



AN EVENING OF TUSCAN LEGACY TASTES OF SENSI VINEYARD TO SAMUI'S SHORES

Special evening featuring a culinary journey to explore creative dishes from our acclaimed **Chef Nenad**, alongside esteemed wine sommelier, **Mr. Sunthorn**, guiding you through the selected wines from Sensi Vineyards from Tuscany, renowned since 1890. Begin your evening with a welcome sparkling wine and canapés, followed by a sumptuous five-course sit-down dinner. Delve into a journey through time and tradition with captivating narratives about Sensi's legacy and Italian culinary heritage.



5th July 2024 | 06:00pm - 10:00pm

Flames Restaurant

THB3,500++ / person

6 courses | 6 Tuscan wines



For more information, please contact us at:

E. fb@ickohsamui.com

W. samui.intercontinental.com/dining-experiences



INTERCONTINENTAL.
KOH SAMUI RESORT

AN EVENING OF TUSCAN LEGACY

BENVENUTO

Charcuterie And Bruschetta's

Mini mozzarella, grana padano, gorgonzola, scarmoza affumicata,
prosciutto, salami milano, mortadella

SENSI 18K GOLD PROSECCO, VENETO 2022

ANTIPASTO

Smoked Octopus Carpaccio

(Nori crisp, mango gel, pomegranate, celery, light soy thuiques, herb oil, micro herbs and flowers)

SENSI COLLEZIONE PINOT GRIGIO DELLE VENEZIE DOC, VENETO 2022

INSALATA

Poached Pear And Fennel In Pecorino Bed

(Poached pear, fennel bulb, rucola, radicchio, pecorino, citrus vinaigrette, toasted pine nuts)

SENSI COLLEZIONE, TOSCANA IGT CHARDONNAY, ITALY 2022

PRIMI PIATTI

Homemade Tagliatelle In Rich Tomato Speck Ragu

(Tagliatelle, tomato sauce, dry cherry tomato, burrata cheese, basil leaves, basil oil)

SENSI CAMPOLUCE CHIANTI DOCG BIOLOGICO - ORGANIC, ITALY 2017

PRIMI SECONDI

Braised Boneless Short Ribs With Aromatized Vegetables
And Bordelaise Sauce

(Crispy kale, baby carrots, braised purple shallot, gremolata with citrus, micro herbs)

SENSI SABBIATO, BOLGHERI DOC ROSSO, ITALY 2019

IL DOLCE

Chocolate Fondant

SENSI 18K MOSCATO ROSE, ITALY 2022