

CHRISTMAS DAY À LA CARTE VERO MENU

WEDNESDAY, 25 DECEMBER 2019

STARTERS AND SOUPS

Seafood & Hokkaido Scallop Soup, Cappers and Olives Focaccia **550 THB**

Pumpkin Soup, Truffle and Sheep Ricotta with Pork Cheek **500 THB**

Wagyu Beef Carpaccio, Almonds and Porcini Mushrooms with Truffle Oil and Rocket **720 THB**

Wild Rocket, Goat Cheese and Smoked Salmon **460 THB**

Seared Tuna, Cappers, Olives and Lemon Dressing on a Baby Spinach Salad **460 THB**

FIRST COURSES

Hand Made Tagliolini, Prawns, Porcini Mushrooms, Iberico Ham **720 THB**

Black Ink Risotto with Hokkaido Scallop, Giant Prawn and Cod Fish **1,100 THB**

SECOND COURSE

Mint Crusted NZ Lamb with Wild Berries Sauce and Pumpkin Chutney **1,550 THB**

Mediterranean Sea Bream, Oven Baked with Prosecco Wine and Herbs **960 THB**

Beef Cheek, Roasted Carrots with Truffle Scents and Truffle Gravy **950 THB**

1.2 Kg Wagyu Tomahawk with Porcini Mushrooms Sauce **5,500 THB**

Grilled Rib Eye, Nebbiolo Wine Reduction, Portobello Mushrooms and Green Sauce **1,900 THB**

DESSERTS

Hand Made Panettone, Moscato Sabaion, Pear Confit **440 THB**

Hand Made Almond Tiramisu **420 THB**

Strawberries, Chocolate and Amaretto **380 THB**

VERO
Trattoria & Wine Bar