



PRIVATE DINING

5 COURSE INTERNATIONAL MENU



EMPTY PLATES
BANGKOK

WELCOME DRINK & WELCOME SNACK

‘CROQUE MON DIEU’

BEEF CHEEKS - SWISS CHEESE - TRUFFLE BUTTER - PICKLED SHALLOTS
FRESH TRUFFLE - BRIOCHE - BLACK GARLIC - AIR DRIED BEEF

RAGGAZZI, THIS IS EATILY!

CHERRY TOMATO CONFIT - TRUFFLE HONEY DRESSING - PECORINO CHEESE -
FRESH TRUFFLE - HONEY-YEAST ROLLS

OYSTERBLADE X CHORIZO

WAGYU OYSTER BLADE - IBERICO CHORIZO - ACILI EZME - EGG YOLK CREAM - ROTI

PACHERI LISCI RAGU

TUBE-SHAPED PASTA FROM NAPLES - SLOW COOKED LAMB RAGU
HEIRLOOM TOMATO - RICOTTA GOAT CHEESE - OLIVE OIL

BANA-NUTZ

BAILEYS ICE CREAM MOUSSE - DRUNKEN BANANA
BANANA SPONGE CAKE - BANANA CREAM - CRUMBLE - ALMOND

3'200 THB
PER PERSON

