

ROSSINI'S

WINE DINNER

Vegetarian

24 MAY 2024

Welcome canapés

*Supply alla matriciana
Mint artichoke
Eggplant ad cured ricotta cheese
Limoncello anchovies*

Prosecco Doc Family Selection Gold - Colli Impervi, Veneto, Italy 2021

*Sedano rapa marinato agli agrumi e gin, servito (A)
in brodetto di mela verde e sedano e pinoli*

*Aburi celeriac, pine nut, marinated with citrus and gin
on green apple and celery reduction*

Pinot Grigio - Pierpaolo Pecorari • Venezia Giulia, Italy 2021

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

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

Piano dei Daini Etna Rosso DOC - Tenute Bosco Sicilia, Italy 2016

*Carciofo alla romana con salsa di menta e nocciole tostate  
Roman style artichoke with fresh mint sauce and toasted hazelnuts*

Barbera - Terralba Identita Piedmont, Italy 2015

*Asparagi bianchi su vellutata di sedano rapa, 
con insalata di finocchi, arance e spugnole*

*White asparagus on celeriac puree with fennel
and orange salad and morel mushroom*

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

*Chefs tiramisu goloso al baileys, nocciole tostate e chantilly al kahlua  
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

 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
Vegetarian

24 MAY 2024