

ANTIPASTI & ZUPPE

  	CARPACCIO DI CERNIA Eco Acquaculture Grouper Carpaccio, Citrino Olive Oil, Pickled Beetroot, Mint	390
 	TARTARE DI MAGATELLO Khunta Farm Beef Tartare, Red Onion, Burrata, Basil	400
 	PANZANELLA ALLA SICILIANA Organic Tomatoes, Red Onion, Almond Cream, Pine Nuts, Toasted Bread, Basil	370
	ARANCINI AL RAGÙ DI MANZO Rice Croquette, Beef Ragù, Green Peas, Caciocavallo Cheese	350
	TAGLIERE DI SALUMI Cured Meats Board, Pickles, Olives, Focaccia	650
	SELEZIONI DI FORMAGGI VACCINI E CAPRINI D.O.P. Assorted Italian Cheese Plate, Fruit Mustard, Grapes, Nuts	490
	ZUPPA DI PESCE CON FREGOLA SARDA Sardinian Fish Soup, Seabass, Clams, Mussels, Fregola	580
 	ZUPPA TOSCANA Vegetable Tuscany Soup, Cannellini Beans, Cabbage, Kale, Rosemary Oil	350

PASTA

 **CALAMARATA AI GAMBERI & BURRATA “MALDERA”**
Prawns, Burrata, Lime Zest, Pistachio
550

PACCHERI CON POLPO
Mediterranean Octopus, Olives, Capers
500

PAPPARDELLE AL RAGU DI CERVO, FONDUTA DI CACIOCAVALLO
Homemade Pappardelle, Hand Cut Venison Ragù, Caciocavallo Cheese Fondue, Parsley
450

RIGATONI ALL’AMATRICIANA
Tomato From “Piennolo Del Vesuvio” D.O.P., Cured Pork Cheek, Pecorino Cheese
450

 **FETTUCCINE ALLA SPIRULINA**
Spirulina Fettuccine, Spinach Sauce, Wolffia, Green Peas
450

 **RAVIOLI RICOTTA E SPINACI**
Gluten Free Ravioli, Ricotta Cheese, Spinach, Butter, Hazelnuts, Sage
450

 **GNOCCHI DI PATATE DOLCI AI FUNGHI DI OSTRICA REALE**
Sweet Potatoes Gnocchi, King Oyster Mushrooms, Pea Sprouts, Pumpkin Seeds
420

 **RISOTTO CON ASPARAGI BIANCHI**
Riserva San Massimo Carnaroli Rice, White Asparagus, Parmesan Cheese
480

PIZZA

PROSCIUTTO ARUGULA
Parma Ham, Arugula, Tomato Sauce, Parmigiano Reggiano
490

’NDUJA
Spicy Calabrian Sausage, Tomatoes, Mozzarella, Black Olives, Basil
450

4 STAGIONI
Mushrooms, Cooked Ham, Artichokes, Taggiasca Olives
450

 **FOCACCIA CON POMODORINI, OLIVE & CIPOLLE ROSSE**
Focaccia, Cherry Tomato, Olive, Red Onion
450

 **GLUTEN FREE PIZZA**
Vegan Mozzarella, Cherry Tomatoes, Pesto Sauce, Arugula, Pine Nuts
490

PESCE

 **OMBRINA CON CECI & FUMETTO ALLE VONGOLE**
Pan Fried Croaker, Celery, Chickpea, Clams Broth
980

GRANCHIO GRATINATO
Baked Gratin Blue Crab, Bread Crumbs, Lemon, Kale Salad
850

 **CERNIA ALL’ACQUA PAZZA**
Steamed Eco Acquaculture Grouper, Mashed Potatoes, Parsley Oil
750

CARNE

 **TAGLIATA**
Wagyu “Bass Strait” Beef Sirloin, Warm Garlic, Anchovy Dressing, Roasted Potato, Radichio
1,250

 **OSSOBUCO ALLA MILANESE**
Braised Veal Shank, Saffron Risotto, Gremolata
850

 **COSTOLETTE DI MAIALE**
Sampran Farm Grilled Pork Ribs, Balsamic Roasted Red Onions, Rosemary Jus
750

VEGETARIANO

 **CAVOLFIORE BRASATO AL CURCUMA & MANDORLE TOSTATE**
Slowly Cooked Turmeric Cauliflower, Almond, Tarragon, Vegan Cheese, Paprika
450

 **MELANZANA RIPIENA**
Baked Eggplant, Kalamata Olives, Caperberries, Mint, Basil Oil
450

... MINDFUL EATING ...

