MIGHTY

PRIVATE DINING

Appetizer and Salad

Fennel confit in orange sauce with quinoa salad and tahini dressing

Fresh burrata on tomato confit with balsamic gel

Kale and rugula salad, lemon & parmesan dressing with cheese foam

Scallop and beetroot tartare, smoked crème fraîche and beetroot gel

Daily fresh Soup

Main Course

Apulia orecchiette or spaghetti with wild mushroom with breadcrumb garlic

Ravioli seasonal mushrooms stuffing with porcini mushroom sauce

Spaghetti with clam in garlic white wine sauce

Full-bodied risotto with spicy Nduja calabrese and fresh burrata

Cod fish with mustard crust, curry-leek purée with port-wine sauce

Chicken roulade with crispy skin, sautée brussel sprouts and tarragon mustard sauce

Honey-glazed pork neck, caramelized green apple with apple-cranberry sauce

Dessert

Lemon pudding crème brûlée

Passionfruit curd, coconut crumble and passionfruit foam with deep-fried sweet pastry

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Welcome drink - Cofffe or tea

1500 Baht + Tax and Service charge.