

The Italian



MOZZARELLA BAR

Burrata di Andria con pomodorini e basilico D V G	350
Imported burrata, colorful cherry tomatoes, basil	
Burrata al tartufo rucola e tartufi D V G	380
Truffled burrata, rocket, shaved truffle	
Burrata di Andria con cipolline al balsamico D V G	350
Imported burrata, balsamic cured onions	
Mozzarella alla caprese classica D V G	310
Caprese salad - imported mozzarella, tomatoes, basil	
Prosciutto di parma e mozzarella P D G	590
Imported buffalo mozzarella, Parma ham	
Arancini di riso alla mozzarella e salsiccia piccante P	210
Golden fried risotto croquettes with mozzarella spicy sausage	

SCHIACCIATE TUSCAN STUFFED FLAT BREAD

Mascarpone e tartufo V	330
Mascarpone cheese, black truffle	
Salmon affumicato, mascarpone e rucola	330
Smoked salmon, mascarpone cheese, rocket	

FRUTTI DI MARE E PESCI SEAFOOD AND FISH

Cacciucco alla livornese D C S G H	520
Tuscan style lightly spicy seafood soup	
Bianco di snow fish in guazzetto C S H	790
Poached snow fish with aromatic tomato "guazzetto" Cerignola olives and zucchini	
Gran fritto misto P S	590
Prawns, calamari, bay scallops, whitebait soft shell crab, zucchini, tartar sauce	
Branzino alla crema di basilico, pomodorini e cozze D C S G H	950
Imported sea bass, basil cream, candied tomato mussels	

ANTIPASTI / APPETIZERS

Insalata Cesare Cardini P D C S G H	290
Caesar salad - Romaine lettuce, croutons crispy bacon, parmesan cheese	
Calamari alla griglia P D C S G H	390
Grilled calamari, Panzanella salad	
Cappesante dorate C S G H	490
Pan seared diver scallops, brown rice, raisins Lipari caper sauce	
Insalata di frutti di mare D C S G H	490
Sicilian style seafood salad with celery, parsley lemon dressing and a touch of chili	
Carpaccio del Trentino P D C G	480
Beef carpaccio "Trentino style", lemon dressing wild rocket, parmesan cheese	
Polpette della nonna	290
Grandma's meatballs, tomato sauce, mashed potatoes	
Insalata di rucola e Parmigiano D C S V G H	220
Wild rocket salad, parmesan cheese cherry tomatoes, balsamic vinaigrette	
Tagliere di salumi P D G	820
Cold cut board - Salame di Felino, mortadella di Bologna prosciutto di Parma, speck, pancetta, coppa di Parma	
Prosciutto di Parma P D G	590
24 months aged Parma ham, Retato melon	
Vitello tonnato P D G	490
Sliced Dutch veal, tuna cream, roasted peppers Piedmont potato salad	
Antipasto misto per 2, mixed antiapsti P	1390
Arancini, fried calamari, truffle schiacciata, Parma ham speck, salami di Felino, burrata and cherry tomatoes sciatt, marinated white anchovies, fried olives	

ZUPPE E MINESTRE / SOUPS

Minestrone alla Genovese D C S V G H	240
11 vegetable minestrone soup with pesto	
Crema di funghi selvatici aromatizzata al tartufo nero D C S V G H	260
Velvety wild mushroom soup, black truffle scent	

PASTE FATTE IN CASA E RISOTTI / PASTA & RISOTTO

Tortellini con fonduta di pomodoro e germogli di rucola selvatica C S	390
Homemade tortellini, tomato veloute, rocket cress	
Tagliatelle con salsiccia e funghi P C S	390
Homemade tagliatelle, wild mushrooms Italian sausage, fresh herbs	
Linguine ai frutti di mare C S H	590
Linguine with prawns, scallops, calamari, mussels clams, tomato sauce	
Tagliolini al granchio	650
Tagliolini with crab, olive oil, garlic, chili	
Spaghetti alle vongole C S H	420
Spaghetti with clams, garlic, white wine, parsley	
Paccheri filanti V	390
Paccheri pasta, tomato sauce, basil parmesan cheese, mozzarella	
Risotto con porcini e foie gras P S G	780
Carnaroli risotto, porcini mushrooms, Alpine butter parmesan cheese, seared foie gras	
Risotto dripping ai frutti di mare P S G	590
Seafood risotto, artistic drippings of basil capsicum, squid ink reduction	

