

Acqua Signatures **DEGUSTATION** menu

Memories and after...

Chef's snacks selection

Sicily meet Japan, crudo of Sicilian red prawns and Amaebi prawns served with fish eggs, sea urchin sauce, squid ink and sea asparagus oil



Squid tagliatelle marinated with mint and extra virgin olive oil, Siberian caviar and cucamelon



Sardinian smoked eel, served with pickled vegetable sweet and sour white balsamico vinegar sauce



The country side on raining days: seasonal wild mushrooms risotto with foie gras and snails



Burrata's stuffed tortelli with wagyu beef cheeks ragout sous vide 72 hours, fresh black truffle, Parmigiano Reggiano fondue topped with 25 years aged Balsamico



Wood fired roasted suckling pig, saffron and violette potatoes, broad beans, sugar peas and it's own sauce
or

Mediterranean Red Mullet pan fried with a light aromatized breadcrumbs crust, buffalo mozzarella sauce, Taggiasche olives, Italian tomato datterino, Sicilian capers and oregano from Pantelleria island



Memories of "Fior di Latte" Milk semifreddo, foam, gelatin, sauce and gelato

Coffee or Tea and petit four

4300 THB ++ per person

(This menu is only valid for the full table, only one menu per one person)

Wine pairing additional 3800 THB ++ per person

Starters Acqua Signatures

Grilled eggplant rolls stuffed with truffle ricotta cheese and asparagus on a roasted eggplant mash.	680.-
55 minutes slow cooked egg on Parmigiano Reggiano fondue, black truffle and crispy pancetta powder	680.-
Sous vide cooked Octopus salad, marinated in extra virgin olive oil, lemon and vinegar, fennel leaves, celery and Taggiasche olives DOP.	680.-
Sardinian smoked eel, served with pickled vegetable sweet and sour white balsamico vinegar sauce and grilled crispy country bread topped with smoked mozzarella and Avruga caviar.	780.-
Scallops carpaccio with fresh black truffle, raw asparagus, micro greens in olive oil and lemon juice with truffle essence	780.-
Hand sliced yellow fin tuna carpaccio marinated with fine extra virgin olive oil and lemon, topped with fresh artichokes and bottarga.	750.-
Fresh artichokes salad with Bottarga, celery and fresh sheep milk ricotta cheese dressed with fine extra virgin olive oil	680.-
Tuna, scallops and red prawns tartar on avocado mash, Hokkaido sea urchin, salmon eggs, Avruga caviar, burrata cheese and rice crispy	850.-
Black Angus beef tartar, Stracchino cheese and chopped Ligurian Taggiasche olives	950.-
Seared Rougie Foie Gras, pickled wild mushrooms, Moscato wine reduction, roasted onion marmalade and Maldon salt, served with homemade brioche bread	950.-
Squid tagliatelle marinated with mint and extra virgin olive oil, Siberian caviar and cucamelon	950.-
Lime and extra virgin olive oil marinated Amaebi Japanese prawns served with Salmon eggs, sea urchin sauce, squid ink and sea asparagus oil	980.-
Tajima Wagyu beef carpaccio, micro herbs, foie gras praline, fresh black truffle and crescenza cheese	980.-
Pan fried Japanese scallops with pan fried foie gras, chili jam and truffle pumpkin sauce	1 100.-
Lobster salad Catalana style, with cherry tomatoes and marinated red onions in olive oil and lemon sauce	1 200.-
Raw Sicilian Red prawns Rosso di Mazara (Best prawn in the world) smoked mozzarella cream, Sardinian sea urchin and Siberian caviar	1 380.-
Joselito Iberico ham “El Mejor Jamòn del Mundo”	100gr 1 550.-

Starters The Classics

Caesar salad with tuna, bacon bits, smoked croutons and shaving of Parmigiano Reggiano.	650.-
Buffalo Mozzarella Campana, trilogy of Italian tomatoes, Taggiasche olives DOP and baby basil leaves.	680.-
Burrata cheese from Andria (Puglia) with Culatello di Zibello DOP (One of the finest Italian cured ham) and fresh figs.	780.-
Italian finest cold cut selection served with ricotta cheese and marinated olives.	850.-
Sautéed of black Mediterranean mussels in a lightly spiced tomato sauce, bread crouton and gratinated mussel	880.-

