

FOOD PAIRINGS



Quality, simplicity, and generosity – this is what our cuisine is all about.
Our menu is filled with unpretentious, flavourful dishes that are great for sharing.

Designed to enhance the wine pairing experience, each plate is meant to be enjoyed with your favourite sip.

S M A L L B I T E S

10.10 SLIDERS ^{(D)(G)}

Black Angus Beef Patty, Nduja Salami,
Provola & Caramelized Red Onions
270

FRIED OLIVES ^(G)

Stuffed Cerignola Olives,
Minced Beef & Homemade Fermented
Chili Sauce
290

BEEF TARTARE ^(G)

Piedmont Fassona Tartare, Carasau
Crispy Bread, Capers,
Shallots & Pickled Mustard
390

SCALLOPS & FOIE GRAS ^{(A)(S)}

Seared Hokkaido Scallops,
Foie Gras & Topinambour Sauce
550

RICOTTA & FOCACCIA ^{(D)(G)}

Homemade Focaccia, Ricotta,
Honey & Fresh Truffle
350

R

A

W

WILD CAMARON ROJO ^(S)

Red Prawns, Arbequina Olive Oil,
Lemon Zest, Olives, Capers & Grapes
890

PERSEUS SUPERIOR OSCIETRA CAVIAR ^{(D)(F)(G)}

Caviar 30gr, Buckwheat Blinis, Eggs,
Capers, Shallots & Crème Fraiche
3800

OYSTER ROYALE N°2 DAVID HERVÉ

Spicy Ponzu & Fennel Mignonette
3pcs 1090
6pcs 1290
12pcs 1990

S T A R T E R S

BURRATA ^{(D)(F)(S)}

Apulian Burrata, Grilled Sourdough,
Cantabrian Anchovies & Grilled
Jalapeno Pepper
790

ROASTED CARROTS ^{(D)(TN)(V)}

Heirloom Carrots, Spiced Yogurt &
Pistachios
490

CRAB DIP ^{(D)(G)(S)}

Crab Meat, Mozzarella, Cheddar &
Crispy Baguette
620

ITALIAN GRILLED SAUSAGE ^(D)

Pork Sausage, Rocket Salad, Cherry Tomatoes,
Aged Balsamic Vinegar & Parmigiano
390

FRITTO MISTO ^{(D)(F)(G)}

Calamari, Ocean Prawns, Sea Bass Fillet,
Mangiatutto Fish, Zucchini & Tartare Sauce
790

S A L A D S

CRAB SALAD ^(S)

Crab, Avocado, Sweet & Sour Red
Tropea Onions, Cherry Tomatoes &
Lemon Mustard
690

BABY GEM ^{(D)(F)(N)}

Grilled Baby Gem, Anchoiade Sauce,
Crème Fraiche, Hazelnuts & Green
Olives
390

ROCKET & TRUFFLE ^{(D)(V)}

Arugula, Stracciatella,
Fresh Truffle & Berries
450

S H A R I N G

10.10 PACCHERI ^{(G)(S)}

Lobster, Prawns, Crab, Scallops, Homemade Tomato Sauce,
Fresh Mint & Lemon
4990 (4-6 ppl)

BRANZINO ^{(A)(F)}

Provençal Branzino Papillote & Ratatouille
2990 (2-4 ppl)

PASTA & RISOTTO

SPAGHETTI LOBSTER ^{(G)(S)}

Spaghetti Pasta, Canadian Lobster, Lobster Bisque, Cherry
Tomatoes & Basil
1990

RIGATONI CACIO & PEPE ^{(D)(G)(V)}

Rigatoni Pasta, Parmigiano, Pecorino,
Black Pepper & Fresh Truffle
590

TROFIE PESTO ^{(D)(G)(N)(V)}

Trofie Pasta & Fresh Genovese Basil Pesto
490

SAFFRON & PORK RISOTTO ^(D)

Rice, Saffron, Slow-Cooked Pork Cheek & Gravy
790

M A I N S

10.10 BURGER ^{(D)(G)}

Black Angus Beef Patty, Nduja Salami,
Provola & Caramelized Red Onions
590

CHICKEN MILANESE ^(G)

Organic Chicken Breast, Rocket Salad
& Baked Cherry Tomatoes
590

LAMB RACK ^(D)

Seared Lamb Pisto,
Manchego & Rosemary Gravy
990

RIBEYE STEAK TAGLIATA ^(G)

Grilled Australian Marble A5 Wagyu
Ribeye (300gr.)
Sauce: Blue Cheese, Mushroom or
Gravy
1850

MEDITERRANEAN OCTOPUS ^{(F)(N)}

Octopus Tentacle, Saffron,
Paprika Sauce & Dill Oil
790

CAULIFLOWER STEAK ^{(N)(V)}

Seared Organic Cauliflower,
Labneh Sauce, Pomegranate,
Dukkah & Olive Powder
450

S I D E S

SAUTÉED VEGETABLES ^(VG)

Zucchini, Asparagus, Mushrooms,
Carrots, Potatoes, Cherry Tomatoes,
Garlic & Chili
180

LITTLE GARDEN SALAD ^(VG)

Mixed Green Salad, Rocket, Tomatoes,
Carrots & Red Onions
220

POTATOES ^(VG)

Baby Potatoes,
Sautéed Onions & Paprika
220

BROCCOLINI ^(D)

Roasted Broccolini, Nduja Salami,
Pecorino & Garlic
220

CAULIFLOWER ^(VG)

Cauliflower, Olives,
Onions & Parsley
180

D E S S E R T S

PAIN PERDU ^{(D)(V)}

Apple Dulce de Leche, Caramelized
Apple & Cinnamon Ice Cream
290

AMALFI TIRAMISÙ ^(D)

Homemade Savoirdi, Limoncello
Syrup, Citrus Mascarpone Mousse,
Vanilla Crumble & Pink Pepper
320

CHOCOLATE FONDANT ^{(D)(V)}

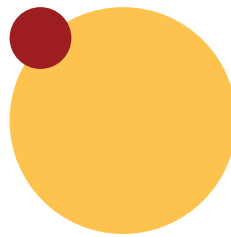
Valrhona Dark Chocolate & Vanilla Ice
Cream
320

CHEESE BOARD ^{(D)(G)(TN)}

Selection of 3 Premium Cheeses
420

GELATO & SORBETS ^{(D)(V)}

Pistachio / Vanilla / Stracciatella /
Raspberry Sorbet
150 per scoop



K I D S

M E N U

10.10 MEAL ^{(D)(G)}

Kids Burger, French Fries & Soft Drink
390

PASTA

Penne Pesto (N) or Tomato Sauce
220

CHICKEN

Seared Chicken Thigh & French Fries
250

SALAD ^(VG)

Mixed Salad, Carrots, Tomatoes & Olive Oil
180

GELATO ^{(D)(N)}

Stracciatella, Pistacchio, Raspberry
150

On 10, we dig in!!

Dairy (D) – Fish (F) – Gluten (G) – Nuts (N) – Shellfish (S) – Vegetarian (V) – Vegan (VG)
All prices are in Thai Baht and are subject to 7% VAT and 10% service charge.