

Wine Dinner

HEAD TO TAIL

Discover
sustainable choice,
Effortless by
nature.

The latest

*Five cuts, five courses,
and the Southern Italian wines
that carry them.*

T55

t55newyorkgrill.com



THE MEAT MASTER CHEF

SAMUELE ALVISI

ITALIAN BY BIRTH AND BY TRAINING, SAMUELE ALVISI CAME UP THROUGH THE HOTEL SCHOOL IN RIOLO TERME NAMED FOR PELLEGRINO ARTUSI, LEARNED BUTCHERY AT THE TWO-MICHELIN-STARRED LE GAVROCHE IN LONDON UNDER MICHEL ROUX JR, AND HAS SPENT THIRTY YEARS IN PROFESSIONAL KITCHENS, FROM COMMIS TO EXECUTIVE CHEF, COOKING ACROSS EUROPE, THE MIDDLE EAST AND ASIA IN LUXEMBOURG, DUBAI, BEIJING, SINGAPORE, KUALA LUMPUR, PHUKET AND PHNOM PENH, MOST RECENTLY AS GROUP EXECUTIVE CHEF FOR THE COCOTTE GROUP IN ASIA, OVERSEEING A FARM ROAST, A WINERY AND EIGHT RESTAURANTS.

NOW EXECUTIVE CHEF AT MÖVENPICK SIAM HOTEL NA JOMTIEN PATTAYA, HOME OF T55, HE STILL WRITES EVERY MENU AROUND A SINGLE PRINCIPLE:

"USE EVERYTHING, WASTE NOTHING"

01 | Head to Tail

HEAD TO TAIL

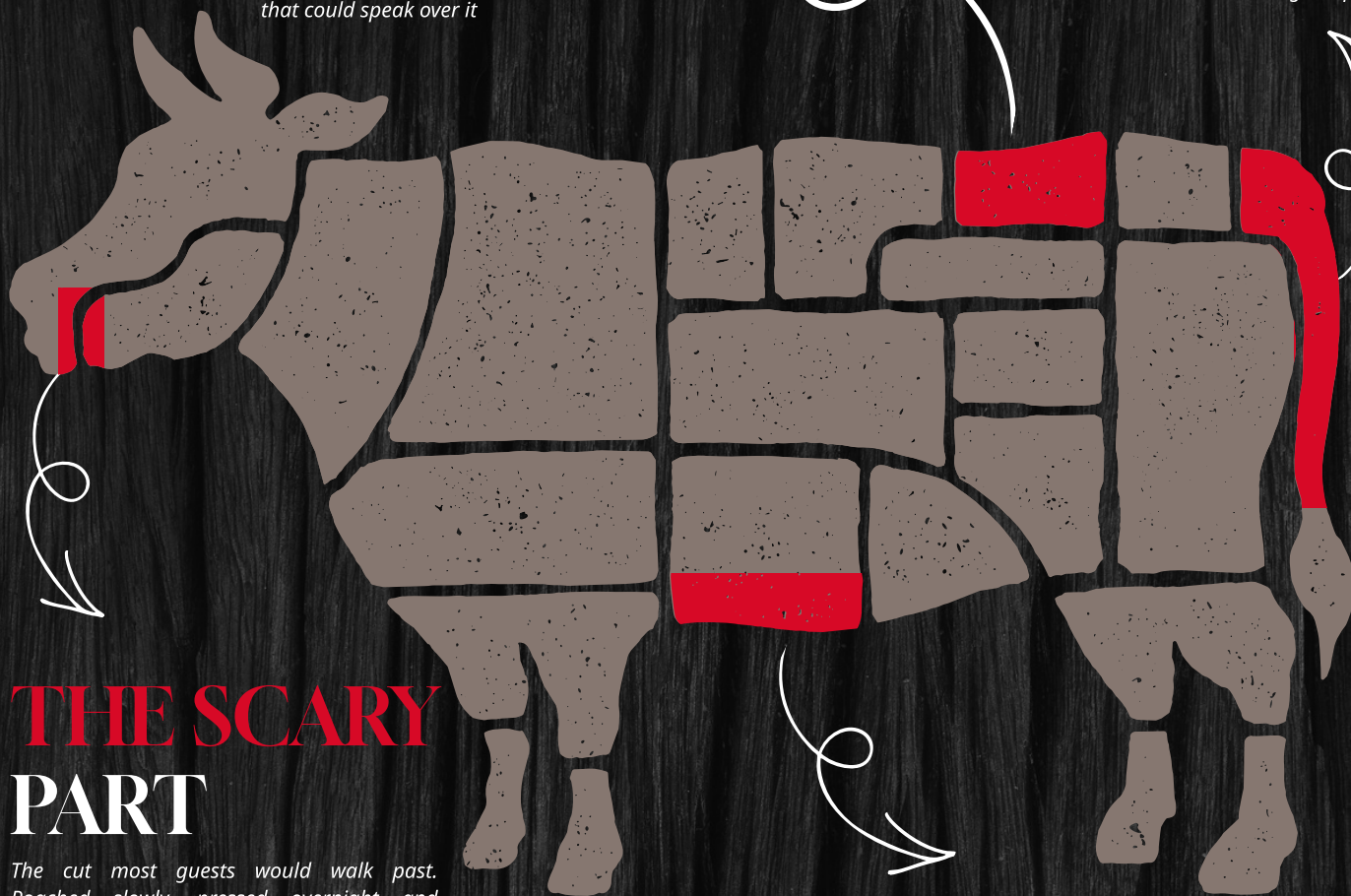
FIVE COURSES THAT TRAVEL THE LENGTH OF THE ANIMAL, FROM THE MARBLED AND FAMILIAR TO THE CUTS MOST KITCHENS SET ASIDE. EVERY PART IS GIVEN THE SAME ATTENTION.

