

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

Tom Yum | Lime Leaf | Cashews

OR

BEEF TARTARE

Paprika | Topinambur | Mustard Seeds

SHELL PASTA

Tomato | Stracciatella | Italian Basil

OR

BOTTONI

Crab | Americana | Amalfi

- CHEF'S RECOMMENDED ADD-ON -

Blue Mussels [300]

RISOTTO

Pumpkin | Gamba Roja | Green Yuzu

OR

LAMB

Parsley Root | Broccolini | Mushroom Sabayon

- CHEF'S RECOMMENDED DISH -

BRILL [500]

Creamy Endive | Champagne | Celery

WATERMELON

Yuzu | Parmigiano | Mint

OR

BASILICO

Stracciatella | Balsamico | Black Pepper Ganache

PETIT FOUR

1,800

MENU SCOPERTA

5-COURSE TASTING MENU

CONSOMMÉ

SNACKS

Mortadella | Pistachio

Scallop | Endive | Kombu

RICCIOLA

Carrot | Watermelon Radish | Sea Grapes

TAGLIOLINI

Gamba Roja | Coral | Paprika

- CHEF'S RECOMMENDED ADD-ON -

DUCK CAPPELLETTI [590]

Thyme | Duck Jus

RISOTTO

Tomato | Blue Mussel | Basil

- CHEF'S RECOMMENDED ADD-ON -

BLUE LOBSTER [1,600]

Pumpkin Puree | 'Nduja | Lobster Cappuccino

BERICE ROSSO

Foie Gras | Parsnip | Champagne Sauce

OR

A5 WAGYU [1,200]

Salsify | Chanterelles | Sabayon

WATERMELON

Yuzu | Parmigiano | Mint

- ADD ON -

BASILICO [590]

Stracciatella | Balsamico | Black Pepper

3,200

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

L'OPERA COMPLETA

8-COURSE TASTING MENU

CONSOMMÉ

SNACKS

Mortadella | Pistachio

Scallop | Endive | Kombu

Pumpkin | Wagyu

LANGOUSTINE

Kaviari | Beurre Blanc

RICCIOLA

Cabbage Essence | Radish | Shiso

TAGLIOLINI

Gamba Roja | Coral | Paprika

RISOTTO

Tomato | Blue Mussel | Basil

BRODO

Duck | Chanterelles | Lovage

BERICE ROSSO

Foie Gras | Parsnip | Champagne Sauce

OR

A5 WAGYU

Salsify | Chanterelles | Sabayon

WATERMELON

Yuzu | Parmigiano | Mint

APPLE

Caramel | Red Shiso | Pecan

4,900

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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

