

il FUMO



MICHELIN
2020

il Fumo Special Corporate Package 2020

About Us

Founded in late 2015 by food-obsessed couple Choti & Debby Leenutaphong (Vesper, La Dotta, 1919 & 80/20) and Chef Partner Nelson Amorim, il Fumo has come a long way from its beginning. First started as contemporary Italian grill with emphasis on using unique high-quality products from Europe, we were the first to bring to Thailand Chianina and Rubia Gallega beefs from Italy and Spain respectively. Since then, we have established ourselves as one of Bangkok's top fine dining restaurants and also garnered a couple of awards in the process including L'Assiette MICHELIN in Thailand's MICHELIN Guide 2018, 2019 & 2020, BK Magazine's TOP TABLES 2016, 2017, 2018 & 2019 and Thailand Tatler's Best Restaurants 2016, 2017 & 2018 (of which we are voted as no. 9 best restaurant in Thailand in 2018).





Our Cuisine

Il Fumo serves new Portuguese cuisine by our Chef-partner Nelson Amorim. At just 29 years of age, Nelson has achieved a great deal. He first honed his skills at DOC Restaurante working for Michelin-star chef Rui Paula, considered one of the leading exponents of new Portuguese cuisine. Possessing an adventurous Portuguese spirit, he decided to leave his comfort zone, first to the Madeira islands, then Angola, before settling down in Asia.

He was an opening Head Chef at Casa Lisboa restaurant in Hong Kong where he stayed there for over 2 years and made it the city's top Portuguese restaurant. Wanting to broaden his skills in other cuisines, he moved on to work for 3 Michelin-star chef Umberto Bombana at his restaurant in Macau.

Il Fumo is the culmination of all Nelson's experience. Given a free rein in our kitchen, he presents you with his own unique brand of new-wave Portuguese gastronomy, one that pays deep respect to ingredients both from the sea and from the land while at the same time embracing all the techniques and sensibilities that he learns through his travels and works all over the world.



Our Place

il Fumo is located in a two-story house, originally built in the early 20th century by the descendants of King Rama IV. We feature a comfortable main dining room, a cocktail bar as well as a terrace area where our guests can escape from the hustling and bustling of Bangkok downtown. In addition, il Fumo offers the cosiness of private rooms that can accommodate you and your party of up to 16 guests. We can also propose exclusive venue hire with full service for the entire restaurant of up to 70 guests.

Our A la carte



APPETIZERS

Seafood Ravioli with Plankton & Coriander Emulsion	690
Pan-seared Foie Gras, Figs Jus & 'Troxas de Ovos'	990
Hand-cut Wagyu Beef Tartare with Bone Marrow Caramel	990
Mixed Herbs & Leafs Salad with Lemon Dressing	390
Cod Fish Salad, Pickled Vegetables & Anchovies Dressing	790
Charcoal-grilled Jumbo River Prawn with Crab Meat & Saffron	1,290
Charcoal-grilled Octopus with Pistachio Purée	880
Ibérico Shoulder Ham Bellota 24-months Juan Pedro Domecq	990
Handmade Tagliatelle with Crab Meat Ragù	690
Handmade Tagliolini with Autumn Black Truffle	190 / g (min 7 g)

MAINS

Ibérico Pork 'Pluma' with Spiced Carrots Purée & Seasonal Mushrooms	990
Pan-seared Sea bass with 'Bulhão Pato' Sauce & Guanciale	790
Australian Lamb Rack with Jerusalem Artichokes	1,290
Roasted Halibut with Sun-dried Tomatoes Barley 'Risotto'	890

FROM OUR GRILL

Australian Wagyu Striploin 'Tajima' M5	490 / 100g
Australian Wagyu Tomahawk 'Westholme' M5	490 / 100g
Charcoal-grilled Turbot with Champagne Vinaigrette	220 / 100g
Rubia Gallega Prime Rib 'Discarlux'	690 / 100g

DESSERTS

Orange 'Story'	390
Guanaja Dark Chocolate Tart with Whipped Cream	390
Strawberries & Champagne	390

* All prices are subject to government and service charge

Our Tasting Menu



Tasting Menu



Cod Fish Salad, Pickled Vegetables & Anchovies Dressing

Charcoal-grilled Octopus with Pistachio Purée

-or-

Pan-seared Foie Gras, Figs Jus & 'Troças de Ovos'

Ibérico Pork 'Pluma' with Spiced Carrots Purée & Seasonal Mushrooms

-or-

Pan-seared Sea bass with 'Bulhão Pato' Sauce & Guanciaie

Orange 'Story'

1,900 THB Additional 1,200 for wine pairing

* All prices are subject to government and service charge * Please kindly inform us if you have any your food allergies.

1,900++ per person

Special Corporate Offers



1. Special 20% discount for tasting and a la carte menus. We can also tailor-made the menus to fit with your preferences.
2. 400 THB wine corkage charge per bottle. If open at least 1 bottle with us, we will waive all corkage charge for all the bottles you bring, with no limitation.
3. Exclusive venue hire for the entire restaurant for your corporate party (minimum spending of 80k).
4. No minimum spending on our private rooms.
5. Complimentary bottle of sparkling wine for every 8 persons at your party. For instance, if your party is 16 persons, we will compliment 2 bottles. If your party is 24 persons, we will compliment 3 bottles.



Contact

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