela verde, coulis di piselli, fiori ☆

hokkaido scallops, green apple,
sweet peas coulis, late summer flowers

or

tonno e pesce spada con barbabietole, infuse di olio al basilico e alghe

tuna and sword fish with beetroot in basil seaweed essence oil

zuppe - soup

vongole veraci, mitili, fregula, n'duja ,pomodorini ed erbe fresche 🐚 🐚

white wine 'manila' clams and black mussel fregula
with n'duja, cherry tomatoes and herbs

primi piatti - pasta course

tortelli alla "Carbonara" 🐚

homemade tortelli "Carbonara"

or

risotto carnaroli al limone, con gambero rosso,

capepperi, burrata e pomodoro

lemon carnaroli rice, sicily red prawns, capers
burrata cheese and cherry tomatoes

secondi - main course

merluzzo nero, fonduta di patate, san daniele, olive ☆ 🐚

seared black cod, potato foam, san daniele ham dust and olives

or

controfiletto miyazaki wagyu (A) ☆

cipolle al balsamico, purea di patate

miyazaki wagyu sirloin, banana shallot and potatoes pureé

dolci - dessert

choose from our Rossini's cheese or dessert menu

🐚 Contains pork 🌱 Vegetarian ☆ Signature 🌶️ Spicy 🥜 Contains tree nuts (A) Contains alcohol

All prices are in Thai Baht and subject to 10% Service Charge and applicable 7% government tax.

Special discounts apply for Marriott BONVOY and The Grande Club Members.

Allow us to fulfill your needs. Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerance.

Our chefs will be delighted to prepare your favorite dish. Gluten free options available on request.

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antipasti / appetizer / 에피타이저

cappesante, mela verde, coulis di piselli, fiori ☆

hokkaido scallops, green apple, sweet peas coulis, late summer flowers

꽃사과와 콩을 곁들인 홋카이도 산 관자

or

tonno e pesce spada con barbabietole, infuse di olio al basilico e alghe

tuna and sword fish with beetroot in basil seaweed essence oil

참치와 황새치 그리고 비트뿌리가 들어간 바질 해초 에센셜 오일

zuppe / soup / 수프

vongole veraci, mitili, fregula, n'duja ,pomodorini ed erbe fresche 🐚🐚

white wine 'manila' clams and black mussel fregula

with n'duja, cherry tomatoes and herbs

화이트와인 '마닐라' 조개 와 홍합 프레굴라와 체리 토마토와 허브를 곁들인 은두야 소스.

primi piatti / pasta course / 파스타

tortelli alla "Carbonara" 🐚

homemade tortelli "Carbonara"

수 제 tortellini "카르 보 나라"

or

risotto carnaroli al limone, con gambero rosso,

capepperi, burrata e pomodoro

lemon carnaroli rice, sicily red prawns, capers burrata cheese and cherry tomatoes

레몬 샤나를 밥, 시칠리아 붉은 새우, 풍접초 브루타 치즈와 체리 토마토

secondi / main course / 메인

merluzzo nero, fonduta di patate, san daniele, olive ☆ 🐚

seared black cod, potato foam, san daniele ham dust and olives

감자와 올리브를 곁들인 구운 은대구

or

controfiletto miyazaki wagyu (A) ☆

cipolle al balsamico, purea di patate

miyazaki wagyu sirloin, banana shallot and potatoes pureé

로시니의 디저트 단품 메뉴

dolci / dessert / 디저트

choose from our Rossini's cheese or dessert menu

Rossini의 치즈 또는 디저트 메뉴에서 선택하십시오

🐚 Contains Pork / 돼지고기 🌿 Vegetarian Dish / 채식 메뉴 (A) Contains Alcohol / 조리시 주류 사용 ☆ Signature / 셰프 추천 메뉴

특정 음식에 알러지가 있으시거나, 종교적이유 등으로 드시지 못하는 음식이 있으실 경우, 주문시 요청 바랍니다.

글루텐 프리의 경우 주문시 요청 바랍니다.

상기 요금에는 10% 봉사료와 7% 세금이 부과됩니다.

Marriott BONVOY 멤버 혹은 그라데 클럽 멤버의 경우 특별 할인이 적용됩니다.

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antipasti / appetizer / アパタイザ

cappesante, mela verde, coulis di piselli, fiori ☆

hokkaido scallops, green apple, sweet peas coulis, late summer flowers

北海道産ホタテ、青りんご、グリーンピースクリーム

or

tonno e pesce spada con barbabietole, infuse di olio al basilico e alghe

tuna and sword fish with beetroot in basil seaweed essence oil

ビーツを添えたマグロ、メカジキ と バジルシーウィードエッセンスオイルパスタ

zuppe / soup / スープ

vongole veraci, mitili, fregula, n'duja ,pomodorini ed erbe fresche 🐚🐚

white wine 'manila' clams and black mussel fregula

with n'duja, cherry tomatoes and herbs

ボンゴレ、ンドジャ (辛いサラミ) チェリートマト、ハーブ

primi piatti / pasta course / パスタ

tortelli alla "Carbonara" 🐚

homemade tortelli "Carbonara"

自家製トルテッリのカルボナーラ

or

risotto carnaroli al limone, con gambero rosso,

capepperi, burrata e pomodoro

lemon carnaroli rice, sicily red prawns, capers burrata cheese and cherry tomatoes

レモンカルナローリ米, シチリア赤エビ, ケッパーブッラータチーズ と チェリートマト

secondi / main course / メインコース

merluzzo nero, fonduta di patate, san daniele, olive ☆ 🐚

seared black cod, potato foam, san daniele ham dust and olives

鱈、ポテトフォーム、サンダニアレハム、オリーブ

or

controfiletto miyazaki wagyu (A) ☆

cipolle al balsamico, purea di patate

miyazaki wagyu sirloin, banana shallot and potatoes pureé

宮崎産和牛のサーロインステーキ、バルサミコ酢とシャロット

dolci / dessert / デザート

choose from our Rossini's cheese or dessert menu

私たちのロッシーニのデザートアラカルトから選択

🐚 Contains pork 🌱 Vegetarian ☆ Signature 🌶️ Spicy 🌳 Contains tree nuts (A) Contains alcohol

お食事に関して特別なご要望や、食品アレルギーをお持ちの場合はレストラン・マネージャーまでお申し付け下さいませ。

当レストランのシェフがお客様のご要望に合わせたお料理をご用意させていただきます。

※ 全ての表示金額に対してサービスチャージ10%と税金7%が別途加算されます

グランデクラブ & Marriott BONVoY のメンバーの皆様には、スペシャルディスカウントが適用されます