





## APPETIZER

- Fritto misto**   350  
deep fried calamari, prawn, sweet basil and lemon aioli sauce
- Baked bruschetta**  300  
Mozzarella, tomato, garlic, fresh basil and olive oil
- Tiger prawn all'aglio**  550  
tiger prawns cooked in virgin olive oil with garlic, red chili and lime leaf
- Antipasti misti**   550  
selection of Italian cold cuts, imported cheese, olives and Bocconcini mozzarella

## SALAD


- Mediterranean**  350  
Mixed lettuce, tomato, onion, bell pepper, Feta cheese, cucumber and black olive
- Wild Rocket**   380  
Wild arugula salad, tomato salsa, parmesan flakes and red wine vinaigrette
- Verde**  350  
Mixed all green leaves with broccoli, zucchini, cucumber, green pea and wild arugula
- Goat cheese**  400  
Warm goat cheese, arugula, radicchio, pine seed and wild honey
- Caprese**  390  
Layer of tomato, fresh Mozzarella, fresh basil and pesto dressing
- Nicoise**   390  
seared tuna, new potato, quail egg, tomato, black olive and French beans
- Octopus salad** 400  
rocket, tomato, basil, olive oil & lime dressing
- Caesar salad with grilled chicken**   350  
Romaine lettuce, bacon, croutons and parmesan flakes

### Italian Cuisine recipe by Chef Theo Randall

- Pan-fried squid with borlotti beans, chilli, anchovy, parley and chopped rocket  500
- Bresaola with shaved zucchini, rocket and parmesan  650
- "Amalfi" lemon tart   200



## SOUP

- Traditional minestrone**  250  
borlotti beans and basil pesto
- Creamy wild mushroom**  320  
crispy mushroom and truffle oil
- Classic tomato**  250  
sun-dried tomato and basil oil

## PIZZA

- Margherita**  360  
Mozzarella, tomato and fresh basil
- Funghi Tartufati**  440  
Mozzarella, tomato, mushroom, truffle tapenade and truffle oil
- Prosciutto Crudo**   440  
Mozzarella, tomato, Parma ham, arugula salad and parmesan flakes
- Napolentana**  440  
Mozzarella, tomato sauce, black olive, anchovies and artichoke
- Salsiccia**    400  
Mozzarella, tomato sauce, pork sausages and mushroom
- Primavera**   400  
Mozzarella, tomato sauce, mushrooms, zucchini, eggplant and Cherry tomato
- Diavola**    440  
Mozzarella, tomato sauce, Spicy sausages, chili, and garlic
- 4 Stagioni**   440  
Mozzarella, tomato, prawn, artichokes, and smoked chicken and black olive
- 4 Formaggi**   450  
Mozzarella, gorgonzola, provolone, and parmesan flakes

## MAIN COURSE

- Breaded chicken breast**    500  
melted Mozzarella, new potato and parsley oil
- Pork chop steak**   650  
cheddar cheese, tomato salsa, potato and crispy onion ring
- Australian grass fed rack of lamb**  1,100  
new potato and grilled asparagus
- Australian GF Beef tenderloin 250 g**  1,100  
new potato and grilled asparagus
- Australian GF Beef rib eye 300 g**  1,100  
new potato and grilled asparagus
- Pan fried Norwegian salmon fillet**    700  
on mashed potato with tropical salsa and green pea sauce
- Pan seared sea bass fillet**  650  
on sautéed broccoli, cherry tomato, fish veloute and saffron emulsion
- Selected grilled seafood platter**   1,200  
Tiger prawn, calamari, blue crab, sea bass fillet and grilled vegetables

Please inform our team of any allergies or dietary requirements  
So we can recommend suitable menu items.

Prices are in Thai Baht and included of service charge and government tax

## PASTA & RISOTTI

<p><b>Penne alla Caprese</b>   <i>tomato sauce, basil and fresh mozzarella</i></p>	450
<p><b>Linguine allo Scoglio</b>   <i>tomato sauce, basil and mixed seafood</i></p>	490
<p><b>Spaghetti alla Carbonara</b>   <i>Crispy bacon and fresh cream &amp; egg yolk and Parmesan</i></p>	380
<p><b>Fettuccine alla Bolognese</b>   <i>classic aromatic tomato and beef sauce</i></p>	380
<p><b>Penne Arrabbiata</b>   <i>fresh tomato sauce, garlic, chili and basil</i></p>	380
<p><b>Spinach Ravioli</b>   <i>parmesan cheese sauce</i></p>	450
<p><b>Potatoes Gnocchi</b>   <i>with pesto cream sauce</i></p>	450

## SWEET TIME

<p><b>Classic Cream Brule</b>   <i>With mixed berry, crispy caramel topping</i></p>	170
<p><b>Our New York Cheesecake</b>   <i>with blueberry filling</i></p>	170
<p><b>Kahlua tiramisu</b>   <i>Mascarpone and espresso coffee</i></p>	190
<p><b>Warm Dark chocolate Volcano cake</b>   <i>With vanilla ice cream and mints coulis</i></p>	190
<p><b>Zuccotto Ice cream &amp; chocolate couverture</b>   <i>Layer of chocolate, vanilla and strawberry ice cream</i></p>	190
<p><b>Warm Apple and raisin roll</b>   <i>With vanilla ice cream</i></p>	190

where you see this icon you can try one of a of bespoke recipes for us by IHG's Culinary Ambassadors- a panel of celebrity chef's and masters of their cuisine. Please ask any of our team for more information

