

ROSSINI'S

Michelin Chef Andrea Spagoni from BeefBar Hong Kong

Welcome bites and canapes

scallop in ponzu sauce, lemon bacon mini burgers 🐷, avocado tacos 🍷

Carpaccio di ricciola con ricci di mare

Amberjack carpaccio & sea urchin

Ferrari Perle' 2010, Trentino



Battuto di carne cruda al coltello "bistro style"

Traditional beef tartare, "bistro style"

Wine Pairing Anselmi, San Vincenzo Bianco 2017, Veneto



Zuppa di piselli e seppia con foglie di ostriche

Green pea soup with cuttlefish and oyster leaves



Ravioli di manzo kobe

Homemade Kobe ravioli

Wine Pairing Alta Mora, Etna Rosso 2015, Sicilia



Sottofiletto di "Black Angus" Americano

American Prime "Black Angus" striploin

Wine Pairing Rocca di Frassinello, Le Sughere 2015, Tuscany



Bavetta di Wagyu Australiana

Australian "Wagyu" bavette

Wine Pairing Li Veli, Masseria Li Veli 2011, Puglia



Tiramisu, mascarpone, cuore di cioccolato

Tiramisu, mascarpone, chocolate heart

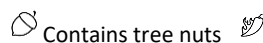


Caffe' the e piccoli dolci

coffee, tea and sweet treats

5,500 Baht Food only

6,500 baht including Texica wine pairing



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.

Chef GP/Chef Andrea Menu 2019