

# ALATI

## Dine-in A la Carte Menu

### FLATBREADS FRESH FROM OUR OVEN

**Burrata** [V] [G] [D] 390  
Baked Cherry Tomatoes, Fresh Burrata, Basil Leaves, Extra Virgin Olive Oil

**Niçoise** [G] 350  
Caramelised Onion, Anchovies, Black Olives, Oregano

 **Black Truffle and Cheese Pide (+ THB 180)** [M] [G] [D] 590  
Mozzarella Cheese, Homemade Truffle Compote, Sliced Truffle

**Smoked Salmon (+ THB 100)** [G] [D] 490  
Lemon Cream Cheese, Red Onion, Dill, Capers, Smoked Salmon, Pomegranate

**Garlic and Cheese** [V] [S] [G] [D] 280  
Fluffy Arabic Sesame Focaccia, Garlic, Butter, Chives and Melted Cheese, Spicy Tomato Dip

### SHARINGS

 **Seafood Lover** [SF] 3,500  
Lobster, Oysters, Prawns, Mussels, King Crab, Marinated Tuna

**Charcuterie Board (+ THB 400)** [N] [G] [D] [P] 790  
Paris Ham, Chorizo, Parma Ham, Duck Rillettes, Truffle Liver Pâté, Pickles

**Cheese Board (+ THB 400)** [N] [G] [D] 750  
Camembert, Brillat-Savarin, Comté, Parmesan Cheese, Grapes, Nuts

**Mixed Board (+ THB 350)** [N] [G] [D] [P] 690  
A Choice of 2 Kinds of Charcuterie and 2 Cheeses, Grapes, Nuts

**Mezze Platter (+ THB 200)** [V] [N] [S] [D] 590  
Hummus, Haydari, Muhammara, Marinated Smoked Eggplant, Turkish Olives, Crudités


### APPETISERS AND SALADS

**Tomatoes & Watermelon** [M] [D] 350  
Cherry Tomatoes, Watermelon, Basil, Feta Cheese, Molasses

**Rocket & Berries Salad** [V] [N] [D] 390  
Wild Rocket Leaves, Pears, Raspberries, Walnuts, Berry Dressing

 **Mediterranean Chicken Salad** [G] [D] 350  
Romaine Lettuce, Chicken Breast, Onion, Olives, Parmesan Cheese, Dried Tomato Dressing, Croutons

**Prawns & Citrus (+ THB 100)** [SF] 490  
Poached Prawns, Shaved Celery and Fennel, Orange, Pomelo, Pomegranate, Passion Fruit Dressing

 **Pulled French Spider Crab (+ THB 400)** [SF] 790  
Spider Crab Meat, Avocado, Celery, Tomato, Lemon Juice

**Seared Tuna** [D] 390  
Cured and Seared Tuna Loin, Haydari, Green Onion Gremolata

**Roasted Capsicum Carpaccio** [V] [S] [D] 350  
Marinated Capsicum, Garlic, Mascarpone Cheese, Aromatic Herbs, Anchovy Vinaigrette, Roasted Pumpkin Seeds

**Oysters** [SF] 390  
3 La Friandise Oysters on Ice, Nahm Jim Seafood, Mignonette

**Chilli Shrimps (+ THB 100)** [SF] [D] 450  
Seared Spiced Shrimps, Garlic Yogurt, Lettuce, Herbs

**Mushroom and Foie Gras (+ THB 300)** [D] [G] 690  
Mushroom and Truffle Duxelle, Diced Pan-fried Foie Gras, Brioche Bread, Truffle Hollandaise

 **Truffle Chicken Liver Pâté** [N] [D] [A] 350  
Homemade Chicken Liver Mousseline, Pickled Shallots, Homemade Hazelnut Bread

 **Salmon & Green Apple Tartare** [D] 390  
Norwegian Salmon, Green Apple, Cucumber, Dill-infused Sour Cream, Herb Oil

**Pâté en Croûte** [D] [A] [P] 350  
Artisanal Pork Terrine, Honey Mustard, Mixed Leaves

**Sticky Beef Meatballs** [G] [D] 350  
Beef and Pistachio Meatballs with Molasses, Smoked Eggplant, Pomegranate, Fresh Mint

**Fritto Misto** [G] [SF] [D] 390  
Fried Calamari, White Prawns, Soft-shell Crab, Served with Smoked Paprika Aioli

### SOUPS

**Lobster & Prawn Bisque** [SF] [D] [A] 450  
Traditional Lobster Soup, Lobster Chunks, Whipped Cream

**Pumpkin Velouté** [V] [S] [D] 250  
Shaved Manchego, Roasted Pumpkin Oil and Seeds

### PASTAS

**Ricotta and Spinach Gnocchi with Truffle (+ THB 100)** 590  
Ricotta Cheese Gnocchi, Spinach and Parmesan Sauce, Black Truffle [V][G][D]

 **Lobster Ravioli (+ THB 200)** 650  
Homemade Ravioli Filled with Saffron and Lemon Ricotta Cheese, Lobster Ragout and Bisque [G] [SF] [D] [A]

**Spaghetti AOP Prawns** [G] [SF] [A] 550  
Spaghetti Tossed with Prawn Chunks, White Wine, Chilli and Garlic

### MAINS

**Snow Fish (+ THB 500)** [D] 1,200  
Baked Snow Fish, Celeriac Velouté, Avruga Caviar, Black Truffle

**European Seabass** [G] 690  
Pan-fried Fillet, Broccoli and Lemon Cream, Seared Broccolini with Roasted Chilli Croutons

 **Salmon Trout (+ THB 100)** [N] 750  
Pan-fried Salmon Trout, Sicilian Caponata, Pistachio and Coriander Pesto

 **Duck Leg Confit** [D] [A] 620  
Butter Mashed Potatoes, Plum and Thyme Sauce

**Steak Haché** [D] 550  
Australian Beef Patty, Parmesan, Rocket, Shaved Parmesan, Mustard Sauce

### FROM THE GRILL

**Baby Chicken alla Diavola** 550

**Jack Creek Wagyu Prime Picanha 250 g (+ THB 700)** 1,290

**Ebony Black Angus Ribeye 300 g (+ THB 800)** 1,390

**Murraylands Lamb Cutlets 350 g (+ THB 800)** 1,390

*Select a Side and Sauce to Enjoy Your Favourite Cut*  
**Side:** Rosemary and Garlic Roasted Potatoes, Chilli and Garlic Spinach, Mashed Potato  
**Sauce:** Balsamic Vinegar Gravy, Homemade Harissa, Gremolata, Nahm Jim Jaew, Nahm Jim Seafood

### SWEETS


 **ALATi Knafeh (+ THB 100)** [N] [G] [D] 350  
Warm Cheese Filled Pastry, Dulce de Leche and Vanilla Ice Cream

**Chocolate Choux** [G] [D] 290  
Guanaja 70% Chocolate Cream, Chocolate Crumble, Vanilla Sauce and Chocolate Sorbet

 **Delizia al Limone** [N] [G] [D] [A] 290  
Amalfi Coast Lemon Sponge Dome, Light Whipped Cream, Lemon Custard and Limoncello

**Fruit Méli-mélo Tart** [N] [G] [D] 290  
Caramelised Filo pastry, Vanilla Chantilly, Poached Apricot, Strawberry Compote, Pistachio Crumble, Raspberry Sorbet

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 [A] [D] [G] [N] [P] [S] [SF] [V]  
Signature Alcohol Dairy Gluten Nuts Pork Seeds Shellfish Vegetarian

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