



Appetizers

Insalata di Pere e Noci <i>Pear, dolce latte cheese, salad, caramelized whole nut, fresh winter truffle</i>	499
Carpaccio alla Cipriani <i>Black Angus tenderloin, marinated baby onion, frizee salad, venetian sauce, fresh winter truffle</i>	890
Fegato d'Oca (Foie Grass) <i>Pan seared french foie gras, tamarind sauce, portobello mushroom, fresh winter truffle</i>	899
Baccala' Mantecato <i>Cod fish, garlic flavored bread crumbs, green peas sauce, fresh winter truffle, squid ink</i>	690
Uovo Morbido <i>Organic sous vide egg, asparagus velutee, bottarga, basil oil infusion, fresh winter truffle, truffle salt</i>	590
Guazzetto di Cozze <i>Australian mussels, parsley, garlic, toasted bread, fresh basil</i>	390
Capesanta Scottata <i>Hokkaido sea scallop, green peas puree, crispy bacon, fresh winter truffle, herbs</i>	780
Tartar di Tonno <i>Tuna tartar, mashed avocado, micro cress, confit tomato, coral tuile, sesame oil, mustard</i>	549
Sarde in Saor <i>Fried sardines, red onion, raisin, pine seeds, pink pepper, wild herbs, gold leaf</i>	489

Soup

Zuppa di Porcini e Tartufo 699
Porcini mushroom, confit garlic, basil olive oil, fresh winter truffle

Zuppa di Aragosta 549
Canadian lobster reduction, fresh basil leaf

Paste e Risotti

Carbonara al Tartufo 889
padano cheese, fresh winter truffle, crushed black pepper

Ravioli "Foie Gras" 649
Homemade foie grass ravioli, porcini mushroom sauce, fresh winter truffle

Gnocchi 569
Homemade gnocchi, fresh cheese stracciatella, italian guanciale, fresh winter truffle

Frutti di Mare 490
Seafood linguine, San Marzano tomato sauce, fresh basil, crushed black pepper, confit garlic

Risotto Aragosta e Caviale 1899
Acquerello risotto, pan fried lobster 600gr, sautéed asparagus, mimosa eggs, caviar

Tagliolino alle Vongole e Bottarga 629
Homemade egg tagliolini, fresh clams, parsley emulsion, bottarga, flavored garlic bread

Main Course

Triglia al Forno <i>Baked red mullet, trilogy of artichoke, winter fresh truffle, fresh mint</i>	849
Salmone alla Griglia <i>Grilled Norwegian salmon fillet, caponata sauce, couliflower purea, confit tomatoes, fresh basil</i>	649
Branzino alla Mediterranea <i>Whole baked seabass, capers, braised cerry tomatoes, marinated olives, crispy garlic</i>	980
Aragosta al Forno <i>Canadian lobster 600gr, seasonal vegetables, roasted potatoes, lobster bisque sauce</i>	1899
Filetto di Manzo alla Rossini <i>Black Angus beef tenderloin, foie gras, mush potatoes, stewed shallot, fresh winter truffle</i>	1690
Petto d'Anatra all'Arancia <i>Roasted duck breast, cauliflower purea, orange Grand Marnier sauce, crispy salad, fresh winter truffle</i>	690
Costine d'Agnello <i>Sous vide lamb rack, stewed beetroot, turnip, soft goat cheese, pistachios, fresh winter truffle</i>	1390
Guancetta di Manzo <i>Stewed beef cheek, red wine sauce, mashed potatoes, fresh winter truffle</i>	799

Imported Seafood Platters

The Royal

4099

Cooked:

1 Canadian lobster, 1 crab, 12 Atlantic mussel, clams, 2 red prawns, 10 whelks, shrimps

Raw:

2 Oyster Fine De Claire no 3, Oyster Fine De Claire no 2, 2 Oyster Gillardeau no 2, 2 red prawns, 2 Hokkaido scallops

The Prestige (for 2 people)

7899

Cooked:

2 Canadian lobster, 2 crab, 12 Atlantic mussel, 2 red prawns, clams, 10 whelks, shrimps

Raw:

4 oyster Fine De Claire 3, 4 Oyster Fine De Claire No 2, 2 Oyster Gillardeau No 2, 4 red prawns, 4 Hokkaido scallops, red tuna

* Lobster over 600gr weight are available, we will add 300 thb per 100 grams

Imported Oyster Platters

Duo Oyster Platter 6 Pcs

749

2 Gillardeau No2 / 4 Oyster Fine De Claire No 2

Duo Oyster Platter 12 Pcs

1399

4 Gillardeau No2 / 8 Oyster Fine De Claire No 2

Fresh Oyster Fine De Clair No 3 (Per Piece)

115

Fresh Oyster Fine De Clair No 2 (Per Piece)

129

Fresh Oyster Gilladeau No 2 (Per Piece)

229

Thai Menu

Som Tam Goong Yang <i>Papaya salad, grilled prawn, seaweed, salted eggs, red grape</i>	590
Tom Kha Gai <i>Spicy sour chicken, lemongrass, galangal tumeric, wild mushroom, spring onion, chilly oil, young coconut</i>	490
Gaeng Phad Ped Yang <i>Roasted duck breast, curry, red grape, eggplant, potato, cherry tomatoes, fresh lycée</i>	650
Phad Thai Goong <i>Stir fried prawn, Thai noodle, tofu, beans sprout, chive, phad thai sauce, eggs, chilly, peanut</i>	590
Beef Cheek <i>Australian beef cheek, curry, Massaman sauce, potatoes, onion, tomatoes, chestnut, cinnamon stick</i>	689
Kee Mao Lobster <i>Stir fried Canadian lobster, Thai noodle, fresh chilly, fresh basil, green pepper, shimeji mushroom</i>	1890

Dessert

Tortino al Cioccolato <i>Chocolate lava cake, vanilla ice cream</i>	280
Panna Cotta alle Fragole e Vaniglia <i>Vanilla panna cotta, strawberry coulis, fresh strawberries, meringue, fresh mint</i>	250
Il Classico Tiramisu <i>Mascarpone cheese, lady finger, italian espresso, cocoa, pasturized eggs</i>	299
Mango Sticky Rice <i>Mango, sticky rice, coconut creme, sesame seeds, crispy yellow beans</i>	250
Thai Pancake <i>Young coconut, banana, raisin, vanilla sauce</i>	200
Ice Cream Selection <i>Vanilla, Chocolate, Coffee, Mango</i>	89 bath per scoop
Formaggi Misti <i>Our Truffle Cheese Platter</i> <i>Selezione di formaggi misti, verdure glassate all'olio, marmellata di pomodoro, marmellata di cipolla rossa, pane sfogliato Italian cheese selection, oil glazed baby vegetable, tomatoes jam, red onion jam, crunchy flat bread, fresh winter truffle</i>	980