



Review

Medinii

Italian dining is taken to new heights at The Continent Hotel

ITALIAN food fans may be spoilt for choice when it comes to finding a good place to satiate their appetites here in Bangkok, but, as the new Medinii restaurant at the recently opened Continent Hotel Bangkok has proved, there's always room for one more – especially when it's as good as this.

Located on the hotel's 35th floor, the restaurant is surrounded on two sides by floor-to-ceiling windows which boast superb views along the veins of Sukhumvit and Asok Roads right into the beating heart of Bangkok. It's a heady, exciting panorama that's especially breathtaking at night when the city lights highlight just how vast the metropolis is – a humbling sight that perfectly sets the scene for a superior dining experience.

Blending classic Italian elements such as well-dressed tables (in the traditional black-and-white colour scheme) with more 'desert-inspired' touches such as

swinging benches and floor-to-ceiling panels which can be adjusted to provide private dining areas, Medinii has been specially designed to offer what the owners call 'an evolving dining experience,' which basically means the restaurant caters for romantic dinner dates just as good as it does for breezy business lunches or lengthy wine-fuelled outings.

The menu offers a wide selection of authentic Italian dishes (think salads, soups, pastas, pizzas, meat and fish dishes) with just a dash of Asian flavour. The **Spicy roasted tomato soup** (B220++) is a great introduction to what's on offer, providing a rich, buttery flavour with a pleasantly spicy after-taste. Pair this with **Rucola salad** (Wild rocket, sun-dried tomato, Parmigiano Reggiano cheese, Balsamico vinegar dressing, B290++) and the meeting of earthy and dairy flavours is superb.

For mains, the **Tasmanian wild**

salmon (served with sautéed vegetables and Rosé cream sauce, B550++) and **Best end of Australian lamb** (two pieces served with assorted vegetables, roasted potatoes, and red wine sauce, B990++) are both good choices – generous in size and carefully cooked to allow for maximum flavour. The **Hokkaido sea scallop truffle oil and ginger sauce** (B390++) is also worth a try, blending the delicate scallops with soft mushrooms for a great balance of textures.

If you prefer the traditional Italian staples, you'll find a great selection of pizzas, pastas, and risottos, all starting at just B290++ per dish. And sweet lovers will be delighted with the desserts on offer – the **Chocolate fondant with vanilla ice cream** (B250++) is not to be missed.

A daily lunch menu is offered at B450++ for two courses, B550++ for three courses. Every Fri and Sat the restaurant hosts live jazz from 8pm-10pm.

413 Sukhumvit Road (Near Asoke BTS & Sukhumvit MRT Interchange Stations) Open 6am-10.30am; 11.30am-2.30pm; 6pm-10.30pm ☎ 02 686 7059 thecontinentdining.com