



Vincenzo Candiano

# Michelin-Star Dining with Vincenzo Candiano

December 11 - 16, 2017

## Lunch menu

Salad of codfish creamed with strawberries and tomatoes, spicy bread crumble and celery juice

Pitars Prosecco Gold Millesimato DOC Extra dry, Friuli Italy

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Seared prawn on leek cream, candied lemon, spinach and liquorice

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Gentile Pasta creamed with sicilian Caciocavallo cheese and lemongrass, roasted langoustine and crunchy pistachio waffle

Feudo Maccari Grillo IGT 2015, Sicily Italy

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Pork pancetta braised with paprika, apple and capsicum compote, crescioni with rustic mustard

Fontodi Chianti Classico DOCG Organic 2011, Tuscany Italy

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BlancMange with Cow Milk in raspberries and melissa, pink pepper meringues

Carlo Hauner Malvasia Passito DOC 2012, Sicily Italy

THB 3,100++ including 5-course lunch menu  
Additional wine pairing at THB 2,000++

*Jojo*

All prices are in Thai Bath, subject to 7% VAT 10% service charge. Allow us to fulfill your need. Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.