CARNI / MEATS

Orecchia di elefante alla Milanese P P	650
Butter fried breaded pork chop Milanese style cherry tomatoes, roasted potatoes, rocket salad	
Ossobuco alla Milanese P	690
Milanese style veal ossobuco with saffron risotto	
Lombatello di manzo Wagyu alla griglia, puree di patate e legumi glassati D G	850
Grilled Australian wagyu hanging tenderloin mushrooms, roasted potatoes	
Abbacchio a scottadito D G	820
Charcoal grilled lamb chops, gratinated eggplant mashed potatoes, thyme jus	
Galletto alla griglia D G	470
Charcoal grilled baby chicken, porcini mushrooms fregola, summer truffle sauce	

CONTORNI / SIDES

Spinacino all'aglio D C S V G H	90
Sauteed spinach, garlic, extra virgin olive oil	
Pure di patate al tartufo V	90
Truffled mashed potatoes	
Patate arrosto V	90
Roasted potatoes	
Insalata di rucola D C S V G H	90
Rocket salad	
Patate fritte alle erbe Toscane V	90
Tuscan fries seasoned with sea salt and Tuscan herbs	

The Thai



ซุ๊ป / SOUPS

ต้มกุ้งปลาร้าสด s.5 🍴 🌶️	390
Hot and sour soup, grilled Bang Pakong river prawn green mango	
ต้มจืดไก่เบญจา G H 🌶️	350
Hot and sour soup, free range chicken sweet potato, basil	
ต้มส้มปลาเก๋า C S G H	350
Sour soup with grouper, fresh ginger	
ต้มแซ่บซี่โครงหมูโครนุตะแบบเวนต์ซี G 🌶️🌶️	320
Hot and sour soup, Kurobuta pork spare rib Ventisi style	
ต้มโคล้งปลาช่อนกรอบรมควันอยุธยา C G H 🌶️	320
Hot and sour soup, Ayutthaya crispy snakehead fish roasted herbs	
ต้มยำกะทิปลาหมึกแห้งกับผักเขียว S G 🌶️	310
Dried squid soup, winter melon and coconut milk	
ต้มเนื้อวัวโคราชกับมังคุด s.5 S G	390
Korat wagyu beef soup, mangosteen and coconut milk	

ผัดและย่าง

STIR-FRIED AND GRILLED

เสิร์ฟพร้อมข้าว (สามารถเลือกชนิดของข้าวได้จากเมนู) Served with a rice of your choice	
ผัดไหลบัวกุ้งสดกับกะปิคลองโคน G 🌶️	450
Stir-fried lotus root and shrimps	
ผัดเปิดสุกต่าน S G 🌶️	450
Stir-fried duck breast, coconut milk, turmeric	
เนื้อวัวโคราชผัดเผ็ดข้างร่อง G 🌶️🌶️	790
Stir-fried hot and spicy Korat wagyu beef hot tree basil	
งบบลาร้าหมูสับ แบบสิงห์บุรี C G 🌶️	690
Grilled fermented fish, minced pork and herbs wrapped in banana leaf	
"Singburi style"	
กุ้งกำมGRAMบางปะกง ซอสมะขาม	750
Deep-fried Bang Pakong river prawns tamarind sauce	
ซอมน้ำพริกผัด S 🌶️	450
Stir-fried prawns, young acacia leaves roasted chili paste	
หมูเค็มฝอยผัดกะทิแบบโบราณ G	550
Stir-fried shredded salted pork with coconut milk	