THE FATTY PART

Marbling as the point, not the excess. Olive Wagyu carries fat that melts at the touch of the tongue, so we serve it raw and cold, seasoned with nothing that could speak over it

THE FARAWAY PART

Furthest from the plate, closest to the flavour. Hours in Primitivo dissolve the tail's sinew into something deep, glossy and unmistakably beef, a cut that rewards nothing but patience.



THE SCARY PART

The cut most guests would walk past. Poached slowly, pressed overnight and shaved almost to transparency, beef tongue turns silken and mild. Fear, it turns out, is only unfamiliarity.

THE BLOODY PART

The butcher's own cut: one hanger per animal, hung close to the heart. Deeply mineral, faintly iron. Grilled hard over open flame, rested, and served the way it deserves, rare.

THE FATTY PART *PREPARATION*



Olive Wagyu arrives whole and is broken down in-house. The cap is trimmed by hand and the marbling left to do its own work, no ageing, no marinade, nothing that would speak over the fat.

A potato rosti is pressed thin and fried until it shatters. The beef is laid over it raw, warmed only by the plate, then finished with grated horseradish and a few grains of salt. Nigiri, by way of the Alps.



SWISS NIGIRI

Potato Rosti, Olive Wagyu,
Horseradish



SPINACAVE ROSATO DI PRIMITIVO SALENTO IGT

Paring note: Rosato's bright acidity and red-berry notes cut through the richness of the Olive Wagyu and potato rosti, while balancing the heat of the horseradish.



THE SCARY PART *PREPARATION*



Sliced almost to transparency, it is dressed with lovage, gherkins and grain mustard, then finished with a generous pour of Lovage oil. Cold, clean and quietly rich, the least frightening thing on the table.



The tongue is brined, then simmered until a knife passes through without resistance. Peeled while still warm, pressed under weight overnight, and chilled firm enough to shave.



BEEF TONGUE

Lovage Dressing, Gherkins,
Grain Mustard



VERDECA SALENTO IGT DEI CAMPI DEANTERA

Pairing note: Verdeca's fresh acidity, citrus character and herbal notes complement the lovage while balancing the richness of the beef tongue, mustard, and gherkins



THE BLOODY PART *PREPARATION*



One hanger steak per animal, and no second chances. The central sinew is drawn out by hand, the meat seasoned with salt alone and brought to room temperature before it meets the grill.



Cooked hard and fast over open flame, rested, then sliced against the grain. Béarnaise is whisked to order, broccolini takes colour in the same heat, and a shallot pickle cuts through the iron.



HANGER STEAK

Broccolini, Béarnaise,
Shallot Pickle



NEGROAMARO SALENTO IGT DEI CAMPI DEANTERA

Paring note: Negroamaro's dark-fruit character, gentle spice and structured tannins enhance the robust flavor of the hanger steak and balance the richness of the béarnaise.



THE FARAWAY PART *PREPARATION*



The meat is picked warm, bound in its own reduced juices and set into a round. Sunchoke purée goes beneath, crisp sunchoke and radish above, and the braising liquor returns as a glaze.



