










APPETIZER

	BEEF TARTAR WITH TRUFFLE BUTTER AND BREAD	580
	Seasoned tenderloin beef butter with truffle and toasted bread	
	OCTOPUS WARM POTATO AND OLIVES	400
	Sliced octopus warm potato and black olives	
	PORK TONNATO	350
	Roasted pork sliced with a traditional Italian tuna sauce	
	MANGO TARTAR SALMON CARPACCIO BEETROOT COCONUT	480
	Mango tartar with seasoned salmon and beetroot coconut dressing	
	VEGETARIAN LASAGNA WITH SMOKED TOMATO DRESSING 	260
	Layers of mixed vegetables served in a smoked tomato flavor dressing and basil oil	

SALAD




	CAESAR SALAD WITH MACKEREL SOUS VIDE	480
	Baby cos lettuce mackerel in a sous vide cooking	
	Caesar dressing crouton and parmesan shave	
	ROCKET TRUFFLE PARMESAN 	420
	Rocket salad truffle dressing and parmesan	
	BABY COS LETTUCE PRAWN AND COCKTAIL DRESSING	320
	Baby cos lettuce steamed prawns and cocktail dressing	
	GREEK SALAD 	390
	Mixed salad bell pepper olives feta cheese cucumber tomato and flavored dressing	

SOUP


	BEANS ROSEMARY SAUSAGE SOUP	320
	Beans rosemary soup with grilled Italian sausage	
	MUSHROOM TRUFFLE SOUP 	280
	Mixed of mushroom soup in a creamy truffle	
	SEAFOOD SOUP	420
	Mixed of seafood in a tasty tomato sauce	
	LOBSTER BISQUE	550
	A creamy lobster soup with roasted lobster and prawn	

 Recommended  Vegetarian

PASTA

	CITRUS RISOTTO AND LOBSTER	520
	Citrus cream risotto with buttered lobster	
	TAGLIOLINI SAUSAGE AND MUSHROOM	400
	Garlic parsley and Italian sausage with mushroom in a white wine sauce	
	SPAGHETTI TOMATO SEAFOOD	460
	A mixed of seafood with garlic and a flavored tomato sauce	
	TAGLIATELLE SWEET BELL PEPPER SAUCE AND TUNA	490
	Red bell pepper thyme sauce and tuna	
	SPINACH RICOTTA RAVIOLI PARMESAN CREAM AND ALMOND BUTTER 	450
	Mezzelune ravioli with spinach and ricotta in a creamy parmesan sauce and brown melted butter	
	PACCHERI CARBONARA AND TRUFFLE	520
	Smoked pork cheek and Italian carbonara sauce with a touch of truffle	

MAIN COURSE

	GRILLED RIB EYE BABY CARROT CRISPY POTATO	980
	Grilled rib eye with roasted baby carrots a potato lasagna and red wine sauce	
	VEAL RACK GRATEN VEAL JUS AND WEDGE POTATO	950
	Veal rack gratinated with bread crumbs herbs roasted potato and jus	
	PORK TENDERLOIN BACON PEPPERCORN SAUCE	750
	Pork tenderloin wrapped on bacon cook in sous vide with a peppercorn creamy sauce sweet mashed potato and roasted baby corn	
	PAN SEARED COD GRILLED POTATO ASPARAGUS AND LEMON SAUCE	640
	Pan seared fillet of cod grilled potato and green asparagus with lemon sauce	
	GRILLED SEABASS BABY SPINACH PEANUTS SALAD GARLIC MAYO	620
	A grilled fillet seabass baby spinach peanuts salad and garlic mayo	
	SOUS VIDE MONKFISH MIX VEGETABLE AND PARSLEY SAUCE	850
	Monkfish cooked in a sous vide mixed vegetables butter sauté and parsley sauce	



MANGO TARTAR SALMON
CARPACCIO BEETROOT COCONUT

Mango tartar with seasoned crab meat and beetroot coconut dressing



SEAFOOD SOUP

Mixed seafood in
a tasty tomato sauce



PACCHERI CARBONARA AND TRUFFLE

Smoked pork cheek a Italian carbonara
sauce with a touch of truffle



VEAL RACK GRATEN VEAL JUS
AND WEDGE POTATO

Veal rack gratinated with bread crumbs
herbs and roasted potato and jus



PIZZA

MARINARA

Tomato garlic olive oil and basil

280

MARGHERITA

Tomato mozzarella and basil

320

TUNA AND ONION

Tomato mozzarella tuna and red onion

380

HAM AND MUSHROOM

Tomato mozzarella ham and champignon mushroom

380

HAWAIIAN

Tomato mozzarella pineapple ham

380

TRUFFLE

Truffle cream mozzarella and mascarpone cheese

490

PARMA

Tomato mozzarella parma ham mascarpone cheese rocket salad parmesan

590

SEAFOOD

Tomato mozzarella mixed of seafood

540

SALSICCIA

Tomato mozzarella Italian sausage

420

DIAVOLA


Tomato mozzarella bell pepper and spicy salami

420

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DESSERT

 TIRAMISU	280
CHOCO LAVA	280
STRAWBERRIES CRÈME BRULEE	260
MANGO MOUSSE STICKY RICE AND COCONUT SAUCE	280
MILLE FOGLIE CHANTILLY CREAM AND MIX BERRIES	290
ICE CREAM	120
Vanilla Bourbon, Coconut, Chocolate, Strawberry Sorbet	



 Recommended

 Vegetarian

ALL PRICES ARE IN THAI BAHT AND ARE SUBJECT TO A 10% SERVICE CHARGE AND A 7% VALUE-ADDED TAX (VAT)

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