ของทานเล่น / APPETIZERS

ปลาเนมใบทองหลาง แบบสิงห์บุรี C S G H 🌶️	320
Marinated minced snakehead fish wrapped in savory leaf "Singburi province" style	
เมี่ยงกล้วยบัวหลวงเนื้อปู C S G H 🌶️	320
Crispy crab meat and herbs in lotus leaf	
กุ้งโรตัง S	350
Fried prawns wrapped in Phuket noodles mango dip sauce	
ลำเตี้ยกุ้งไข่แดงเค็ม 🍴 G C 🌶️	320
Marinated minced shrimp, salted egg yolk Chiang Rai Pal Dao walnut wrapped in an egg	
ซอ่ม่วงแซลมอน C S G	320
Flower dumplings stuffed with salmon	
ม้าฮ่อไก่เบญจา S G H	320
Marinated free range chicken on "Nang Lae" pineapple	
รังไรเนื้อปูเครื่องว่างขาว S G 🌶️	320
Rice thread noodles, minced shrimp crab meat, mug beans, coconut milk	

เมนูยอดนิยม ALL TIME FAVOURITES

ก๋วยเตี๋ยวเนื้อตุ๋นกำแพงแสน	320
Signature Kamphaeng Saen beef noodle soup	
ผัดกระเพราหมูโครนุตะ 🌶️	360
Phad krapao moo - Kurobuta pork, chilis hot basil leaves	
ผัดกระเพราไก่เบญจา 🌶️	350
Phad krapao gai - organic chicken, chilis hot basil leaves	
ผัดกระเพราเนื้อวัวโคราช 🌶️	390
Phad krapao nua - Korat wagyu beef, chilis hot basil leaves	
เสิร์ฟพร้อมข้าว และใช้ดาวออกแทนิก (สามารถเลือกชนิดของข้าวได้จากเมนู)	
All Stir-fries are served with a rice of your choice and fried organic egg	

ประเภทแกง / CURRIES

เสิร์ฟพร้อมข้าว (สามารถเลือกชนิดของข้าวได้จากเมนู) All Curries are served with a rice of your choice	
งูड़ीปลาหมึกยักษ์ทะเล 🍴 G 🌶️	790
Giant sea grouper, red curry, coconut milk	
แกงมัสมั่นน่องแกะนิวซีแลนด์แบบอยุธยา G 🌶️	790
Six-hour braised New Zealand lamb shank in massaman curry "Ayutthaya style"	
แกงระแวงเนื้อน่องโคกำแพงแสน G 🌶️	550
Braised Kamphaeng Saen beef shank in green curry, turmeric, tamarind	
แกงป่าอกเปิดสับ G 🌶️🌶️	450
Clear spicy curry with minced duck breast hot basil	
แกงคั่วหอยหวานภูเก็ตกับใบชะพลู G H 🌶️	450
Phuket sea snail curry, wild betel, acacia leaves	
แกงส้มปักษ์ใต้ใช้ปลาเรียวทิว	450
ยอดมะพร้าวอ่อน G 🌶️🌶️	
Hot and sour curry with giant catfish roe coconut palm heart "Southern style"	
แกงตุนปลาช่อนแม่ลากับกุ้งฝอย	450
แบบเชียงราย G H 🌶️🌶️	
Mae-La river snakefish fish and Lanchester's fresh water shrimps sour curry, taro stalk "Northern style"	

สลัด / SALADS

แสร้งว่ากุ้งกำมGRAMบางปะกง G H 🌶️	490
Grilled Bang Pakong river prawn, spicy salad salted gourami, vegetables	
ยำชะครามเนื้อปู 🍴 S H 🌶️	390
Seabite salad, crab meat	
พลาปูนิ่มทอดกรอบ 🌶️	390
Ranong soft shell crab salad, roasted chili paste	
ยำพริกหยวกสอดไส้กับแตงไทยอ่อน S G 🌶️	390
Grilled green pepper stuffed with shrimp meat melon salad	
ยำบทอดโบราณ C S G H 🌶️	350
Spicy frog salad, green mango, banana blossom	
ยำใบบัวบกกุ้งสับปักษ์ใต้ C S G H 🌶️	350
Gotu kola leaf spicy salad, minced prawns roasted coconut	

