



“L’UOVO DI PARISI”

“Paolo Parisi” Poached Organic Egg,
Alba Truffle Râpe & Croûtons

Brauneberger Juffer, Riesling Kabinett, Mosel, Germany, 2010



“LE CONCHIGLIE SAINT JAQUES”

Seared Hokkaido Scallops
Celeriac, Champignon de Paris & Chestnuts

Joseph Drouhin, Meursault, Burgundy, France, 2008



“IL RISOTTO”

Winter Artichoke Risotto
Piedmont Hazelnuts, 24 Months Aged Parmesan



“I RAVIOLI”

Guinea Fowl & Duck Foie Gras Ravioli
Spinach Espuma, Truffle Sauce

Gaja, Dagromis Barolo, Piedmont, Italy, 2007



“LA ZUCCA”

Buttersquash Soup, Chestnut & Foie Gras



“IL POLLO”

“PASCAL COSNET” Free-Range Chicken
Walnut Butter Slow Roasted,

Glazed Salsify, Potato “Berny” - Wild Mushroom Fricassée

Casanova di Neri, Brunello di Montalcino, Tenuta Nuova, Tuscany, 2006



“LE BARBABIETOLE”

Beetroot - Black Truffle Crème Brûlée

Villa Giada, Moscato d' Asti, Piedmont, Italy, 2010



“INDULGENZA DI TARTUFO”

Chilled Tapioca-Milk Soup, White Truffle Ice Cream



The Sukhothai Blended Coffee and Selection of Teas
Mignardises

Baht 9200++ per person