



FOUR SEASONS HOTEL
Bangkok

A Gastronomic Journey with Truffles at Biscotti

*Prepare your taste buds with special Truffle dishes cooked to perfection
by Chef Daniele Cason*

Bangkok – October 2011 – 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.

Starting on Monday, November 7 and running until Monday, November 21, we are bringing this seasonal luxurious food product to Biscotti. For lunch and dinner, Biscotti chef Daniele Cason, a native of Rome, will feature an impressive menu using white truffles from Piedmont and black truffles from Tuscany. Delight your taste buds with Chef Daniele's truffle dishes which include Seared Foie Gras with White Truffle Foam, Hokkaido Scallops with Pencil Asparagus and Black Truffle, Morel Mushroom Crusted Angus Tenderloin with Black Truffle Sauce and many more. Prices range from 1,200++ to 2,900++ baht per dish.

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