

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

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

A LA CARTE - 4 COURSE - 2680



— SIGNATURE MENU

APERITIVO DAL NORD AL SUD—

Baccala
Cartellate — Ricotta — Chicory
Eel — Jerusalem Artichoke — Bagna Cauda
Egg — Carbonara
Winter Gazpacho
Focaccia
Berlucchi '61 Franciacorta Brut Nature DOCG

BURRATA—

Burrata — Sea Urchin — Fennel — Clementine
Saumur Les Perrières Arnaud Lambert 2021

CAPESANTE—

Scallop — Tomato — Taggiasca Olive — Caper

ARAGOSTA—

Homemade Bottoni Pasta — Lobster — Tropea Onion — Coffee
Boccadigabbia Montalperti Chardonnay 2021

CACIO E PEPE—

Arborio Rice — Caciotta — Trilogy Peppers — 100% Cacao

NASELLO—

Tooth fish — Celeriac — Beurre Blanc — Black Truffle
Tenuta Di Valgiano Palistorti di Valgiano 2016

MANZO—

Japanese Wagyu Beef — Apple — Pine — Extra Vecchio Balsamic
Bolgheri Varvara Castello Di Bolgheri 2021

ZUCCA—

Pumpkin — Lime — Vanilla — Bourbon

ZAFFERANO—

Saffron — Sabayon — Rice
Pierre Frick Pinot Gris Rot Murle 2012

THB 4880

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

— 7 REGIONS MENU

APERITIVO DAL NORD AL SUD—

Baccala
 Cartellate — Ricotta — Chicory
 Eel — Jerusalem Artichoke — Bagna Cauda
 Egg — Carbonara
 Winter Gazpacho
 Focaccia
 Berlucchi '61 Franciacorta Brut Nature DOCG

PUGLIA—

Squid — Black Ink — Sea Urchin — Citrus — Ponzu
 Muscadet Granit Perrieres Domaine Belle Vue 2021

SICILIA—

Lobster — Almond — Cinnamon
 Alta Morra Etna Bianco Cusumano 2021

TOSCANA—

Homemade Pici Pasta — Pecorino — Cinta Senese — Black Truffle
 Fleurie Karim Vionnet 2020

LIGURIA—

Baby Lamb — Artichoke — Taggiasca Olive — Black Lemon
 Domaine Le Galouchey Vin de Jardin 2019

CALABRIA—

Chinotto — Clementine — Yuzu

LAZIO—

Coconut — Chocolate — Sambuca — Pepper
 Alma Zen 100% Verdejo Microbio Wines

—
THB 3680

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A LA CARTE - 4 COURSE

—
THB 2680

ANTIPASTI

BURRATA —
Burrata — Tomato — Joselito Ham — Basil

CALAMARI —
Squid — Sea Urchin — Citrus — Ponzu

CAPELANTE —
Scallop — Tomato — Caper — Taggiasca Olive

FASSONA —
Beef Tartar — Parmesan — Hazelnut — Black Truffle

ARAGOSTA —
Lobster Soup — Almond — Cinnamon
SUPPLEMENT THB 350

PRIMI PIATTI

RISOTTO SCAMPI —
Arborio Rice — Langoustine — Tarragon — Black Truffle

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

PICI —
Pici Homemade Pasta — Pecorino — Cinta Senese

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

SECONDI PIATTI

NASELLO —
Tooth fish — Celeriac — Beurre Blanc — Black Truffle

AGNELLO —
Baby Lamb — Artichoke — Taggiasca Olive — Black Lemon

MANZO —
Japanese Wagyu Beef — Apple — Pine — Extra Vecchio Balsamic
SUPPLEMENT THB 480

DOLCI

ZAFFERANO —
Saffron — Sabayon — Rice

MILLEFOGLIE —
Cacao — Hazelnut — Caramel

CIOCCOLATO —
Chocolate — Coconut — Sambuca — Pepper

ADD ON APERITIVO

SUPPLEMENT THB 800 / 2 PERSON
Baccala

Eel — Jerusalem Artichoke — Bagna Cauda
Egg — Carbonara

Cartellate — Ricotta — Chicory
Winter Gazpacho

Focaccia

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