

## antipasti..

30 months dry-cured 'MONTARAZ DOP'  
Portuguese Jamon 1,290

'La Rubia Gallega Secreto 7' Spanish  
beef tenderloin cured in salt & spices  
990

Mazara del Vallo red prawns tartare,  
Champagne-poached grapes & Oscietra caviar  
790

Burrata from Puglia & charcoal-grilled cherry  
tomatoes 990 / 250 g

'A stroll in Villa D'este', our salad 460

Charcoal-grilled 'Kokotxa' of Bacalhau &  
Carbonara 590

Pan seared foie gras, Fios de Ovos and port  
wine reduction 790

## pasta e risotto..

Pearl barley 'risotto', Mazara del Vallo  
red prawns and prawn bisque 990

Paccheri, charcoal-grilled crab meat and  
slow-cooked cherry tomatoes 950

'When Gnocchi go to the sea' 890

Duck's egg Tagliolini with winter black  
truffle 1,390 / 5 g of truffle\*

King crab stuffed Conchiglie, Ibérico ham  
consommé 790

*\* Additional gram of winter black truffle 160*

\* All prices are subject to government and service charge \* Please kindly inform us if you have any your food allergies.

## *secondi di mare e terra..*

Octopus tentacle, Romesco and Taggiasche  
olives 890

Atlantic wild-caught rainbow trout,  
baby squid, Pantelleria caper leaves &  
clams Bulhao de Pato 890

Lake Markermeer eel, aged balsamico and  
cauliflower & almond purée 1,290

Iberico lamb loin, coriander, turnips &  
Portuguese Piri Piri 1,190

Slow-roasted suckling pig, Sicilian Bronte  
pistachio cream, charcoal-grilled orange  
990

# Our meats...

## *Carne Barrosã, Boticas*



\*\* Recommended to pre-order in advance \*\*

This is a breed native to northern part of Portugal. Grass-fed and allowed to roam freely, the range comes from a dairy cow ages up to 13 - 20 years, which contributes to its intense flavour and beautiful natural fat. These beefs are hand-selected by the 4th generation of artisanal butcher Jacinto in Portugal and we are proud to be the first one in Thailand to serve them.

- \* Prime rib 650 (min. dry aged 20 days) / 100 g (min. cut 900 g)
- \* Prime rib 690 (min. dry aged 40 days) / 100 g (min. cut 900 g)

## *Chianina, Tuscany*



The beef that invents 'steak'. The Chianina can trace its roots back to the Roman times. The famous 'Bistecca alla Fiorentina' is by tradition prepared by Chianina beef. It is dark red in colour and retains a marbling of fat among the muscling. This is for those who prefer lean and full-blooded beef.

- \* Dry-aged Fiorentina 590 (min. dry aged 20 days) / 100 g (min. cut 900 g)
- \* Dry-aged Fiorentina 650 (min. dry aged 40 days) / 100 g (min. cut 900 g)

## Australian Wagyu 'Diamatina'



This breed grazes the land naturally for the majority of their lives before moving to carefully prepared rations including wheat and barley. Throughout, the cattle enjoys a natural vegetarian diet, free of any added hormonal growth promotants. It is this unique combination of the best breed, a pristine environment and careful rearing that results in exceptional marbling, tenderness and flavour.

- \* Tomahawk (marble 5) 450 / 100 g (min. cut 900 g)
- \* Striploin (marble 5) 490 / 100 g (min. cut 300 g)

## SIDES

- \* Grilled asparagus 290
- \* Sautéed mushrooms 140
- \* Padrón peppers 390
- \* Mashed potatoes 390



## *formaggi..*

Stagionato nel Fieno

Hard-textured cheese wrapped in spring hay 290 / 50 g

Testun al Barolo

Sheep's milk cheese aged with Barolo wine 280 / 50 g

Gorgonzola Argento

60-day aged cow's milk blue cheese 140 / 50 g

Parmigiano Reggiano

36-month aged cow's milk parmesan 180 / 50 g

## *dolci..*

‘THIS IS NOT A TIRAMISU 2.0’ 390

Grilled peach ‘Pastel’, Ricotta,  
mixed berries sorbet & Ruby port wine 450

Bomboloni, hazelnut chocolate &  
vanilla cream 440

Portuguese egg tart ‘21st century’ 390