



CIAO TERRAZZA

MANDARIN ORIENTAL, BANGKOK

DINNER



MANDARIN ORIENTAL, BANGKOK · 48 ORIENTAL AVENUE · BANGKOK

A KISMET MENU · MANDARIN ORIENTAL, BANGKOK

DINNER

WHITE ASPARAGUS MENU

Asparagi Bianchi e Parmigiano Reggiano 36 Mesi <i>(E)(D)</i>	1100
Char-Grilled White Asparagus, Extra Virgin Olive Oil, 36-Month-Aged Parmigiano Reggiano	
Risotto agli Asparagi Bianchi <i>(GF)(E)(D)</i>	1300
"Riserva San Massimo" Heritage Carnaroli Rice, White Asparagus, Lemon and Capers	
Asparagi Bianchi, Patate e Caviale <i>(E)(D)(S)</i>	1880
Butter-Glazed White Asparagus, Avruga Caviar, Hokkaido Scallops, Egg Yolk Gel and Smoked Ratte Potato Fondue	
 Sorbetto <i>(E)(GF)(N)</i>	550
White Asparagus with Macadamia and Yuzu Sorbet	

CICCHETTI

SMALL BITES

Baccala Mantecato <i>(E)(D)(GF)(S)</i>	250 Per Piece
Savoury Cannolo, Whipped Toothfish Venice Style, Capers	
 Bruschetta <i>(D)</i>	250 Per Piece
Charred Basil Bread, Stracciatella, Tomato, Basil	
Tartelletta <i>(P)(E)(D)</i>	250 Per Piece
Crispy Tart, Tonnato Sauce, Pickled Artichoke, Prosciutto	
Crocchetta <i>(P)(SP)(D)</i>	250 Per Piece
Melty-Bomb Croquette with Gorgonzola Cheese and Nduja	

ANTIPASTI

APPETISERS

Polpo Meditterranea <i>(GF)</i>	880
Charred Octopus, Potatoes, Tomatoes, Olives, Frisée, Watercress	
Carpaccio di Manzo <i>(D)(E)(GF)</i>	1100
Cured Wagyu Beef Carpaccio, Shallot Mayonnaise, Pickled Onion, Arugula, Parmesan Cheese, Capers	
Calamari Barbecue <i>(GF)</i>	650
Barbecue Squid, Celery, Olives Sauce	

 VEGETARIAN

 VEGAN

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ANTIPASTI • CONTINUED

Teciata di Conchiglie <i>(SP)(S)</i>	1300
Sautéed Clams and Mussels with White Wine, Cherry Tomatoes and Chilli Served with Charred Garlic Baguette	
Fritto Misto <i>(S)(E)</i>	1300
Deep Fried Squid, King Prawns, Anchovies, Soft-Shell Crab, Served with Burnt Lemon and Aioli Sauce	

TAGLIERI

COLD CUTS AND CHEESES

Salumi (60g)

San Daniele 24 months <i>(P)</i>	900
Coppa <i>(P)</i>	600
Finocchiona <i>(P)</i>	500
Mortadella <i>(P)</i>	500
Served with Home-Baked Focaccia	
Tagliere di Salumi e Formaggi <i>(P)(GF)(D)</i>	1900
Selection of Three Salumi and Assorted Italian Cheeses with Homemade Giardiniera, Raspberry Jam, Muscat Raisins and Apulia Taralli	
Selection of Three Salumi (40g) <i>(P)</i>	
San Daniele 24 month, Coppa, Finocchiona, Mortadella	

INSALATE

SALADS

 Rucola Pere e Parmiggiano <i>(GF)(N)(D)</i>	650
Arugula Salad, William Pears, Aged Balsamic Dressing, 36-Months Parmesan, Roasted Pistachio, Fresh Figs	
 Insalata Mista <i>(GF)(N)</i>	480
Mixed Leaves Salad, Chervil, Radish, Grapes, Hazelnut, Acacia Honey and Truffle Dressing	
 Insalata di Pomodori e Burrata <i>(GF)(D)</i>	500
Tomato Variations, Burrata Cheese, Oregano, Basil, Cucumber	

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ZUPPE

SOUPS

	Zuppa di Funghi <i>(GF)(E)(D)</i>	700
	Seasonal Mushroom Soup, Roasted Mushroom, Sour Cream, Porcini Powder	
■	Minestrone <i>(GF)(N)(D)</i>	450
	Classic Garden Vegetable Soup, Basil Pesto	

