



LUNCH SET MENU

2 Courses 590 Thb - 3 Courses 690 Thb

STARTERS

CARPACCIO DI ARANCE 🌶️

Refreshing orange carpaccio with fennel, caper fruits, pine nuts, bread chips, dill and spicy nduja salami dressing

TARTARE

Yellow fin tuna & French oyster tartare with Mediterranean flavours and herbs

CAPRESE 🌿

Fresh buffalo mozzarella, organic tomatoes, olives, rocket, basil, oregano, bread chips, basil oil

VELLUTATA 🌿

Silky vegetables soup with fresh burrata cheese, crispy focaccia, herbs oil, herbs

MAIN COURSES

POMODORO & BURRATA 🌿

Homemade egg tagliolini, Italian tomato sauce, basil, fresh burrata cheese

VONGOLE & BOTTARGA 🌶️

Linguine from Gragnano, clams, bottarga powder, white wine, garlic, chili, cherry tomatoes, herbs

RISOTTO ALLA NORMA 🌿

Carnaroli rice, fried eggplant, smoked eggplant cream, Italian tomatoes, dried ricotta cheese, basil

COTOLETTA

Breaded chicken breast, roasted cherry tomatoes, wild rocket salad, marine salt, lemon

SPIGOLA

Crisp skin line caught seabass fillet with potatoes, tomatoes, capers, olives, garlic, chili, herbs

CALZONE (8 inches)

Folded pizza filled with mozzarella, ricotta, parmesan, ham, spicy salami

DESSERTS

PANNACOTTA

Homemade bourbon vanilla pannacotta with passion fruit sauce, green lime zest, mint

GELATO (one scoop)

Vanilla, chocolate, hazelnut, pistachio, raspberry, lemon, white peach



Prices are subject to 7% Vat and 10% Service Charge.
Discounts & Promotions do not apply or combine.