The tail is seared until deeply coloured, then braised in Primitivo with aromatics until the meat gives way from the bone entirely and the liquor turns to syrup.



BEEF TAIL

Red Wine, Sunchokes,
Radish



PRIMITIVO SALENTO IGT DEI CAMPI DEANTERA

Paring note: Primitivo's ripe fruit, warm spice, and full body pair beautifully with the slow-cooked beef tail, earthy sunchokes and rich red-wine sauce.



THE SWEET PART *PREPARATION*



Raspberries are turned to sorbet, pistachios caramelised for crunch. Against a glass of Moscato d'Asti, the last course closes the evening the way it should: cold, bright and brief.



Cream is infused, lightly sweetened and set by hand, firm enough to hold its shape, soft enough to fall away under a spoon.



PANNA COTTA

Raspberry Sorbet, Raspberry,
Pistachio



LA CAUDRINA MOSCATO D'ASTI DOCG

Pairing note: Moscato's floral aromas, delicate sweetness and refreshing acidity complement the creamy panna cotta, vibrant raspberry, and nutty pistachio.



T55 NEW YORK GRILL ROOM

Discover bold New York-style dining at T55 New York Grill Room, located inside Mövenpick Siam Hotel Na Jomtien Pattaya. Recognized as one of Pattaya's top steakhouses, T55 serves premium imported beef, from lesser-known butcher's cuts to the iconic Tomahawk steak, showcased in our signature beef cabinet. With floor-to-ceiling windows and panoramic sea views, the steakhouse in Pattaya sets the perfect mood for romantic evenings, business dinners, or family celebrations. Named for "Tenderness" and the hotel's address number, T55 blends urban sophistication with beachfront elegance for an unforgettable dining experience.

*Lobby floor of Mövenpick Pattaya
Open daily from 6pm-11pm*





SPINACAVE ROSATO DI PRIMITIVO SALENTO IGT

Region | Grape:

Salento IGT, Puglia | Primitivo

Vintage | Alcohol: 2025 | 12,5%

Tasting Notes: Pale rosé with intense, persistent aromas of Mediterranean herbs, complemented by cherry and raspberry notes. Fresh, elegant, and well-balanced on the palate.



VERDECA SALENTO IGT DEI CAMPI DEANTRA

Region | Grape:

Salento IGT, Puglia | Verdeca

Vintage | Alcohol: 2025 | 12%

Tasting Notes: Fresh and crisp on the nose, with aromas of white flowers, yellow fruits, peach, and melon. Straw yellow in color, developing golden tones with age. Harmonious and savory, with refreshing acidity, ripe fruit, excellent persistence, and a fruity finish.



NEGROAMARO SALENTO IGT DEI CAMPI DEANTRA

Region | Grape:

Salento IGT, Puglia | Negroamaro

Vintage | Alcohol: 2025 | 14%

Tasting Notes: Ruby red with violet reflections. An intense fruity bouquet featuring black cherry, plum and red berries, with hints of laurel. Full-bodied, soft, and balanced, with an easy-drinking character and pleasant aftertaste.



PRIMITIVO SALENTO IGT DEI CAMPI DEANTRA

Region | Grape:

Salento IGT, Puglia | Primitivo

Vintage | Alcohol: 2025 | 14%

Tasting Notes: Deep ruby red with violet reflections. An intense fruity bouquet of plum and cherry, complemented by Mediterranean herbs and subtle spicy notes. Full-bodied, soft, balanced, and easy to drink.



LA CAUDRINA MOSCATO D'ASTI DOCG

Region | Grape:

Moscato d'Asti DOCG, Piedmont | Moscato Bianco

Vintage | Alcohol: NV | 5,5 %

Tasting Notes: Deep straw yellow with an aromatic bouquet of delicate floral notes. Sweet and pleasantly refreshing, with balanced acidity and a delicate, persistent finish.



Starting in 2002 as an importer of specialty beers Bangkok Beer & Beverages Co., Ltd. (BB&B) has developed into one of Thailand's foremost suppliers of beverages, confections and accessories to the food and beverage trades.

www.bbb.co.th

THE BEST PART

...is being here

on Friday 16 October 2026

Cocktail reception at Red Coral from 6:30 PM, dinner from 7:00 PM.

THB 2,999 net per person

including five courses and Campi Deantera wines.

Limited capacity, advance reservation is recommended.



For reservation, please contact

 092 268 1717

 @t55pattaya (LINE official)

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