

# 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  
Smoked Trout — Bone Marrow — Lemon Balm  
Peas — Burrata — Capocollo  
Focaccia

## 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  
 Smoked 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 — 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

TARTARE DI MANZO —  
Beef Tartar — Parmesan — Hazelnut — Black Truffle

ARAGOSTA —  
Lobster Soup — Almond — Cinnamon  
SUPPLEMENT THB 350

ASPARAGO —  
White Asparagus — Egg Yolk — Tarragon — Oscietra Caviar (4g.)  
SUPPLEMENT THB 980

## PRIMI PIATTI

RISOTTO CACIO E PEPE —  
Arborio Rice — Caciotta — Trilogy Peppers — Cacao

COME UNA BRUSCHETTA —  
Spaghetti — Tomato — Oregano — Garlic Flower

DITALINI —  
Ditalini Pasta — Red Mullet — Razor Clam

BOTTONI —  
Homemade Pasta — Lobster — Tropea Onion — Coffee  
SUPPLEMENT THB 350

## 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