 GLUTEN FREE  VEGAN  VEGETARIAN  ASAYA  PARTNERS IN PROVENANCE

PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX

Sommelier Selection

	GLASS 150ML	BOTTLE
SPARKLING		
Follador Prosecco DOC, Treviso Extra Dry, Italy	350	1,500
CHAMPAGNE		
Louis Roederer, Brut, Chardonnay, Pinot Noir, Pinot Meunier, France	1,340	6,500
ROSE CHAMPAGNE		
Billecart-Salmon, Rose, Chardonnay, Pinot Noir, Pinot Meunier, France	1,540	7,500
WHITE		
Sartori, Pinot Grigio, Italy	350	1,500
Stonefish, Chardonnay, Hunter Valley, Australia	390	1,850
WhiteHaven, Sauvignon Blanc, New Zealand	480	2,300
Handpicked, Riesling, Australia	500	2,400
ROSE		
By.Ott, Rose, Côtes de Provence, France	480	2,300
RED		
Cent'Are, Nero d'Avola, Terre Siciliane IGT, Sicily, Italy	380	1,700
Peter Lehmann, Cabernet Sauvignon, Australia	480	2,300
Crimson Ata Rangî, Pinot Noir, New Zealand	480	2,300
Cheval Noir, Cabernet Franc, Merlot, France	540	2,500

BEVERAGE

BEER
Baladin Nora.420
Heineken.220
Singha.....220
Chang220

NON-ALCOHOLIC BEER
Heineken 0.0 %220

REFRESHER
Honey Lemon Iced Tea.250
Lemon Squash250

SOFT DRINK150

FRESHLY SQUEEZED JUICE330

MINERAL WATER
San Pellegrino 750ml290
Acqua Panna 750ml290

✦ ICED COFFEE

GRINDER NO.6180
Voyage Mae Tang Cold Slow Drip

PHUKET COLD BREW ...180
Voyage Mae Tang Cold Brew,
Coconut Water

KOPI180
Phuket Iced Coffee, Sugar Syrup

ICED TEA

FOREVER YOUNG.....180
Mixed Black Tea,
Chrysanthemum Flower,
Jasmine Syrup, Apple Juice

✦ **GO GREEN**.....180
Voyage Lemongrass Tea,
Matcha, Yuzu, Pandan,
Lemon, Almond Milk



RED SAUCE

ITALIAN BISTRO

.....

.....

◆◆ **DOLCI** ◆◆

PANNACOTTA AL COCCO

ACAI, CAMU CAMU
& BLUEBERRY CHIA COULIS
...250

BABA

CHALONG BAY RUM,
VANILLA WHIPPED CREAM, MINT
...280

TORTA DI CIOCCOLATO E NOCCIOLE

THAI PREMIUM CHOCOLATE
HAZELNUT TART,
VANILLA ICE CREAM
...250

✦ **MACARONS** ✦

38 | EACH
220 | 1/2DZ

MULBERRY GANACHE
THAI COFFEE & CHOCOLATE
BLACK SESAME & CHOCOLATE
MANGO & WHITE CHOCOLATE
GREEN PEPPERMINT & CHOCOLATE
BANANA, GINGER & CHOCOLATE

✦ **GELATO & SHERBET** ✦ **OUR SIGNATURE FLAVORS**

PEANUT BUTTER,
CHIANG MAI CHOCOLATE,
VANILLA MADAGASCAR

MANGO, COCONUT,
PHUKET PINEAPPLE,
PASSION FRUIT,
STRAWBERRY,

✓ **VEGAN GELATO & SHERBET**
MINT, CHOCOLATE

...250 / 2 SCOOPS

✦ **CHOCOLATE** ✦

CHOCOLATE BARS

70% DARK CHOCOLATE

64/PC | 246/4 PCS

HAZELNUT CRUNCH

58% DARK CHOCOLATE

72/PC | 280/4 PCS

ALMOND & COCONUT

34% WHITE CHOCOLATE

72/PC | 280/4 PCS

CARAMEL & SESAME

35% MILK CHOCOLATE

72/PC | 280/4 PCS

HAZELNUT CHOCOLATE BRITTLES

58% DARK CHOCOLATE	212		100G
35% MILK CHOCOLATE	382		200G
34% WHITE CHOCOLATE			

TEA

Classic English Tea,
Earl Grey, Classic Green
...180

HERBAL INFUSION

Chamomile Flowers, Jasmine Flowers,
Peppermint, Thai Lemongrass
...180

*** COFFEE**

Espresso, Macchiato,
Decaffeinated, Americano
...180

Cappuccino, Cafè Latte, Hot Chocolate
...200

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🌿 VEGETARIAN

🌱 ASAYA

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