

CHEF FRANCESCO STARA

23 September 2025

APERITIF

**CUTTLEFISH WITH ARRABBIATA SAUCE, CASU AXEDU, BASIL
BLUE PRAWN, KOJI CATALANA**

OYSTER, MANGO, FIG LEAF, SEA FENNEL

Champagne Tarlant, "Zero", Brut Nature, Épernay, Champagne, France, N.V

TUNA BELLY, SHIITAKE, FIORE SARDO, TRUFFLE

Chablis, 1er Cru, "Vaillon", Domaine Christian Moreau, Burgundy, France, 2023

BASS, GARUM, CAROB, POMELO

Arneis, Rocche Costamagna, Langhe DOC, Piedmont, Italy, 2023

FILINDEU, MUREX, GOAT RENNET, CANNONAU WINE

CULURGIONES, BOTTARGA, AXRIDDA

Barbaresco, "Rabajà", Giuseppe Cortese, Barbaresco DOCG, Piedmont, Italy, 2017

CRAB, GIODDU CHEESE, SAFFRON, KAFFIR LIME, SEADA, BITTER HONEY

or

SARDINIAN TRADITIONAL BISCUITS

Riesling, "Niederberg Helden", Spätlese, Weingut Schloss Lieser, Mosel, Germany, 2023

THB 12,000 net

per person including wine pairing

Price is inclusive of 7% VAT and a 10% service charge.

Some items stated on the menu may change on the day of the event based on product availability