

For one extraordinary evening, Rossini's invites you to an exclusive Barolo Wine Dinner, where Italian culinary artistry meets the elegance of world-renowned Barolo wines.

Highlights include the Lobster and Truffle Tortellini, crafted with Canadian lobster and winter black truffle, perfectly paired with Gianni Gagliardo San Ponzio Nebbiolo d'Alba Superiore 2018.

Savor the Sage-Poached Alaskan Black Cod, matched with Gianni Gagliardo Barolo 2019. Enjoy the Roasted Venison Loin, paired with the distinguished Gianni Gagliardo Barolo del Comune di La Morra 2017 and more.

> THB 4,700++ with full wine pairing THB 3,200++ for food only



For reservations, please scan QR code

For more information, please call 02 649 8888 or email BKKLCDining@marriott.com.



20% off on food and 30% off on Beverages (excluding wines and beverage packages)



10% OFF ON BEVERAGES (excluding wines and beverage packages)



