



## **5 Course Set Menu**

Price: 1700++ THB

### **Starter**

Roasted octopus, chilled green pea cream, stracciatella cheese, with cherry tomatoes confit  
Piedmont Fassona beef tartare, olive oil, Mothia salt, caper leaves, and 'Moutarde de Meaux' sauce

### **Pasta**

Traditional Sardinian 'Fregola' pasta, lamb ragu', mint pesto, and cream of pecorino cheese  
from Osilo

### **Main Course**

Black angus beef cheek braised with Barolo, with sauteed Italian artichokes

**OR**

Chilean sea bass, clams and chive sauce, with Italian sea asparagus vegetables

### **Dessert**

Pistachio ice cream with bio extra-virgin olive oil

**Book now via Tavalos**

