

ROSSINI'S

By Guest Chef Tano Simonato

October 10 -12, 2019

antipasti - appetizer

morbido di robiola, albume e patata, caviale home made, tartare di scampi, crema al nero langoustine tartar with robiola cheese, potatoes and home made caviar	950	carpaccio di gamberi rossi, ostrica caramellata, emulsione di albume, spumante e olio evo, crumble di riso nero, pistacchio e patata, aria di mare red prawns carpaccio, caramelized fine de claire oyster, black rice crumble pistachios and potatoes with steamed seawater air	920
millefoglie di filetto di vitello cotto a bassa temperatura, foie gras e mela glassata, riduzione al calvados, tartufo nero (A) a thousand leave of veal tenderloin, foie gras with glazed apple, calvados reduction and black truffle	750		

zuppe - soup

vellutata di formaggella, uova di quaglia poché, asparagi, crumble di parmigiano e tartufo bianco o nero 🍄 duo of black and white truffle with formagella cream soup, poached quail egg, green asparagus and parmesan crumble	860	gazpacho caldo di pomodoro con seppie, baccala' e capesanta warm tomatoes gazpacho with light salt cod fish baccala', hokkaido scallop and cuttlefish	720
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primi piatti - pasta course

ravioli di astice e mozzarella, spuma di carota, spugna di fave di cacao homemade boston lobster and buffalo mozzarella ravioli, carrot foam and cocoa beans sponge	850	spaghetti alla chitarra in bianco (A) 🍷 🍴 spaghetti chitarra with parmigiano cheese, sparkling wine and red chili	760
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secondi - main course

cernia con spinaci al peperoncino, crema di zafferano grouper with sautéed spicy spinach, saffron	1,750	carrè d'agnello cotto a bassa temperatura fasciato del suo fondo, miele e menta gel. carciofo caramellato con mousse di ricotta al limone e menta sous vide lamb rack with honey and mint gel, artichoke and ricotta cheese mousse scented of mint and lemon	1,800
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dolci - dessert

bavarese di nocciola, ganache di cioccolato all'acqua e olio evo, nocciole sabbiate, lingua di gatto alla nocciola piedmont hazelnut bavaroise with evo dark chocolate ganache and hazelnut sand	350	meringata scomposta in crema inglese al limone e frutti di bosco meringue with lemon anglaise sauce and fresh berries	350
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C'D'C wines list

Cristo Di Campobello bianco 2017

Cristo Di Campobello laluci grillo 2017

Cristo Di Campobello rosso 2017

Cristo Di Campobello adenzia rosso 2015

Cristo Di Campobello lu patri 2014

3 course 2,750++ including 1 glass of wine choice of appetizer, main, dessert

4 course 3,450++ including 2 glasses of wine appetizer or soup, pasta, main, dessert

5 course 4,500++ including 3 glasses of wine appetizer, soup*, pasta, main, dessert

5 course 4,900++ including full wine pairing 5 glasses - one each



🐷 Contains pork 🍄 Vegetarian ☆ Signature 🌶️ Spicy 🌰 Contains tree nuts (A) Contains alcohol

All prices are in Thai Baht and subject to 10% Service Charge and applicable 7% government tax.

Special discounts apply for Marriott Bonvoy and The Grande Club Members. No discount on set menus.

Allow us to fulfill your needs. Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerance.

Our chefs will be delighted to prepare your favorite dish. Gluten free options available on request.