

Chef Bruno's

SPECIAL SIGNATURE DISHES

A 6-COURSE SET MENU

THB 2,888 per person

THB 3,988 with wine pairing

SURF & TURF

Foie Gras | Boston Lobster | Apple | Mango | Porcini Mushrooms

Whitehaven Chardonnay, Marlborough, New Zealand

FRESH & SPICY

Cucumber | Tuna | Balsamic Vinegar | Wasabi | Coconut | Coriander

Babo Pinot Grigio, DOC Friuli-Venezia Giulia, Italy

MY ITALIAN CURRY

Squid | Italian Curry | Black Truffle

Whitehaven Pinot Noir, Marlborough, New Zealand

TRIBUTE TO NOODLES

Homemade Spaghetti | Wagyu Beef | Garlic and Chili | Morel Mushrooms

Monte Tessa Primitivo, Salento IGT, Puglia, Italy

ICE

Watermelon | White Chocolate | Mint

Homemade Limoncello

AFFOGATO

Chocolate | Coffee Sponge | Pistachio Gelato | Espresso Coffee | Raspberry

Novel Tuscan Cuisine

by Chef Bruno

Chef Bruno's extensive travels gave him an intimate knowledge of ingredients, cooking techniques, and traditional flavors of countries he visited throughout the years; the complex nuances of Szechuan cuisine and delicate balance of flavours in Cantonese cuisine, bold and aromatic spices in Indian curries and tandoori, the unique balance of sweet, sour, salty, heat, and umami in Thai cuisine.

Along with his extensive travels, Chef Bruno remains true to his roots in Tuscan cuisine and an innate understanding of traditional techniques and flavor combinations.

Incorporating flavors, textures, and spices discovered on his journeys, Chef Bruno's tasting menu reflects a truly global culinary experience.



Bruno