

Q.

SARTORIA BY PAULO AIRAUDO

Italian-inspired Cuisine
Crafted with Precision & Bold Flavor

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

Our menu reflects
bold interpretation, precise technique,
and a modern vision of Italian dining
in the heart of Bangkok.

PRANZO D'AFFARI

4-COURSE BUSINESS LUNCH

CONSOMMÉ

SNACK

Mortadella | Pistachio

RICCIOLA

Ceviche | Piment | Pumpkin

OR

WAGYU TARTARE

Baharat | Mustard | Potato

DUCK CAPPELLETTI

Thyme | Duck Jus

OR

RIGATONI

Zucchini | Parmesan

LEMON RISOTTO

Gamba Rojo | Lemon Meyer

OR

LAMB

Salsify | Broccolini

OR

BRILL

Creamy Endive | Champagne

[Add 500]

WHITE FLAT PEACH

Beer Chang | Ginger

OR

PANNA COTTA

Lemongrass | White Chocolate

PETIT FOUR

1,800

MENU SCOPERTA

5-COURSE TASTING MENU

CONSOMMÉ

SNACKS

Mortadella | Pistachio
Pumpkin | Wagyu

RICCIOLA

Kohlrabi Essence | Radish | Shiso

TAGLEOLINI

Gamba Rojo | Coral | Paprika Beurre Blanc

RISOTTO

Tomato | Uni | Basil

BERICE ROSSO

Foie Gras | Parsnip | Champagne Sauce

OR

A5 WAGYU

Salsify | Endive | Smoked Vinegar
[Add 1,200]

WHITE FLAT PEACH

Beer Chang | Ginger

3,200

L'OPERA COMPLETA

8-COURSE TASTING MENU

CONSOMMÉ

SNACKS

Mortadella | Pistachio
Pumpkin | Wagyu
Scallop | Celery | Kombu

LANGOUSTINE

Kaviari | Beurre Blanc

RICCIOLA

Kohlrabi Essence | Radish | Shiso

TAGLEOLINI

Gamba Rojo | Coral | Paprika Beurre Blanc

RISOTTO

Tomato | Uni | Basil

BRODO

Duck | Chanterelles | Lovage

BERICE ROSSO

Foie Gras | Parsnip | Champagne Sauce

OR

PIGEON

Hazelnut | Beetroot | Vierge Roti

OR

A5 WAGYU

Salsify | Endive | Smoked Vinegar
[Add 1,200]

WHITE FLAT PEACH

Beer Chang | Ginger

BASILICO

Stracciatella | Balsamico | Black Pepper Ganache

4,900

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.

PRIMA MISURA

The First Measurement

TUNA & CAVIAR

Wagyu | Dashi Jelly

3,300

SCALLOP

Champagne Sauce | Leek | Finger Lime

850

CAPOLAVORO

The Masterpiece

DUCK CAPPELLETTI

Thyme | Duck Jus

890

LEMON RISOTTO

Gamba Rojo | Lemon Meyer | Black Lemon

1,200

A5 WAGYU

Salsify | Endive | Smoked Vinegar

2,500

BLUE LOBSTER

Pumpkin Puree | 'Nduja | Lobster Cappuccino

2,900

IL TOCCO FINALE

The Final Touch

BASILICO

Stracciatella | Balsamico | Black Pepper Ganache

490

CAVIAR SERVING

KAVIARI OSCIETRA

3,000 per tin (30 grams)

KAVIARI KRISTAL

3,500 per tin (30 grams)

WINE PAIRING

2,600 for 5 glasses

