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# SARTORIA BY PAULO AIRAUDO

Modern Italian Dining  
Crafted with Precision & Bold Flavor

Welcome to Sartoria  
where Italian culinary heritage is  
reimagined through creativity,  
craft, and a contemporary  
approach to flavor.

Led by Head Chef  
Aleš Donát Forbord,  
our menu reflects  
bold interpretation, precise technique,  
and a modern vision of Italian dining  
in the heart of Bangkok.

12.00 - 14.00 hrs. (Last order at 13.30 hrs.)

# PRANZO D'AFFARI

## CONSOMMÉ

### SNACK

Mortadella | Pistachio

### RICCIOLA

Panzanella Essence | Radish | Italian Basil

OR

### SCALLOP

Champagne Sauce | Leek | Finger Lime

### LEMON RISOTTO

Mazara Del Vallo | Bergamot | Sorrel

OR

### DUCK CAPPELETTI

Thyme | Duck Jus

OR

### MONKFISH

Salsify | Baby Corn | Bagna Cauda

[Add 700]

### GRAPEFRUIT

Pomelo | White Balsamic

OR

### CHOCOLATE

Pear | Mulberry | Cinnamon

### PETIT FOUR

**1,800**

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

# MENU SCOPERTA

## CONSOMMÉ

### SNACKS

Mortadella | Pistachio  
Mackerel | Stracciatella | Capers

### THE BREAD

Italian Focaccia | Parmigiano Grissini

### RICCIOLA

Panzanella Essence | Radish | Italian Basil

### CHITARRA

Parsley | Mediterranean Tuna | Amalfi Lemon

### RISOTTO

Pumpkin | Carabiniro | Coffee

### MONKFISH

Salsify | Baby Corn | Bagna Cauda

OR

### A5 WAGYU

White Onion | Coral Mushroom

[Add 1,800]

### GRAPEFRUIT

Pomelo | White Balsamic

4,200

# L'OPERA COMPLETA

## CONSOMMÉ

### SNACKS

Mortadella | Pistachio  
Mackerel | Stracciatella | Capers  
Red Mazara | Melon | Basil Flowers

### OYSTER & CAVIAR

Horseradish | Chervil

### THE BREAD

Italian Focaccia | Parmigiano Grissini

### RICCIOLA

Panzanella Essence | Radish | Italian Basil

### CHITARRA

Parsley | Mediterranean Tuna | Amalfi Lemon

### TRUFFLE FONTINA BOTTONI

Vin Jaune | Piedmont Hazelnut

### RISOTTO

Pumpkin | Carabinero | Coffee

### MONKFISH

Salsify | Baby Corn | Bagna Cauda

OR

### PIGEON

Beetroot | Red Cabbage | Elderflower

OR

### A5 WAGYU

White Onion | Coral Mushroom  
[Add 1,800]

### GRAPEFRUIT

Pomelo | White Balsamic

### CHOCOLATE

Pear | Mulberry | Cinnamon

**6,000**

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

## THE TAILORED JOURNEY

A curated journey including  
our signature snacks  
and our pre-dessert.

To fully enjoy your tailored  
experience,  
we invite you to select  
one **Prima Misura**,  
one **Capolavoro**,  
and conclude with  
**Il Tocco Finale**.

18.00 - 22.00 hrs. (last order at 21.30 hrs.)

## **PRIMA MISURA**

The First Measurement

### **TUNA & CAVIAR**

Wagyu | Dashi Jelly

3,900

### **SCALLOP**

Champagne Sauce | Leek | Finger Lime

1,200

## **CAPOLAVORO**

The Masterpiece

### **DUCK CAPPELLETTI**

Thyme | Duck Jus

1,900

### **LEMON RISOTTO**

Mazara Del Vallo | Bergamot | Sorrel

2,100

### **GRAMIGNA SHORT PASTA**

Truffle | Egg Yolk | Balsamic

1,800

### **VENISON ROSSINI**

Foie Gras | Artichoke | Apple

3,200

### **BLUE LOBSTER**

Pumpkin Puree | 'Nduja | Lobster

Cappuccino

3,500

## **IL TOCCO FINALE**

The Final Touch

### **CHOCOLATE**

Pear | Mulberry | Cinnamon

900

18.00 - 22.00 hrs. (last order at 21.30 hrs.)

## CAVIAR SERVING

### KAVIARI OSCIETRA

3,000 per tin (30 grams)

### KAVIARI KRISTAL

3,500 per tin (30 grams)

## WINE PAIRING

2,600 for 4 glasses

3,800 for 6 glasses

