

LUNCH A LA CARTE

SNACKS & STARTERS

White Anchovy.....	290
marinated in vinegar roasted red peppers, smoked arbequina olive oil, and smoked pimento, sour dough bread	
Spanish Meatballs.....	300
home style meatballs with spicy sauce pecorino cheese and crispy bread	
Smoked Salmon Blinis.....	590
whisky oak smoked ocean trout, potato blinis, beetroot relish, crème fraiche and caviar	
Garlic Prawns.....	620
seared tiger prawns with Ibérico XO and garlic chilli oil	
Butter Bean - Spinach Soup.....	250
fresh vegetable soup with creamy butter bean, garlic crouton and parmesan cheese	
Sunflower & Smoked Salmon Salad.....	280
homemade smoked salmon, organic sunflower shoot, pickle beetroot and fresh horseradish vinaigrette	
Rocket Salad.....	280
fresh sweet corn with smoked bacon, cherry tomato, shaved parmesan and white wine vinaigrette	
Starcciatella Smoked Tomato	320
creamy cheese with smoked fresh tomato, sweet italian basil, balsamic reduction and smoked arbequino oil	
Baby Cos.....	300
caesar dressing, parmesan, bacon vits	
Bouchot Mussels In White wine.....	430
white wine, smoked hazelnut butter broth, chorizo, sourdough bread	
Bouchot Mussels In Spicy Tomato Broth.....	390
homemade spicy tomato and garlic broth, ginger, sourdough bread	

CHEF'S SELECTION

3 Cold Cut & Cheese.....790
(25 g each with condiments, pickles and bread)

PASTA

Octopus & Ricotta Tortellini.....	350
black ink tortellini with fresh tomato sauce, sweet italian basil, shaved parmesan and cayene pepper	
Linguine & Spicy Crab.....	450
crab meat sautéed with chili and lemon, grated parmesan, confit tomatoes and Italian basil	
Casareccia & Cream Tomato Salmon.....	320
homemade smoked thyme salmon with fresh cream tomato sauce, green olive and lemon zest	
Conchiglie Wild Mushroom.....	280
mixed wild mushroom with fresh cream and italian parsley	
Fettuccine Bolognese.....	390
composed of minced beef, pork and lamb, topped with shaved parmesan cheese	

DESSERT

Siam Panna Cotta	240
Coconut custard glazed with pickled mulberries and kaffir lime	
Thai Mango brûlée.....	220
with sticky rice ice cream with pickled and coconut double cream	
Ice cream.....	150
strawberry, sticky rice, yellow lemon, vanilla tahiti	
Affogato.....	250
vanilla ice cream, organic double espresso milk foam, chocolate	

LIVE OYSTERS

Riedel Oyster Tower

Giant Gillardeau 3 pcs
David Herve Royale 5 pcs
Fine De Claire 6 pcs
lemon seafood dressing mignonette
2,100

	Half Dozen	Dozen
Giant Gillardeau No.1	1,400	2,700
David Herve Royale No.2	950	1,800
Fine de claire No.2	850	1,600

SIGNATURE

Wagyu Tomahawk Steak.....	100 g. / 490
Price according to weight from the lava grill, curly fries, mushroom spinach, black garlic truffle and nam jim jaew	
Dry Aged Beef Prime Rib.....	100 g. / 430
Price according to weight baby potatoes , sautéed sugar snaps, namjim jeaw, black garlic jus	

MAIN

Grilled Tontoro Pork.....	450
organic pork with creamy risotto and jalapeño - coriander pesto	
Blackened Sea Bass.....	450
spiced sea bass with pumpkin, sunflower sprout salad and salsa verde	
Grilled Harrisa Chicken.....	390
herbs marinate, cauliflower rice, harrisa sauce and fresh coriander	
72 Hours Braised Beef Cheek	690
Served with Cabbage Sauerkraut, potato mash and natural jus	

BURGERS & CO.

Pulled Pork.....	450
house made hoisin sauce charred spring onion, red cabbage slaw, coriander in a multigrain bun	
Grilled Beef.....	550
dry aged beef patty chipotle mustard, horseradish mayo, lettuce, tomato, red onion, pickles & huay bong cheese in a multigrain bun	
Grilled Chicken.....	350
chipotle mustard horseradish mayo, lettuce, tomato, red onion & pickles in a multigrain bun	

VEGGIES

Eringi Mushrooms & Garlic	140
Spicy - Miso Eggplant	140
Creamy Organic Spinach	160
Truffle Fries and Parmesan (V)	160
Padrón Peppers & Cheese	200

Savour the flavours of Italy
PRANZO ITALIANO

LUNCH SET MENU

SET SELECTION

EXPRESS | Salad or Soup + Pasta.....490 THB

EXECUTIVE | Salad or Soup + Main.....590 THB

3 COURSES | Salad or Soup + Main + Dessert.....720 THB

All Set Menus include a Complimentary: glass of Red or White Wine / Coffee / Tea

SALAD & SOUP

Butter Bean & Spinach Soup fresh vegetable soup with creamy butter beans,
garlic croutons and parmesan cheese

Sunflower & Smoked Salmon Salad homemade smoked salmon, organic sunflower shoot,
pickle beetroot and fresh horseradish vinaigrette

Rocket Salad fresh sweet corn with smoked bacon, cherry tomato, shaved parmesan and white wine vinaigrette

Starcciatella Smoked Tomato creamy cheese with smoked fresh tomato, sweet italian basil,
balsamic reduction and smoked arbequino oil

Baby Cos caesar dressing, parmesan, bacon bits

PASTA

Octopus & Ricotta Tortellini squid ink tortellini with fresh tomato sauce, Italian basil,
shaved parmesan and cayenne pepper

Linguini & Spicy Crab crab meat sautéed with chili and lemon, grated parmesan, confit tomatoes and Italian basil

Casareccia & Cream Tomato Salmon homemade smoked thyme salmon with fresh cream tomato sauce,
green olives and lemon zest

Conchiglie Wild Mushroom mixed wild mushroom with fresh cream and italian parsley

Fettuccine Bolognese minced beef, pork and lamb, topped with shaved parmesan cheese

MAIN

Grilled Tontoro Pork organic pork with creamy risotto and jalapeño - coriander pesto

Blackened Sea Bass spiced sea bass with pumpkin, sunflower sprout salad and salsa verde

Grilled HARRISA Chicken marinated in herbs, cauliflower rice, harrisa sauce and fresh coriander

72 Hours Braised Beef Cheek served with sauerkraut, potato mash and natural jus

DESSERT

Siam Panna Cotta coconut custard glazed with pickled mulberries and kaffir lime

Thai Mango Brûlée with sticky rice ice cream and coconut double cream

Ice Cream strawberry, sticky rice, meyer lemon, tahiti vanilla

Affogato vanilla ice cream, organic double espresso milk foam, chocolate