ROSSINI'S

Michelin Chef Martina Caruso

22-23 November 2019

Amuse bouche

Follador Prosecco Cuvee Torri di Credazzo Extra Dry

A.

bagan cauda con i ricci di mare crudi 冷 "bagna cauda" garlic anchovis dip with sea urchin Bellavista Alma Cuvee Brut Nv Lombardia

A.

sgombro confit zuppa di olive verdi, buafal a capperi canditi confit of mackarel with green olive soup, buffalo mozzarella and candied capers Feudo Maccari Grillo Olli 2017 Sicily

A.

pasta mista "gentile" con cozze zzucchine e ragusano "gentile" pasta mix with mussels, zucchine and ragusano cheese Cornelissen Munjebel Bianco 2016 Sicily or Feudo Maccari Rose Nero D Avola 2017 Sicily

dentice, lattuga marinata arancia e acciughe snapper in marinated lettuce, orange and anchovies *Pietradolce Etna Rosso 2017 Sicily*

triglia con le sue frattaglie e salasa al caciucco, salicornia olio e limone red mullet stuffed with is offal, "caciucco" sauce, samphire dressed in oil and lemon Feudo Maccari Maharis Syrah 2016 Sicily

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zuppa di latte, cioccolato, caffé e carrubba milk soup with chocolate, coffee and carob Hauner Malvasia Passito delle Lipari 2016 Sicily

A.

Caffé the e piccoli dolci coffee, tea and sweet treats

8.

5,500++ Baht Food only 6,500++ Baht Including Wine Pairing by Gfour Special 20% Discount for GFour Guest

🛱 Pork 🍄 Fish 🖤 Shellfish

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

FEUDO MACCARI

Пото

Special discounts apply for Marriott Bonvoy and The Grande Club Members. No discount on wine pairing menu. Allow us to fulfill your needs. Please let one of our service attendants know if you have any special dietary requirements, food allergies or food intolerance. Our chefs will be delighted to prepare your favorite dish. Gluten free options available on request.



Carlo Hauner

azienda agricolo



PIETRADOLCE

Vinevards in Solicchiata, Mount Etna







CAMPAIGN FINANCED ACCORDING TO THE (EC) REGULATION N. 1308/2013



