



## CHEF MATTEO FERRANTINO

25 September 2024 | 7:00 pm – 10:00 pm

### BEEF TARTARE

*Herbs, Parmigiano 36, Balsamico 25*

*Lugana, "Orestilla Single Vineyard", Montonale, Lugana DOC, Lombardy, Italy, 2021*

### BLUEFIN TUNA

*Ginger, Imperial Kaviar*

*Lugana, "Orestilla Single Vineyard", Montonale, Lugana DOC, Lombardy, Italy, 2021*

### LANGOSTINO

*Papaya Chilli, bergamot*

*Etna Bianco, Alta Mora, Etna DOC, Sicily, Italy, 2021*

### COD CHEEK

*Pil-pil, fig*

*Chardonnay-Sauvignon Blanc, Triton Lex, Edi Simčič, Goriška Brda, Slovenia, 2020*

### BLACK FEATHER CHICKEN

*Anchovy, corn, avocado*

*Chianti Classico, "Grand Selezione", Castello di Brolio, Ricasoli, Chianti Classico DOCG, Tuscany, Italy, 2020*

### COCO BELLO

*Pineapple, olive oil, vanilla*

*Moscato d'Asti, "Zagara", Machesi di Barolo, Dolce, Asti DOCG, Piedmont, Italy, 2022*

**THB 10,900++**

*per person including wine pairing*

Price is in Thai Baht, subject to 10% service charge and 7% applicable government tax  
Some items stated on the menu may change on the day of the event based on product availability