

## antipasti - appetizer

**tonno battuto con asparagi Verdi, crema di asparagi bianchi, tuorlo d'anatra salsa di aglio verde**  
green asparagus with tuna tartare, white asparagus puree', duck egg yolk and green garlic mayo

or

**fiori di zucchini in pastella all zafferano con granchio e fagioli zolfini** 🐷  
deep fried zucchini blossom in saffron batter with crab meat and zolfini bean

or

**punte d'asparagi bianchi, gambero rosso di mazara con pinoli e salsa alla birra e semi di mostarda** 🍷  
white asparagus, red prawns with pine nuts and beer mustard sauce  
Wine pairing: Primosic Murno Pinot Grigio Collio Friuli Venezia Giulia 2016

## zuppe - soup

**vignarola zuppa con cozze e baccalá**

lightly salted cod with clams in Vignarola soup

Wine pairing: Primosic Gmajne Chardonnay Collio, Friuli Venezia Giulia 2013

## primi - pasta course

**gnocchi con asparagi bianchi, speck ham, funghi spugnole** 🐷 🍷

soft potato "gnocchi" white asparagus, speck ham and morel mushroom

Wine pairing: Primosic Refosco Friuli Venezia Giulia 2015

## secondi - mains

**tagliata di manzo wagyu**

grilled Wagyu dry age prime rib Australian beef 250 grams

or

**filetto di vitello, gamberi bianchi,**

**funghi porcini con purea di patate all'aglio affumicate** 🍷

veal tenderloin with banana prawns, porcini mushroom, smoked potato garlic puree

Wine pairing: Primosic, Murno Merlot Collio Friuli-Venezia Giulia 2012

## dolci - desserts

**gelato agli asparagi bianchi al tartufo nero, polline** 🍷

white asparagus ice cream with black truffle, pollen

Wine pairing: Primosic, Ribolla di Oslavia Riserva, Collio Friuli-Venezia Giulia 2012

### 3 course 2,500++ and two wines

Choice of appetizer or soup, main\*, dessert

\*Includes 1 glass Bellavista Alma Cuvée Brut and Primosic Merlot Murno 2012

### 4 course 3,000++ and three wines

Includes choice of appetizer or soup\*, pasta, main\*, dessert

\*Includes 3 wines, 1 glass Bellavista Alma Cuvée Brut,

Primosic Pinot Grigio Murno 2016 or Primosic Chardonnay Gmajne 2013 and Primosic Merlot Murno 2012

### 5 course 3,650++ and four wines

Includes appetizer\*, soup, pasta\*, main\*, dessert, 1 glass Bellavista Alma Cuvée Brut,

3 glasses of Primosic wines\* - Primosic Pinot Grigio Murno 2016,

Primosic Refosco 2015 and Merlot Murno 2012

### 5 course 3,950++ Including full wine pairing of six wines

Bellavista Alma Cuvée Brut, Primosic Pinot Grigio Murno 2016, Primosic Chardonnay Gmajne 2013,

Primosic Refosco 2015, Merlot Murno 2012, Primosic Ribolla di Oslavia Gialla Riserva 2012

🐷 pork 🌿 Vegetarian ☆ Signature 🌶️ Spicy 🍷 Contains tree nuts 🍽️ Contains Shellfish (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.

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.