

WELCOME TO — CLARA

Chef Christian and his team will take you on a culinary journey through Italy.

The menu reflects his own contemporary interpretation of traditional Italian cuisine using the finest imported produce.

Clara & Christian wish you a beautiful experience.

SIGNATURE MENU - 9 COURSE - 4880
6 GLASSES SIGNATURE WINE TRAILS - 2980

SPRING EDITION - 7 REGIONS - 3680
6 GLASSES WINE TRAILS - 2480

A LA CARTE - 4 COURSE - 2680

— SIGNATURE MENU

APERITIVO—

Green Asparagus — Yoghurt — Oscietra Caviar
 River Trout — Bone Marrow — Lemon Balm
 Peas — Burrata — Capocollo
 Foccacia

BURRATA—

Burrata — Sea Urchin — Fennel — Clementine

ASPARAGO—

White Asparagus — Egg Yolk — Tarragon
 Add on Oscietra Caviar 4g (SUPPLEMENT THB 680)

ARAGOSTA—

Lobster — Almond — Cinnamon

COME UNA BRUSCHETTA—

Spaghetti — Tomato — Oregano — Garlic Flower

NASELLO—

Toothfish — Potato — Saffron

SCROPINO—

Lemon — Limoncello — Grappa — Blanc de Blancs

MANZO—

Japanese Wagyu Beef — Tomato — Rocket — Parmesan — Aged Balsamic

MILLEFOGLIE—

Cacao — Hazelnut — Caramel

—
THB 4880

Prices are subject to 7% government charge and 10% service charge

— 7 REGIONS MENU

APERITIVO—

Green Asparagus — Yoghurt — Oscietra Caviar
 River Trout — Bone Marrow — Lemon Balm
 Peas — Burrata — Capocollo
 Foccacia

VENETO—

White Asparagus — Rhubarb — Elderflower

FRIULI VENEZIA GIULIA—

Scallop — Morel — San Daniele Ham — Broad Bean

MARCHE—

Ditalini Pasta — Saffron — Red Mullet — Razor Clam

LOMBARDIA—

Duck — Onion — Franciacorta

EMILIA ROMAGNA—

Amarena — Cacao Juice — Chili

SICILIA—

Strawberry — Pistachio — Marigold

THB 3680

A LA CARTE - 4 COURSE

—
THB 2680

ANTIPASTI

BURRATA —

Burrata — Sea Urchin — Fennel — Clementine

CAPESANTE —

Scallop — Morel — San Daniele Ham — Broad Bean

ARAGOSTA —

Lobster Soup — Almond — Cinnamon

SUPPLEMENT THB 350

ASPARAGO —

White Asparagus — Egg Yolk — Tarragon — Oscietra Caviar (4g.)

SUPPLEMENT THB 980

PRIMI PIATTI

COME UNA BRUSCHETTA —

Spaghetti — Tomato — Oregano — Garlic Flower

DITALINI —

Ditalini Pasta — Saffron — Red Mullet — Razor Clam

RISOTTO —

White Asparagus — Tarragon — Bottarga

SECONDI PIATTI

NASELLO —

Toothfish — Potato — Saffron

AGNELLO —

Baby Lamb — Artichoke — Taggiasca Olive — Black Lemon

MANZO —

Japanese Wagyu Beef — Tomato — Rocket — Parmesan — Aged Balsamic

SUPPLEMENT THB 480

ANATRA —

Duck — Onion — Franciacorta

DOLCI

ZAFFERANO —

Saffron — Sabayon — Rice

MILLEFOGLIE —

Cacao — Hazelnut — Caramel

PISTACCHIO —

Strawberry — Pistachio — Marigold

ADD ON APERITIVO

SUPPLEMENT THB 800 / 2 PERSON

Green Asparagus — Yoghurt — Oscietra Caviar

Smoked Trout — Bone Marrow — Lemon Balm

Peas — Burrata — Capocollo

Focaccia

Prices are subject to 7% government charge and 10% service charge