Freshly on ice

French Oysters Gillardeau, served with shallots and vinegar sauce and chili sauce.	280.- per 1 pc
Maine Lobster poached, served with citronette sauce and chili sauce.	2 200.-
Sicilian red prawns poached or raw, with citronette sauce and chili sauce.	580.- per 1 pc
Ceviche of scallops and Gillardeau oysters (3 pcs) with marinated fish eggs.	1 500.-
“CRUDO” Raw seafood (Sicilian red prawn, scampi, tuna, scallop and Gillardeau oyster).	1 950.-
Seafood platter with poached lobster, scampi and mussels, raw Gillardeau oysters and Sicilian red prawn.	3 600.-

Prices are subject to 10% service charge and applicable government tax.
Please inform the service staff if you have any allergic intolerance or food allergy.

Home made artisanal fresh pasta and ravioli

Traditional ravioli stuffed with ricotta and spinach served on a fresh tomato and grated Parmigiano Reggiano	650.-
Ravioli Cappellacci stuffed with pumpkin and sage on a light Gorgonzola sauce	650.-
Ravioli Culurgionis stuffed with potato, mint and Pecorino Sardo DOP cheese, served with fresh tomato sauce	650.-
Tagliatelle with wild boar ragout on a Tuscany pecorino cheese fondue and fresh black truffle	850.-
Acqua Signature Tortelli “Il Mare” stuffed with Burrata cheese in a sauce of vongole's juice, squid ink, Sardinian sea urchin and marine plankton	850.-
Trenette pasta with vongole, lobster and Sardinian mullet bottarga	1100.-
Burrata's stuffed tortelli with wagyu beef cheeks ragout sous vide 72 hours, fresh black truffle, Parmigiano Reggiano fondue topped with 25 years aged Balsamico	1500.-

Pasta

Malloreddus pasta in Sardinian style piglet ragout with vernaccia wine, fresh tomatoes and aged Pecorino Sardo	680.-
Paccheri pasta with lamb ragout cooked in Chianti wine	780.-
Linguine with Sardinian bottarga (grey mullet dried eggs) and fresh artichokes	850.-
Sardinian fregola pasta (small pearls of pasta) with clams, lobster and fresh tomatoes	950.-
Spaghetti with vongole and Sardinian sea urchin	950.-
Trofie pasta with crustaceous (lobster, prawn, scampi) on a cannellini beans mash	1100.-
Black ink Spaghetti Verrigni with Sicilian prawns Rosso di Mazara, burrata and Avruga caviar	1100.-
Spaghetti with lobster sauce and lobster chunks in a light tomato sauce	1200.-
Spaghetti with Black and Blue crab and fresh tomato datterino	1200.-

Risotto made with Acquerello rice aged Carnaroli rice produced in Vercelli from Rondolino family since 1935

Risotto with taleggio cheese, wild rocket salad and sun-dried tomatoes	580.-
Risotto with smoked Pecorino Fiore Sardo DOP, pancetta and broad beans	580.-
Seafood risotto with fresh cherry tomatoes, tossed with fine extra virgin olive oil	680.-
Black truffle paste risotto with green asparagus and seared Hokkaido scallops	850.-
The country side on raining days: seasonal wild mushrooms risotto with foie gras and snails	850.-
Smoked buffalo mozzarella risotto with Sicilian capers, Cantabrian anchovies, red prawns and Siberian Caviar	850.-
Saffron risotto topped with Avruga caviar, Sardinian sea urchin and stracchino cheese	950.-
Black squid ink risotto with crispy baby squids, Sicilian red prawn and it's own bisque	1000.-
Risotto with Langoustines (scampi), pumpkin and zucchini	1200.-

Soups

Brown lentil soup with Italian lard and rosemary	450.-
Potato and Parmigiano Reggiano soup with quail egg and fresh black truffle	680.-
South Italian style seafood soup with fresh tomato and Italian peperoncino (chili)	750.-

