



FOUR SEASONS HOTEL
Bangkok

A Gastronomic Journey with White Truffles and Pio Cesare Wines at Biscotti

*Prepare your taste buds with special Truffle dishes cooked to perfection by Chef Daniele Cason
paired with great Pio Cesare wines*



Bangkok – November 2012 – One of life’s great luxuries is the Truffle - they may smell like earth, tree roots and old cheese, but this gastronomic delight is famous for its aroma, taste and aphrodisiac qualities. The best and most expensive truffles in the world are the Alba white truffles from Piedmont in northern Italy. The Alba truffle festival usually runs for four to six weeks in October and early November depending on availability of the product. During this period, people travel from near and far just to taste a little piece of this gastronomic jewel. Some fetch prices as high as 200,000 baht per kilogram.

Pairing with the great truffle dishes are the wines from Pio Cesare, known for its excellence, richness and the true art of Italian winemaking.

Starting Saturday, November 10th and running until Friday, November 30, we are bringing these luxurious food products to Biscotti. For lunch and dinner, Biscotti chef Daniele Cason, a native of Rome, will feature an impressive menu using white truffles from Piedmont. Delight your taste buds with Chef Daniele’s truffle dishes which include “Hokkaido Scallop, Quail Egg, Pencil Asparagus” paired with Pio Cesare Langhe Arneis, “Blue Fin Tuna Tartare, Cucumber, Coriander, Horseradish Sauce” paired with Pio Cesare ‘Piodilei’ Langhe Chardonnay, “ Pan Seared Foie Gras and Nutmeg, Potato Foam” paired with Pio Cesare ‘Fides’ Barbera d’Alba and many more. The price for the wine dinner is THB 7,500++. You also have a choice of a la carte menu with price ranges from THB 1,200-4,500++ per dish.

For booking, please contact (02) 126 8866 ext. 1229 and 1230

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Wine Dinner Menu

Hokkaido Scallop, Quail Egg, Pencil Asparagus
Pio Cesare Langhe Arneis DOC



Blue Fin Tuna Tartare, Cucumber, Coriander, Horseradish Sauce
Pio Cesare 'Piodilei' Langhe Chardonnay DOC



Fine De Claire Oyster and Chive Risotto
Pio Cesare 'Piodilei' Langhe Chardonnay DOC



Pan Seared Foie Gras and Nutmeg, Potato Foam
Pio Cesare 'Fides' Barbera d'Alba DOC



Pan Seared Lamb Loin, White Asparagus, Baby Onion
Pio Cesare Barolo DOCG



Extra Virgin Olive Oil Sorbet, White Truffle Dust
Pio Cesare Moscato D'Asti DOCG

Illy Coffee or Tea and Petit Fours

THB 7500 ++