



R I V A D E L F I U M E R I S T O R A N T E

FOUR SEASONS BANGKOK

À LA CARTE



FOUR SEASONS BANGKOK • CHAO PHRAYA RIVER • BANGKOK

A KISMET MENU • FOUR SEASONS BANGKOK

À LA CARTE

CICCHETTI

Tartelletta Pomodoro e Capperi	420
Tomato and Aubergine Tart, Fennel, Caper Leaves	
Arancini	420
Deep-Fried Saffron Risotto, Buffalo Mozzarella	
Toast di Sardine	580
Marinated Sardines, Tropea Onion, Senise Pepper Crisp	
Croccante di Piselli e Cetriolo, Kristal Caviar	950
Green Pea and Cucumber Mille-Feuille, Kristal Caviar	
Cannoli di Topinambur e Ricci di Mare	750
Sunchoke Cannoli, Sea Urchin, Sorrel, Black Lemon	
Paté di Fegatelli e Cigliege	450
Duck Foie Gras and Chicken Liver Parfait, Cherry, Noto Almond Cookie	

CRUDI DI MARE

Assagi dello Chef	1350
Tasting of three Crudos	
Capesante	780
Marinated Hokkaido Scallop, Charcoal Cherry Tomatoes, Citrus, Fig Leaf Oil	
Carpaccio d'Orata	780
Sea Bream Carpaccio, Sea Urchin, Bitter Orange, Dill	
Ricciola	750
Dry-Aged Wild Hamachi, Mango, Capers, Wild Pepper, Pistachios	
Tonno Tonnato	920
Akami Tuna Tartare, Kristal Caviar, Bergamot, Tonnato Sauce	
Scampi	1100
Marinated Langoustine, Amela Tomato, Sicilian Melon Sorbet, Tarama	

Prices are in Thai baht, and subject to 10% service charge and applicable government tax.

À LA CARTE

CRUDI DI MARE • CONTINUED

Gamberi Rossi	1200
Mazara del Vallo Red Prawns, Noto Almonds, Senise Pepper, Vanilla	
Crudo dall' Orto	580
Raw and Marinated Vegetables, Green Tomato Emulsion	

ANTIPASTI

Parmigiana di Melanzane	650
Aubergine, Buffalo Mozzarella, 36-Month Aged Parmesan	
Fiore di Zucchini Ripieno	750
Crispy Courgette Blossom Filled with Pumpkin and Pecorino, Courgette Scapece, Vegetable Broth	
Burratina	650
Tomato Variations, Basil, Extra Virgin Olive Oil	
Polpo alla Brace	1200
Grilled Octopus, Senise Pepper and Hibiscus Foam, Rice Crisp	
Vitello Tonnato	780
Slow-Cooked Veal Tenderloin, Tuna Anchovy Sauce, Celery, Caramelized Capers	
Tartare di Fassona alla Pizzaiola	980
Fassona Beef Tartare, Cucunci Tomato, Buffalo Mozzarella	
Coda di Astice Blu alla Brace	1600
Charcoal-Grilled Blue Lobster, Snow Peas, Coconut, Lime	
Granchio e Ostrica	980
Blue Swimmer Crab and Oyster Salad, Tomato and Basil Water, Elderberry Capers	

SALUMI

Hand-Cut "Cured Meat"

Sant'Ilario Ham	490
Jamon Joselito Gran Reserva	1100

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Priced per 50-gram portion.

FROM THE BERKEL MACHINE

Salame al Chianti	390
Cecina de León	620
Fiocco di Roncole Verdi	540
Salame Ferrarese Zia	450
Capocollo di Martina Fanca	550
Mortadella Bologna	450
Chef's Selection of Cold Cuts For Two or More	1300

FORMAGGI

"Cheese"

Selection of Three Artisan Cheeses	590
Selection of Five Artisan Cheeses	950

PRIMI PIATTI

Brodo di Gallina, Gamberi Blu, Verbena Hen Consommé, Blue Belly Prawns, Verbena, Bottoni Filled with Pappa al Pomodoro	650
Fagottelli all' Amatriciana Amatriciana-Style Ravioli Filled with Smoked Pancetta, Piennolo Tomato and Burrata	650
Zuppa di Piselli e Mandorla di Noto Green Pea Soup, Noto Almond, Girolle Mushrooms, Artichoke Raviolini	560
Tagliolini ai Ricci di Mare Tagliolini, Sea Urchin, N'duja, Rocket Sauce	1650

