# BEYOND THE TOKKURI

hosted by Giovanni Depergola,
Sake Educator

## AMUSE BOUCHE

**Gazpacho** (F)
Cantabrian Anchovies

**Stracciatella, Green Peas**
(D, G, SO, V)
Toasted Focaccia

**Pan-Fried Bottoni** (D, E, G)
Braised wagyu ribs, beef jus

**Truffle Arancini** (D, E, G, V)

## TO BEGIN

**Yellow Fin Tuna Carpaccio, Foie Gras** (F, G, R)
Virgin olive oil, chive, lemon zest, capers

## TO FOLLOW

**Saffron Handmade Cavatelli Seafood** (D, G, MO)

## TO FINISH

**Rose Bar Cigar** (D, G, N)

**Traditional Tiramisù** (D, E, G, N, V)

**฿ 290 PER PERSON**

A – ALCOHOL; CR – CRUSTACEANS; D – DAIRY; E – EGG; F – FISH; G – GLUTEN; MO – MOLLUSCS; N – NUTS; R – RAW; SE – SESAME; SO – SOY; VG – VEGAN; V – VEGETARIAN

PRICES ARE IN ฿ AND INCLUSIVE OF 7% MUNICIPALITY FEE, 10% SERVICE CHARGE AND 5% VAT