

Belguardo – Cuisine by Marco Cammarata
Ground Floor, Siam Paragon Shopping Center, Tel. 02-610-9380

Normally restaurants in shopping malls aren't worth getting excited about, but let's face it, Siam Paragon isn't your run of the mill shopping mall and Belguardo – Cuisine by Marco Cammarata, isn't a typical shopping mall restaurant. Located on "The Canal" on the lower level of Siam



Paragon Shopping Center, Belguardo has a completely open kitchen, lots of glass and open space and a wine bar on the mezzanine level where customers can relax with wine and a snack while chatting, working on the Internet or watching sporting events on a 72 inch plasma TV.

Chef Marco Cammarata is a veteran of the Bangkok dining scene and a master at his trade. Give Marco a good kitchen, fresh quality ingredients, the freedom to be a little creative and he will produce food that sets tongues to wagging. And this is exactly what happens at Belguardo.

Although Belguardo has a regular menu, Marco likes to create seasonal menus based on fresh ingredients currently available. Many customers simply come into the restaurant and ask him to prepare what is especially good at the time. During a recent visit we did precisely this and came away with big smiles on our faces.

Our favorite preliminary dish was a layered terrine of vegetables and foie gras. The layers of vegetables – including beetroot – provided color and taste and the layer of foie gras a flavor contrast that made the dish both delicious and interesting. Another dish that made us stand-up and take notice was a B400 risotto with Gorgonzola Cheese, spelt and asparagus. Marco has always produced spectacular risottos and this one was especially good. We also were enamored with the B900 grilled cubes of beef fillet on baked apple with morels and genepi leaf. The apples – rarely found in cooked dishes in Thailand – were a perfect foil to the delicious beef.



Belguardo's location and the fact that it is open all day has motivated the restaurant to create a variety of dining options. There are delicious and economical set lunches for B580++ (two courses plus coffee or tea) and B780++ (three courses plus coffee or tea). Courses include tasty items like a salad of seared salmon with blueberry dressing and grilled lamb with cauliflower flan. At other times people come in for a glass of wine and some of the appetizers that always accompany the wine. Speaking of wine, we were very impressed with a couple of the Sardinian selections on the menu, especially a Argiolas Costamolino Vermentino di Sardegna – a straw-colored white with overtones of fig and almonds. The wine list is very large and there are a variety of wines by the glass.

Another popular option for tired shoppers is a dessert and a cup of coffee. Belguardo has a couple of pastry chefs in the kitchen churning out a great selection of delicious goodies to enjoy during a busy day at the mall. For a real treat try the B220 red wine pear tart served with grape sherbet.

All in all Belguardo is a wonderful restaurant and abundant proof that dining at a mall can be an up-market fine dining experience.

Open daily from 11.00 until late in the evening, Belguardo is an ideal place for a glass of wine, a snack, a set lunch or a complete Italian dinner prepared by a chef of incomparable quality.