

ALATI

Mediterranean Journey

FLATBREADS FRESH FROM OUR OVEN

Spinach and Feta Cheese Pide [2] [5] [7]	280
Cheese and Zaatar [2] [5] [7]	290
Black Truffle and Cheese [1] [2] [5] [7] (+THB 150)	520
Spiced Lamb Flatbread, Pistachio [3] [5] [7]	370
 Rosemary Schiacciata, Parma Ham, Ricotta Cheese, Fresh Figs, Balsamic [5] [7] [9] (+THB 150)	490
Roasted Tomato Roman Pinsa, Stracciatella Cheese, Fresh Basil [2] [5] [7]	370


SHARINGS

Parisian Seafood on Ice [1] [6]	3,500
<i>Steamed Snow Crab, Boston Lobster, 6 Premium Oysters, 6 White Prawns, Black Mussels, Marinated Tuna</i>	
A Bottle of Sparking Wine	
Charcuterie Platter (+THB 400)	790
<i>Truffle Mortadella, Parma Ham, Duck Terrine, Our Truffle Chicken Liver Pâté, Pickles</i>	
Mezzeh Platter (+THB 200)	590
<i>Chickpea Hummus, Pumpkin Hummus, Muhammara, Tabbouleh, Greek Olives, Crudités, Served with Pitta bread</i>	



APPETISERS AND SALADS

Salmon and Green Apple Tartare [7]	390
<i>Norwegian Salmon, Green Apple, Cucumber, Dill-infused Sour Cream, Herb Oil</i>	
 Pulled Alaskan Crab [6] (+THB 300)	750
<i>Snow Crab Meat, Avocado, Celery, Tomato, Lemon Juice</i>	
Salpicón de Marisco [6]	390
<i>Spanish Seafood Salad with Squid, Mussels, Prawns, Earth of Celery, Olives, Capers and Cherry Tomatoes</i>	
Truffle Chicken Liver Pâté [3] [7] [8]	350
<i>Pickled Thyme Shallots, Homemade Hazelnut Bread</i>	
 Burrata and Muhammara [1] [2] [3] [7]	390
<i>Walnut and Roasted Capsicum Compôte, Burrata Cheese, Olives and Pomegranate</i>	
Spicy Tuna and Ajo Blanco [3]	390
<i>Chilled Cured Tuna Loin, Garlic and Almond Sauce, Capers, Anchovy</i>	
Pan Fried Foie Gras [3] (+THB 200)	590
<i>Grilled Honey Bread, Roasted Grape, Cassis Compote Sauce</i>	
Deep Fried Squids and Prawns [5] [6]	350
<i>Semolina Fried Seafood, Smoked Paprika Aioli, Lemon</i>	
Black Mussels Marinere [6] [8] (+THB 200)	590
<i>Imported Steamed Black Mussels, White Wine, Tomato, Garlic and Parsley</i>	
Tuna and Egg Bowl [4]	350
<i>Mesclun Lettuce, Seared and Preserved Tuna, Boiled Eggs, Capers, Shaved Parmesan, Roasted Seeds, Balsamic Vinaigrette</i>	
 Mediterranean Chicken Salad [5] [7]	350
<i>Romaine Lettuce, Chicken Breast, Onion, Olives, Parmesan Cheese, Dried Tomato Dressing, Croutons</i>	
Rocket Salad [2] [4] [7]	390
<i>Wild Rocket Leaves, Pears, Raspberries, Roasted Seeds, Berry Dressing</i>	

SOUPS

 Carrot and Cumin Cream Soup [2] [4] [7]	240
<i>Burned Butter Curry Granola</i>	
Pumpkin Veloute [2] [4] [7]	240
<i>Shaved Manchego, Roasted Pumpkin Seeds</i>	


PASTAS

 Gnocchi with Truffle [1] [2] [7] [5]	550
<i>Black Truffle Potato Gnocchi, Truffle Tapenade, Parmesan Fondue</i>	
 Ravioli Lobster [5] [6] [7] [8] (+THB 200)	650
<i>Homemade Ravioli Filled with Saffron and Lemon Ricotta Cheese, Lobster Ragout and Bisque</i>	
Seafood Spaghetti [5] [6]	450
<i>Prawns, Squid, Mussels, Bottarga, Sweet Cherry Tomatoes, Garlic and Basil</i>	
Homemade Cavatelli Bolognese [5] [6] [8]	380
<i>Pot Braised Wagyu Beef Ragout, Tomato Sauce, Aged Parmesan Cheese</i>	

MAINS

 Duck Leg Confit [7] [8]	490
<i>Butter Mashed Potatoes, Plum and Thyme Sauce</i>	
 Kurobuta Pork Chop [7] [9]	490
<i>Roasted Pork Chop, Milk Sauce, Mustard, Rosemary and Garlic Roasted Potatoes</i>	
Steam Cod Fish [1] [3] (+THB 200)	750
<i>Sicilian Caponata, Coriander and Pistachio Pesto</i>	
 Stuffed Calamari [1] [6] [7]	490
<i>Capers, Lemon and Dried Tomato Stuffed Squids, Potato Cream, Friarielli Kale, Ink Sauce</i>	
 Roasted Sea Bass [3]	590
<i>Cardamom Fried Rice, Roasted Almonds, Tarator Sauce</i>	
Spanish Mackerel	590
<i>Sweet Cherry Tomatoes Guazzetto, Capers, Taggiasca Olives, Basil</i>	
Roasted Cauliflower Tajine [1] [2] [3]	450
<i>Saffron marinate Cauliflower, Tajine Jus, Apricot, Shallots, Almonds, Orange</i>	

FROM THE GRILL

Ebony Black Angus Picanha 250g (+THB 250)	990
 Jack Creek Wagyu Prime Picanha 250g (+THB 700)	1,290
Ebony Black Angus Ribeye 250g (+THB 600)	1,150
Murrayland Lamb Cutlets 350g (+THB 700)	1,250
Marinated Chicken Skewers [7]	390 Each
Prawn Skewer [6]	590 Each

Select A Side and Sauce to Enjoy Your Favorite Cut

Side: Rosemary and Garlic Roasted Potatoes, Mashed Potato, Chilli and Garlic Spinach

Sauce: Balsamic Vinegar Gravy, Homemade Harissa, Gremolata, Nahm Jim Jaew, Nahm Jim Seafood

SWEETS

ALATI Knafeh [1] [3] [5] [7] (+THB 100)	350
<i>Choice of Cheese or Chocolate with Dulce de Leche with Vanilla Ice Cream</i>	
Chocolate Choux [5] [7]	290
<i>Guanaja 70% Chocolate Cream, Chocolate Crumble, Vanilla Sauce and Chocolate Sorbet</i>	
Hazelnut Coffee [3] [5] [7]	290
<i>Hazelnut Soft Sponge, Dulcey Coffee Cream, Coffee Sauce, Praline Ice Cream</i>	
 Delizia Al Limone [3] [5] [7] [8]	290
<i>Amalfi Coast Lemon Sponge Dome, Light Whipped Cream, Lemon Custard, Limoncello</i>	
Strawberry Tart [3] [5] [7]	290
<i>Pistachio and Apricot Sablé, Mascarpone Orange Blossom Cream, Strawberry Sorbet, Apricot Sauce</i>	



[1] [2] [3] [4] [5] [6] [7] [8] [9]
 Chef Recommendation Signature Vegetarian Nuts Seeds Gluten Shellfish Dairy Alcohol Pork

All prices are in Thai Baht and subject to 10% service charge and 7% Government tax