



ANTIPASTI (APPETIZERS)

Insalata Cesare Cardini <i>P</i> D C S G H	290
Caesar salad - Romaine lettuce, croutons, crispy bacon parmesan cheese	
Calamari alla griglia D C S G H	390
Grilled calamari, Panzanella salad	
Cappesante dorate C S G H	490
Pan seared diver scallops, raisin and Lipari caper sauce, brown rice	
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 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	
Caprese di bufala o burrata D C S V G H	380
Imported buffalo mozzarella or burrata, cherry tomatoes extra virgin olive oil, basil	
Tagliere di salumi <i>P</i> D G	820
Cold cut board - Salame di Felino, mortadella di Bologna prosciutto di Parma, speck, pancetta, coppa di Parma	
Prosciutto di Parma <i>P</i> D G	590
24 month aged Parma ham, Retato melon	
Vitello tonnato D G	490
Sliced Dutch veal, tuna cream, roasted peppers Piedmont potato salad	

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)

Tagliatelle con salsiccia e funghi <i>P</i> 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 aglio e olio C S H	490
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	
Tagliolini freschi al ragu de aragosta C	690
Fresh tagliolini, lobster ragout	
Risotto con porcini e foie gras S G	780
Carnaroli risotto, porcini mushrooms, Alpine butter parmesan cheese, seared foie gras	
Risotto dripping ai frutti di mare S G	590
Seafood risotto, artistic drippings of basil, capsicum squid ink reduction	

CARNI (MEATS)

Orecchia di elefante alla Milanese <i>P</i>	650
Butter fried breaded pork chop Milanese style	
cherry tomatoes, roasted potatoes, rocket salad	
Ossobuco alla Milanese	690
Milanese style veal ossobuco with saffron risotto	
Costata di manzo Angus australiano D G	950
Grilled Australian Angus rib eye, 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	

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 S	590
Prawns, calamari, bay scallops, whitebait and soft shell crab	
zucchini, tartar sauce	

CONTORNI (SIDES)

Spinacino all’aglio D C S V G H	90
Sautéed 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	

DOLCI (DESSERTS)

Baba al rum V	210
Baba sponge cake soaked in Jamaican rum syrup	
Semifreddo allo zabaione con cioccolato caldo V	220
Sabayon parfait with hot chocolate	
Panna cotta con lamponi V	220
Panna cotta pudding with raspberry compote	
Bunet astigiano V	210
Piedmont style chocolate and almond pudding with whipped cream	
Tiramisu V	240
Classic tiramisu - lady fingers, espresso coffee velvety mascarpone cream	
Torta caprese V	210
Flourless chocolate almond and hazelnut cake, mascarpone ice cream	
Gelati V	90
Selection of Italian gelatos	



ของทานเล่น (APPETIZERS)

เมี่ยงกลีบบัวหลวงเนื้อปู D G H	290
Crispy crab meat, herbs in lotus leaf	
กุ้งไสร่ง C	320
Fried prawns wrapped with Phuket noodles, mango dip sauce	
ลำเตี้ยงกุ้งไข่แดงเค็ม G C	320
Marinated minced shrimp, salted egg yolk	
Chiang Rai Pal Dao walnut wrapped in an egg	
ซ่อม่วงแซลมอน G	320
Flour dumplings stuffed with salmon	
ม้า่ออไก่เบญจา S G C	320
Marinated free range chicken on “Nang Lae” pineapple	
รังไรเนื้อปู (เครื่องว่างขาว) G	320
Rice thread noodles, minced shrimp, crab meat	
mung beans, coconut milk	

สลัด (SALADS)

ยำชะครามเนื้อปู D S H	390
Seabite salad, crab meat	
พล่ำปูนีมทอดกรอบ	390
Ranong soft shell crab salad, roasted chili paste	
ยำใบบัวบกกุ้งสับปึกซีได้	350
Gotu kola leaf salad, minced prawns, roasted coconut	

The Thai

ซุ๊ป (SOUPS)

ต้มกุ้งปรุงสด ร.5 G	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	
ต้มยำกระดูกปลาหมึกแห้งกับผักชีลาว	310
Dried squid soup, winter melon, coconut milk	

ประเภทแกง (CURRIES)

<i>All Curries are served with a rice of your choice</i> <i>เสิร์ฟพร้อมข้าว (สามารถเลือกชนิดของข้าวได้จากเมนู)</i>	
ดู๋ดี่ปลาหมึกยักษ์ทะเล G C D	820
Giant sea grouper, red curry, finger root	
แกงระแวงเนื้อน่องโคก้าแพงแสน G	580
Braised Kamphaeng saen beef shank green curry, turmeric, tamarind	
แกงป่าอกเบ็ดสับ G H	480
Clear spicy curry, minced duck breast, hot basil	
แกงดุนปลาช่อนแม่ลากับกุ้งฝอยแบบเชียงราย G H	480
Mae-la river fish and Lanchester’s fresh water shrimps, sour curry taro stalk “Northern style”	

ประเภทผัดและย่าง (STIR-FRIED AND GRILLED)

All Stir Fried and Grilled are served with a rice of your choice
เสิร์ฟพร้อมข้าว (สามารถเลือกชนิดของข้าวได้จากเมนู)

ผัดไหลบัวกุ้งสดกับกะปิกลองโคบ G H	480
Stir-fried lotus root and shrimps Klong-Kon shrimp paste and chili	
ผัดเปิดสุลต่าน G S	480
Stir-fried duck breast, coconut milk, turmeric	
กุ้งก้ามกรามบางปะกง ซอสมะขาม	780
Deep-fried Bang Pakong river prawns, tamarind sauce	
ชะอมผัดกุ้งน้ำพริกเผา	480
Stir-fried shrimps, young acacia leaves, roasted chili paste	

ข้าว (RICE)

ข้าวหอมมะลิอินทรีย์ จากทุ่งกุลาร้องไห้ จ.มหาสารคาม C G V	
Organic Hom Mali rice from Thung Kula Ronghai Mahasarakam province	
ข้าวกล้องเอนาะเลอกัญ จากโครงการหลวง จ.เชียงใหม่ C G V	
Haaoletin brown rice from Royal project Chiang Mai province	
ข้าวกล้องสังข์หยด จาก จ.พัทลุง C G V	
Sang yod brown rice from Phattalung province	

ของหวาน (DESSERTS)

สังขยาชาวไทย กับไอศกรีมวนิลลา G	220
Thai tea custard, white bread, vanilla ice cream	
ลูกหลาน 50 ปี คอยแก้วน้ำช่อดอกมะพร้าว G H	220
Sweet fan palm seeds, kaffir lime in coconut flower syrup, crushed ice	

P contains pork Chef recommended **D** Diabetics **C** Low calories **S** Low sodium **V** Vegetarian **G** Gluten free **H** Heart friendly

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