

# Salvia

## STARTER

**Insalata del giorno**  
Salad of the day

**Pomodori e stracciatella**  
Marinated tomatoes, burrata heart,  
red onion, anchovies, basil

**Zuppa di legumi**  
Organic vegetable soup, borlotti beans,  
black kale, toasted Sardinian bread

**Lonza tonnata**  
Slow cooked pork loin, bell papper confit,  
capers, tuna sauce

**Wine pairing**  
Pinot Grigio, Borgo San Leo, Delle Venezie, 2021  
*Lightly dry and fresh, white fruit,  
soft to bacco leaf*

## MAIN COURSE

**Pasta del giorno**  
Pasta of the day

**Rombo alla mugnaia**  
Pan seared Atlantic halibut fillet,  
sautéed spinach, lemon-caper butter

**Rolatine di pollo alla birra**  
Stewed chicken roulade, baby potatoes,  
pancetta, beer sauce

**Pizzetta Ligure**  
Mozzarella fior di latte, stracchino cheese,  
cherry tomatoes confit, Taggiasche olives

**Wine pairing**  
Montepulciano d' Abruzzo, Velenosi, Prope Abruzzo, 2020  
*Kirsch and ripe blackberry, ground coffee,  
tobacco and licorice*

## DESSERT

**Profitteroles alla nocciola**  
Choux, hazelnut ice cream, white chocolate sauce, dark chocolate

**Torta all olio d'oliva**  
Extra virgin olive oil cake, pine nuts ice cream, crunchy pine nuts

**Tiramisu**  
Mascarpone, espresso, ladyfingers, amaretto

**Gelato o sorbetto artigianale a scelta**  
Artisanal ice cream or sorbet of the day

2 course 590 THB++ per/person or 3 course 690 THB ++ per/person  
2 glass of wine pairing 490 THB ++ per/person

Prices are in Thai baht, subject to 10% service charge and 7% VAT

ราคาเป็นเงินบาท ยังไม่รวมค่าธรรมเนียมบริการ 10% และภาษีมูลค่าเพิ่ม 7%

Please inform our team of any food allergies or special dietary requirements

กรุณาแจ้งพนักงาน หากท่านมีอาการแพ้อาหารหรือมีข้อกำหนดด้านโภชนาการ

● Speciale per il pranzo