LE PIZZE

PIZZA

	Regina <i>(E)(D)</i>	780
	San Marzano Tomatoes, Mozzarella Fior di Latte, Basil, Buffalo Mozzarella, Oregano	
	San Daniele <i>(P)(D)</i>	890
	San Marzano Tomatoes, Mozzarella Fior di Latte, San Daniele 24 months, Arugula, Burrata, Sundried Tomatoes	
	Dal Mare <i>(S)(D)</i>	1050
	Mozzarella Fior di Latte, Shrimps, Prawns, Scallops, Black Olives Crumble, Ricotta	
	Diavola <i>(P)(SP)(D)</i>	830
	San Marzano Tomatoes, Mozzarella Fior di Latte, Taleggio, Spicy Salami, Chilli, Italian Sausages	
	Focaccino Tartufato <i>(P)(D)</i>	750
	Homemade Crunchy Focaccino filled with Mortadella, Truffle Ricotta, Rocket Salad, Pecorino Romano	

PASTA E RISOTTI

PASTA AND RISOTTO

	Rigatoni alla Carbonara <i>(P)(E)</i>	780
	Rigatoni, Egg Yolk, Pecorino Romano Cheese, Black Pepper, Guanciale	
	Fusilli al Pesto <i>(N)(S)(E)(D)</i>	990
	Fusilli, Basil Pesto, Stracciatella, Pine Nuts, Raw Red Shrimps	
	Tagliolini all'Astice <i>(S)(E)(D)</i>	1700
	Tagliolini, Coral Sauce, Boston Lobster, Tomatotoes Ragout	
	Linguine Vongole <i>(SP)(S)(E)</i>	980
	Linguine, Garlic, Chilli, White Wine, Clams, Parsley	

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■ Spaghettoni Quadrato al Pomodoro <i>(E)</i>	650
Spaghettoni, Tomatoes Sauce, Basil	
Pappardelle alla Bolognese <i>(P)(E)(D)</i>	900
Pappardelle, Bolognese Sauce, Rosemary, Parmesan Cheese	
Casoncelli ai Gamberi <i>(SP)(S)(E)(D)</i>	1600
Homemade Ravioli with Prawns, Zucchini, Arrabbiata Sauce	
■ Risotto ai Funghi <i>(GF)(D)</i>	650
"Riserva San Massimo" Rice Selection, Seasonal Roasted Mushroom	

SECONDI

MAIN COURSES

Agnello e Cavolfiore <i>(D)</i>	1800
Lamb Loin, Cauliflower Toffee, Green Peppercorn Sauce, Radicchio	
Branzino alla Medititteranea <i>(GF)</i>	1790
Wood-Fire Seabass Fillet, Tomatoes, Olives, Capers	
Tagliata di Manzo <i>(GF)(D)</i>	2300
Australian Wagyu Beef Striploin M 8-9, King Oyster Mushroom, Green Asparagus, Carrots, Beef Jus	
Costoletta alla Milanese (To Share) <i>(E)(D)</i>	3900
Traditional Milanese-Style Veal Chop, Bastardo del Grappa Fondue, Cherry Tomatoes, Arugula, Valpolicella Red Wine Jus	

I DOLCI

DESSERTS

■ Panna Cotta <i>(GF)(N)(D)</i>	450
Vanilla and Thyme Panna Cotta, Strawberries, Pine Nut, Passion Fruit and Basil Sorbet	
■ Tiramisu	450
Ladyfingers, Mascarpone Cream, Espresso	
■ Millefoglie Croccante <i>(E)(D)</i>	450
Crunchy Millefeuille, Vanilla Custard, Raspberries	

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I DOLCI • CONTINUED

-  **Insalata di Frutta** *(GF)(N)* 350
Seasonal Fruit Salad, Lemon Sorbet
-  **Tortino Morbido al Cioccolato** *(GF)(E)(D)(N)* 450
Warm Chocolate Mousse, Pistachio and Fior di Latte Ice Cream
- Gelato e Sorbetto** 420
Assortment of Homemade Gelato and Sorbets
— Gelato • Fior di Latte, Stracciatella, Pistachio, Rum and Raisins, Vanilla, Chocolate, Coffee
— Sorbetto • Lemon, Strawberry

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