



AZURA

MENU

# LUNCH MENU

## APPETIZERS

**BRUSCHETTE MISTE**   340

Trio of Grilled Tuscany Bread; Classic Tomato  
Garlic & Basil Salsa, Truffle & Mascarpone Cheese  
and Anchovies & Genovese Pesto

**RUCOLA E SALSICCIA**   380

BBQ Smoked Italian Pork Sausage, Rucola Salad  
Quail Eggs, Radish, Chestnut & Fennel Seeds Grissini

**PANZANELLA CON BURRATA**   450

Rustic Bread & Heirloom Tomato Salad, Burrata Cheese  
Celery & Carrots Batonette, Modena Balsamic Reduction

**INSALATA DI MARE PESTO E LIMONE**  590

Andaman Seafood Salad, Ruby Potatoes, Red Spanish Onions  
Sun-Dried Tomatoes & Parsley, Garlic & Lemon Vinaigrette

## SOUPS

**ZUPPA DI MARE ALLA NAPOLETANA**  380

Tomato & Saffron Flavored Andaman Seafood Soup  
Grilled Ciabatta Bread

## PASTA AND RISOTTO

**SPAGHETTI CHITARRA ALLA**  380

**CARBONARA E TARTUFO**

Square-Cut Spaghetti, Organic Egg, Pecorino  
Cheese Sauce, Sautéed Pork Cheek & Sliced Black Truffle

**PENNE ARRABBIATA E GAMERON**  420

Spicy & Rich Garlic, Kalamata Olives, Chili  
Tomato Sauce & Black Tiger Prawns

**RISOTTO AI FUNGHI PORCINI E**   450

**TARTUFO**

Carnaroli Italian Rice, Cepe Mushrooms, Alba Truffle  
Paste & 24-Month Aged Parmesan Cheese


**SPAGHETTI DI MARE**  480

Seafood Spaghetti, Garlic, Olive Oil, Chili  
White Wine & Parsley Sauce

## PIZZA

**MARGHERITA**  380

Classic Tomato Sauce, Mozzarella Cheese, Basil & Oregano

**PROSCIUTTO E RUCOLA**  450

Tomato Sauce, Mozzarella cheese, Parma Ham  
& Rocket Leaves

**CAPRESE BIANCA**   460

Mascarpone Cheese, Fresh Tomatoes, Mozzarella Cheese  
Bocconcini, Virgin Olive Oil, Fresh Basil & Oregano

## MAIN COURSES

**PARMIGIANA DI MELANZANE**  320

Layered Baked Aubergine, Tomato Sauce  
Mozzarella Cheese, Basil & Parmesan Cheese

**DENTICE AL CARTOCCIO**  740

Baked Red Snapper Fillet, Ruby Potatoes, Capers, Kalamata  
Olives, Cherry Tomatoes, Shallot, Garlic & Fresh Basil

**POLPO GRIGLIATO CON CREMA DI**  820  
**PISELLI**

Sous Vide & Grilled Octopus, Smoked Green Pea Sauce  
Sun-Dried Tomatoes, Kalamata Olives & Candied Lemon

**FILETTO DI CERNIA CON**    890

**ZUCCHINE E POMODORO**

Pan-Fried Black Hybrid Grouper Fillet, Grilled Zucchini  
Roasted Vine Tomatoes & Lemon Butter Sauce

**TAGLIATA DI MANZO RUCOLA E** 1,100

**PARMIGIANO**

Wagyu M-2 Grilled & Sliced Australian Ribeye, Rucola & Tomato  
Confit Salad, Parmesan Cheese Shaved & Balsamic Drizzle

## DESSERTS

**GELATI** 120

Choice of Flavours: Vanilla, Hazelnut, Chocolate  
Strawberry, Mango or Coconut

**FRUTTA FRESCA** 290

Seasonal Fresh Fruits

**AFFOGATO** 300

Scoop of Vanilla Ice Cream Drowned in Espresso

**PANNACOTTA AI FRUTTI DELLA PASSIONE** 320

Passion Fruit Pannacotta & Chocolate Ganache

**IL TIRAMISU** 350

Coffee Rum Socked Ladyfinger Biscuit, Mascarpone  
Cheese, Eggs Cream & Cocoa Powder

