



Amuse Bouche

Baccala and Celeriac Timbale with Tartufi di Alba

Alba Truffle Degustation Menu

Ceviche of Hokkaido Scallops with Tartufi di Alba
Castello di Pomino 2007, Pomino Bianco DOC



Matsuzaka Beef Carpaccio with Arugula and Tartufi di Alba
Nipozzano Riserva 2005, Chianti Rufina DOCG
90 points – Wine Spectator



White Truffle Gnocchi with Lobster, Chanterelles and Green peas
Lucente 2005, Toscana IGT



Pink Grapefruit Granité, Espresso Gelatin and Eucalyptus



Truffle Glazed Veal Sweetbreads with Horns of Plenty
CastelGiocondo Brunello 2004, Brunello di Montalcino DOCG
95 points – Wine Spectator



“Acquerello” Rice with Egg Yolks, Natural Jus and Tartufi di Alba
CastelGiocondo Brunello 2004, Brunello di Montalcino DOCG
95 points – Wine Spectator



Marinated Nectarine, Roses, Warm Peach Cream, Apricot Sorbet



The Sukhothai Blended Coffee and Selection of Teas
Mignardises

Baht 8,000++ per person