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Main Course Meats

Wood fired roasted baby spring chicken, rosemary, roasted potatoes and sautéed mushrooms	950.-
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Slow cooked Veal AUS Ossobuco on a truffle scented white polenta	1250.-
Oven roasted suckling pig with crispy skin, saffron and violette potatoes, broad beans, sugar peas and it's own sauce.	1550.-
Roasted quail, pan fried foie gras, lentils and glaze of quail sauce	1650.-
Grilled AUS Black Angus beef tenderloin Grain fed on a potato and spinach purée, truffle gravy Sauce and wild mushrooms	1680.-
Grilled AUS Black Angus beef rib eye with roast potatoes and grilled Portobello mushrooms (350gr.)	1680.-
Roasted AUS lamb loin with a pecorino cheese crust, artichokes variation, Giudìa, mash, pickled and chips with braised shallots in lamb sauce	1750.-

WAGYU Japanese beef cattle

Grilled Wagyu beef tenderloin, white asparagus gratin, potatoes and black truffle sauce	2600.-
Grilled Wagyu beef rib eye, home made fried potatoes	3000.-
Low temperature cooked Wagyu beef cheek, cauliflower and horseradish mash with seasonal greens	1600.-

Main Course Fish and Seafood

Yellow fin tuna Milanese style, fresh cherry tomatoes, capers and oregano sauce	1100.-
Grilled spiced octopus on a trilogy of rosemary potatoes and Burrata's "stracciatella"	1450.-
Mediterranean Red Mullet pan fried with a light aromatized breadcrumbs crust, buffalo mozzarella sauce, Taggiasche olives, Italian tomato datterino, Sicilian capers and oregano from Pantelleria island	1550.-
Mediterranean seabass, cooked in Vermentino wine sauce with Taggiasche olives, Pantelleria's capers, potatoes, cherry tomatoes and violette artichokes	1550.-
Pan fried miso and mirto leaves marinated black cod fish, served with white and green asparagus sauce and Swiss chard	1680.-
Grilled Sicilian red prawns, baby calamari, Italian lard, yellow polenta, stracchino and black fregola pasta	1850.-
Pan fried Scampi on cannellini beans mash, crispy smoked pancetta and wood roasted suckling pig belly	1950.-
Dover sole fillet served with steamed spinach, white asparagus, orange and lemon sauce	2200.-
Poached Maine Lobster (800gr) Sardinia style, marinated in fine extra virgin olive oil, lemon juice, tomatoes, onions, celery and potatoes (Served room temperature)	2450.-
Lobster a la Rossini, with pan fried foie gras, truffle bisque sauce on toasted brioche bread	2750.-

Wood fired Gourmet Pizza (We proof our pizza dough for a minimum of 72 hours and we use natural mother yeast. We use only Fior di Latte Mozzarella from Agerola (Campania/Italy) and Italian tomatoes San Marzano)

Focaccia al Rosmarino (Rosemary, fine extra virgin olive oil)	350.-
Pizza Margherita (Tomato sauce, Mozzarella)	400.-
Calzone ham, mushrooms, smoked provolone cheese (Tomato sauce, Mozzarella, ham, champignon, smoked cheese)	590.-
Pizza Buffalo and Tomato del Piennolo Vesuviano DOP (Special tomato sauce with tomato del Piennolo del Vesuvio DOP and buffalo mozzarella)	720.-
Pizza Parma Ham and Ricotta (Tomato sauce, Mozzarella, Parma ham, fresh ricotta cheese)	720.-
Pizza Italian sausage, mushrooms, smoked scamorza (Tomato sauce, Mozzarella, fresh sausage, mushrooms, scamorza)	690.-
Pizza Cantabrian Anchovies and Pantelleria's capers (Tomato sauce, Mozzarella, Pantelleria's capers, Cantabrian anchovies)	690.-
White Pizza Stracchino cheese, bottarga and fresh artichokes (Mozzarella, stracchino, bottarga, artichokes)	950.-
Pizza Acqua (Tomato sauce, Mozzarella, lobster, fresh tuna, Sicilian capers)	950.-
Pizza Joselito, Puglian burrata and Taggiasche olives (Tomato sauce, burrata, Joselito iberico ham, Taggiasche olives)	1500.-
Pizza smoked buffalo mozzarella and Sicilian red prawns (Smoked Mozzarella, stracchino cheese, Sicilian red prawns)	1800.-
Pizza Black Truffle (Truffle paste, mozzarella, stracchino cheese, fresh black Truffle)	2200.-

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