ข้าว / RICE

ข้าวหอมมะลิอินทรีย์	50
จากทุ่งกุลาร้องไห้ จ.มหาสารคาม D C S V G H	
Organic Hom Mali rice from Tung Kula Ronghai Mahasarakham province	
ข้าวกล้องหอมมะลิอินทรีย์	50
จากโครงการหลวง จ.เชียงใหม่ D C S V G H	
Haaolein brown rice from Royal Project Chiang Mai province	
ข้าวกล้องสังข์หยด จาก จ.พัทลุง D C S V G H	50
Sangyod brown rice from Phattalung province	

The Italian

PIZZA



PIZZA BREAD v	190	CALABRIA p	380
Tomato, extra virgin olive oil, oregano		Tomato, mozzarella cheese, spicy Calabrian sausage	
BIANCA v	240	ANDRIA	390
Mozzarella cheese, parmesan cheese extra virgin olive oil, oregano		Tomato, mozzarella cheese rocket leaves, basil, extra virgin olive oil	
MARGHERITA v	290	ANDRIA E PARMA p	430
Tomato, mozzarella cheese, parmesan cheese, extra virgin olive oil, basil		Tomato, mozzarella cheese, rocket leaves Parma ham, basil, extra virgin olive oil	
PUGLIESE v	290	QUATTRO STAGIONI p	390
Tomato, mozzarella cheese, onions extra virgin olive oil, oregano		Tomato, mozzarella cheese, mushrooms pork ham, artichokes, black olives, basil	
NAPOLI	295	BISMARCK p	290
Tomato, mozzarella cheese, anchovies extra virgin olive oil, oregano		Mozzarella cheese, bacon, parmesan cheese, egg	
BOSCAIOLA p	330	CALZONE p	330
Tomato, mozzarella cheese, mushrooms pork ham		Tomato, mozzarella cheese, mushrooms pork ham	
PROSCIUTTO p	310	FRUTTI DI MARE	420
Tomato, mozzarella cheese, pork ham		Tomato, mozzarella cheese, prawns mussels, calamari, basil	
QUATTRO FORMAGGI	380	HAWAII p	320
Gorgonzola cheese, fontina cheese parmesan cheese, mozzarella cheese		Tomato, mozzarella cheese, pineapple pork ham	
		VENTISI p	440
		Mascarpone cheese, Parma ham rocket leaves	
		PARMA p	390
		Tomato, mozzarella cheese, Parma ham rocket leaves	
		DOLCE	295
		Nutella spread, bananas, dried coconut	

p Contains pork v Vegetarian G Gluten free

All prices are quoted in Thai Baht and subject to 10% Service Charge and 7% Government Tax.

The Italian

DOLCI (DESSERTS)

Baba al rum **V**

Baba sponge cake
soaked in Jamaican rum syrup
210

Semifreddo allo zabaione con cioccolato caldo **V**

Sabayon parfait with hot chocolate
220

Sfogliatella napoletana e amarene **V**

Traditional Neapolitan shell shaped crunchy pastry
filled with ricotta and served with amarene cherry
240

Panna cotta con lamponi **V**

Panna cotta pudding with raspberry compote
220

Bunet astigiano **V**

Piedmont style chocolate and almond pudding, whipped cream
210

Tiramisu in 4 different ways **V**

Classic: Lady fingers, velvety mascarpone cream, espresso coffee
Lemon: Lady fingers, velvety mascarpone cream, Amalfi lemon cream
Hazelnut: Lady fingers, velvety mascarpone cream, espresso coffee, hazelnuts cream
Pistachio: Lady fingers, velvety mascarpone cream, espresso coffee, pistachio cream
155

Torta caprese **V G**

Flourless chocolate almond and hazelnut cake
mascarpone ice cream
210

Gelati **V**

Selection of Italian gelatos
90

V Vegetarian **G** Gluten free

The Thai

ของหวาน DESSERTS

ส้มดุน S G V

Tropical fruits in scented syrup
and bitter orange
250

ตุ๋นประมง

(ปลาหมึกหวานสอดไส้ข้าวเหนียวแบบปัตตานี)