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PRIMI PIATTI • CONTINUED

Spaghettoni al Peperone Crusco Cruschi Pepper Emulsion, Chilli, Garlic	580
Pasta e Fagioli di Mare Orecchiette, Mussels, Red Prawns, White Beans, Citrus, Bottarga	1100
Spaghetti alla Chitarra Carbonara, Crispy Nero d'Aspromonte Guanciale	520
Maccheroncini al Ferretto Ferretto-Style Maccheroncini, Basil, Bronte Pistachios, Trumpet Courgette, Pecorino Fondatore	750
Lasagnetta Bolognese Traditional Lasagna Bolognese with Mushrooms (Baked in Soapstone)	620
Tortelli allo Scoglio Tortelli Filled with Seafood, Lettuce Sauce, Pepper, Brown Crab Broth	1200
Risotto all'Isolana Affogato Isolana-Style Risotto, Aromatic Herbs, Roasted Bone Marrow and Saffron Foam	890
Risotto in Riva al Mare Meracine Carnaroli Risotto, Mediterranean Seafood (serves two)	2950
Bigoli all' Astice Mediterraneo Homemade Bigoli, Blue Lobster, Bronte Pistachio and Mint Sauce (serves two)	3900
Paccheri, Variazione di Parmigiano, Pomodoro del Piennolo Paccheri with Parmesan Variation, Piennolo Tomato (serves two, allow 20 minutes for preparation)	1800

PIZZA GOURMET

Bufala Matera Tomato Passata, Buffalo Mozzarella, Cherry Tomatoes, Basil	750
Mortadella and Pistacchio di Bronte Burrata, Mortadella, Bronte Pistachios, Citrus, Sun-Dried Tomatoes	1100

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PIZZA GOURMET • CONTINUED

Bianca	980
Stracciatella, Culatello, Rocket, Truffle	
Cacio & Pepe	1200
Mozzarella, Trumpet Courgette, Girolle Mushrooms, Pecorino Fondatore, Sarawak Peppercorn, Fiocco di Culatello	

SECONDI DI PESCE E CARNE

Branzino	1600
Pan-Fried Mediterranean Sea Bass, Trumpet Courgette, Cucumber, Green Beans, Cockle Sauce	
Galletto	1100
Roasted Khao Yai Chicken, Celtuce, Herb Mole, Girolle, Cacciatora Sauce	
Gallinella di Mare	1550
Charcoal-Grilled Red Gurnard, Liquid Caponata, Caper Sabayon, Black Garlic	
Anatra al Cedro	1500
Cedar Lemon-Glazed Duck, Rhubarb, Kabu Radish, Macadamia Nuts	
Controfiletto di Vitello da Latte	1700
Grilled Veal Loin, Trumpet Courgette, Mushrooms, Almond Emulsion	
Agnello	1700
Lamb Saddle Maison Greffeuille, Tropea Onion Variation, Fig and Pickled Mustard Jus	
Catch of The Day	1700
Sustainably sourced from a small Mediterranean fishing boat	
Costoletta alla Milanese	2600
Milanese-Style Veal Cutlet, Cauliflower, Salted Lemon, Taggiasca Olive Salad (serves two)	

MANZO MAYURA

“Mayura Beef”

Controfiletto (150 g)	2500
Mayura Signature MS 9+ Strip-Loin	

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MANZO MAYURA • CONTINUED

Cappello del Prete (150 g)	1680
Oyster Blade	
Bistecca alla Fiorentina (1.2 kg)	7200
Mayura Platinum Label T-Bone Steak	

CONTORNI

Caponata	390
Aubergine and Vegetable Stew	
Fagiolini	380
Multicoloured Green Beans, Olives, Calamansi Dressing	
Crema di Patate e Parmigiano	380
Mashed Potatoes with Parmesan	
Cavolfiore Arrosto	420
Roasted Cauliflower Steak, Black Garlic, Pomegranate	
Insalatina	480
Salad Leaves, Herbs, Crispy Vegetables, Radish, Green Tomato Dressing	
Zucchine Trombetta	480
Sautéed Trumpet Courgette, Pistachio and Mint Sauce, Lemon	

PER I BAMBINI

Zuppa al Pomodoro	380
Tomato Soup, Basil Pesto	
Pasta di Verdure Freshche	380
Fresh Vegetable Passata Soup	
Spaghetti	390
with Carbonara or Tomato and Basil	

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PER I BAMBINI • CONTINUED

Fusilli al Pesto	450
Homemade Fusilli with Pesto	
Lasagnetta Bolognese	480
Traditional Lasagna Bolognese	
Riso e Piselli	490
Risotto with Green Peas and Parmesan	
Pollo Arrosto	650
Roasted Chicken Breast, French Fries	
Branzino	880
Pan-Fried Wild Sea Bass, Sautéed Spinach	
Frittata	320
Courgette, Organic Salad Leaves	
Pizza Margherita	300
Tomato Passata, Mozzarella, Basil	
Prosciutto e Funghi	360
Ham, Mushrooms	
Cioccolato	160
Chocolate Cake	
Gelato	120
Vanilla or Chocolate	

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