

ROSSINI'S

WINE DINNER

24 MAY 2024

Welcome canapés

Supply alla matriciana   

Mint artichoke

Eggplant ad cured ricotta cheese 

Limoncello anchovies (A)

Prosecco, Millesimato, Family Selection, Coli Impervi, Balan, DOC, Veneto, Italy 2021



Sgombro locale marinato agli agrumi e gin, servito (A) 
in brodetto di mela verde e sedano

Aburi local mackerel, marinated with citrus and gin
on green apple and celery reduction

Pinot Pinot Grigio, Pierpaolo Percorari, IGP, Venezia-Giulia, Italy 2021



Tortellini di topinambur su ragout di anatra locale  
con sentori di frutto della passione e timo

Jerusalem artichoke tortellini on local duck ragout
with passion fruit and thyme aroma

Etna Rosso, Piano dei Daini, Tenute Bosco, DOC, Sicily, Italy 2016



Filetto di dentice rosso locale su insalata di finocchio, agrumi e borage 

Local red snapper on fennel, orange and borage salad

Barbera, Identita, Terralba, DOC, Piedmont, Italy 2015



Bavetta di manzo allevato brado su crema di orzo, funghi e broccolini 

Grass fed beef flank on barley sauce, mushroom and broccolini

Amarone Della Valpolicella Classico, Villa Cornaro, DOCG, Veneto, Italy 2019



Chefs tiramisu goloso al baileys,  
nocciole tostate e chantilly al kahlua (A)

Chefs special tiramisu with baileys, toasted hazelnut and kahlua chantilly

Petit four

Orange jelly

Honey madeleine 

Pine nut and caramel   

Choco cone   

Segafredo Caffè 'te' e piccoli dolci

Segafredo coffee or TWG tea

THB 4,200++ INCLUDING WINE PAIRING PER PERSON

THB 3,200++ FOOD ONLY PER PERSON

 Contains Fish  Vegetarian  Dairy  Tree nuts
 Contains Peanuts  Gluten (A) Contains alcohol

Please kindly inform our wait staff

if you have any special dietary requirements, food allergies or food intolerances.

All Prices are in Thai Baht and subject to 10% service charge and 7% government tax.



ROSSINI'S

WINE DINNER

24 MAY 2024