กับเซอ์เบทซิงกูซา S G

Sweet squid stuffed with sticky rice
and mountain ginger sherbet
"Pattani style" 🍴
250

สังขยาซาไทย กับไอศกรีมวนิลลา G V

Thai tea custard bread and vanilla ice cream
220

ข้าวเหนียวมะม่วงพระเจ้า 5 พระองค์ S V G

Mango sticky rice with Chiang Rai Pal Dao walnut
290

วุ้นแห้วนาพิษณุโลกน้ำกะทิ G V

Phitsanulok water chestnut jelly in coconut milk
220

ลูกลาน 50 ปี ลอยแก้วน้ำช่อดอกมะพร้าว D C S V G H

Sweet fan palm seeds and kaffir lime
in coconut flower syrup with crushed ice
220

หยกมณีมะพร้าวอ่อนน้ำกะทิ กับน้ำชาข้าวต้วย่าง S V G

Sweet sago palm and young coconut
served with rice tea
220

D Diabetics C Low calories S Low sodium V Vegetarian G Gluten free H Heart friendly

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Ventisi



TORTA CAPRESE

Traditional flourless chocolate almond and hazelnut cake named for the island of Capri from which it originates.

THB **555** net

CANNOLI SICILIANI

Traditional Sicilian pastry dough filled with a sweet ricotta filling served with 4 flavours: classic, passion fruit, chocolate, pistachio.

THB **255** net (4 pieces)

TIRAMISU

Traditional coffee flavoured dessert from Veneto made with lady finger and mascarpone cream. Flavours available: classic, lemon, pistachio, hazelnuts.

THB **155** net per piece

DURIAN DELICACIES



Ventisi - The Thai, is proud to announce the launch of its unique and exclusive durian delicacies. Creamy, sweet, buttery. The list of appealing adjectives could go on forever when describing the “king of fruits”.

Durian... the world’s smelliest (or yummiest?) fruit can now be enjoyed in the form of flavoured cakes, chocolates and pastries using Chanee and Monthong durians.

Made fresh every day at **Ventisi - The Thai**, you have a choice of 11 different sweet treats priced from just THB 30++.

Available at Ventisi, Zing and on GrabFood from 1 June to 31 August 2021.

In addition to the above we will also have a “Durian Afternoon Tea” featuring the above durian delicacies, traditional scones with durian jam and hot beverages served at Ventisi for THB 888++ for 2 persons.

Take a look at our new durian menu options, crafted by the hotel’s experienced Executive Pastry Chef Thawat and team.

Ventisi
The Thai

Grab



CENTARA
GRAND
AT CENTRALWORLD

140
++



Purple sweet potato
Montblanc with durian
cream
ทุเรียนและมันม่วงมงบลังค์

140
++



Durian Choux
ทุเรียนชูส์ครีม

140
++



Pistachio Éclair
with durian cream
ทุเรียนและพิสตาชิโอแอเคลล์

140
++



Chocolate durian
opera cake
ทุเรียน
ช็อกโกแลตโอเปรา

140
++



Pandan
& durian roll
ทุเรียนและใบเตยโรล

30/pc
++



Durian
white chocolate truffle
ทุเรียนไวท์ช็อกโกแลต
ทรัฟเฟิล

30/pc
++



Durian Rocher chocolate
ทุเรียนโรเช่ช็อกโกแลต

155
++



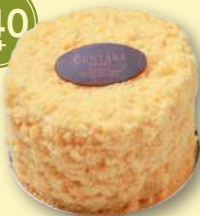
Durian Tiramisu
ทุเรียนทีรามิสุ

140
++



Durian & coconut
mousse
ทุเรียนและมะพร้าวมูส

140
++



Durian double
cheesecake
ทุเรียนดับเบิลชีสเค้ก

90
++



Monthong ice cream
ไอศกรีม สรทุเรียนหมอนทอง

