



FROM KOBE TO BANGKOK

David Tamburini X Eugenio Cannoni

**DINNER 6 COURSES**

THB 4,300++ Per Person (Food Only)

THB 2,200++ Per Person (Wine Pairing)

**PEPERONCINI RIPIENI**

Small, Sweet Pepper Filled Tuna Collar, Capers, Colatura Di Alici

(Chef David)

*Louis Roederer, Collection 242*

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**BACCALA, MAIALE E RICCI DI MARE**

Baccala, Pork Neck, Uni

(Chef Eugenio)

*Louis Michel & Fils, Chablis, France*

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**SPAGHETTI SCURI, PECORINO DI PIENZA, FIORI DI FINOCCHIO E PIPISTRICATO**

Turanicum Wheat Spaghetti, Pienza Pecorino,

Wild Fennel Pollen, Pipisticato Calabrian Chili

(Chef David)

*Bruno Giacosa Barbera d'Alba DOC Piedmont, Italy*

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**HIRAME AL FORNO, FINFERLI E PORRI IN "FRICASSEA"**

Japanese Olive Flounder, Finferli Mushroom, Leek, Potato Fricassee

(Chef David)

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**PICCIONE IN DOLCEFORTE**

Pigeon, "Dolce Forte" Sauce

(Chef Eugenio)

*Tasca d'Almerita,*

*Tascante Ghiaia Nera Nerello Mascalese, Italy*

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**NOCCIOLA, LIQUIRIZIA, CAFFE E LIMONE**

Hazelnut, Liquorice, Coffee, Lemon

(Chef Eugenio)

The above mentioned rate is in local currency THB. Subject to prevailing governments tax and service charge. Please let our wait staff know if you have any special dietary requirements, food allergies or food intolerance.