**BABA AL RUM**  420

Rum Liqueur Socked Vanilla Sponge Cake  
Whipped Cream & Fresh Strawberry

**IL FAVORITO DI CHEF GIORDANO** 480

Degustation of Tiramisu Panna Cotta, Baba and Ice Cream  
(Prepared at your table)

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE  
CHARGE AND 7% GOVERNMENT TAX



CHEF RECOMMENDS



VEGETARIAN



CONTAINS PORK



CONTAINS SEAFOOD



CONTAINS NUTS



SUSTAINABLE






AZURA



MENU


# DINNER MENU

## APPETIZERS

**PEPATA DI COZZE E VONGOLE**  360  
White Wine & Garlic Sautéed Black Mussels  
Baby Clams & Fresh Parsley

**ANTIPASTO MISTO**   430  
Assorted Italian Cold Cuts & Cheeses, Pickles &  
Rosemary Focaccia Bread

**PANZANELLA CON BURRATA**   450  
Rustic Bread & Heirloom Tomato Salad, Burrata  
Cheese, Celery & Carrots Batonette, Modena  
Balsamic Reduction


**TARTARE DI TONNO CON OLIVE**  450  
**CAPPERI E INSALATA ROMANA**  
Yellow Fin Tuna Tartar, Leccino Olives, Lilliput  
Capers, Cherry Tomatoes, Romaine Hearts &  
Lemon-Garlic Dressing

**CARPACCIO DI MANZO RUCOLA** 540  
**E PARMIGIANO**  
M2 Wagyu Thin Sliced Beef Tenderloin, Garda  
Extra Virgin Olive Oil, Sicilian Lemon, 24 Months  
Aged Parmesan Shaved & Fresh Rocket Salad

**POLENTA GRIGLIATA CON RAGU DI**  550  
**CINGHIALE, SALSA AL GORGONZOLA E CRESCIONE**  
Grilled Herb Polenta, Wild Boar Ragu, Gorgonzola  
Cheese Sauce & Wild Watercress

## SOUPS


**FUNGHI PORCINI, CHAMPIGNON E**  320  
**TARTUFO**  
Cepe & Champignon Mushroom Soup, Truffle Essence


**ZUPPA DI MARE ALLA NAPOLETANA**  380  
Tomato & Saffron Flavored Andaman  
Seafood Soup, Grilled Ciabatta Bread


## PASTA AND RISOTTO

**SPAGHETTI CHITARRA ALLA**  380  
**CARBONARA E TARTUFO**  
Square-Cut Spaghetti, Organic Egg & Pecorino  
Cheese Sauce, Sautéed Pork Cheek & Sliced Black Truffle

**BUCATINI AVELLINESE**  380  
Bucatini Pasta, Creamy Parmesan Cheese  
Sauce, Pork Sausage & Smoked Ricotta


**PENNE ARRABBIATA E GAMERONI**  420  
Spicy & Rich Garlic, Kalamata Olives, Chili  
Tomato Sauce & Black Tiger Prawns



**GNOCCHI ALLA SORRENTINA**  420  
Homemade Yukon Gold Potatoes Gnocchi  
Mozzarella Cheese, Tomato Sauce & Italian Basil

**RISOTTO AI FUNGHI PORCINI**   450  
**E TARTUFO**  
Carnaroli Italian Rice, Cepe Mushrooms, Alba  
Truffle Paste & 24-Month Aged Parmesan Cheese

**RAVIOLI AGLI ASPARAGI CON**  450  
**BURRO E SALVIA**  
Homemade Asparagus Stuffed Ravioli  
Brown Butter Sage Sauce & Parmesan Cheese

**SPAGHETTI DI MARE**  480  
Seafood Spaghetti, Garlic, Olive Oil  
Chili, White Wine & Parsley Sauce

**RISOTTO AL GRANCHIO E**  480  
**POMODORO**  
Carnaroli Italian Rice, Blue Simmered Crab  
Meat & Tomato Butter Sauce

**PAPPARDELLA AL CINGHIALE**   520  
Flat Homemade Pappardelle, Slow Cooked  
Wild Boar Ragu & Grated Roman Pecorino Cheese

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VEGETARIAN



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CONTAINS SEAFOOD




CONTAINS NUTS




SUSTAINABLE

## PIZZA

**MARGHERITA**  380  
Classic Tomato Sauce, Mozzarella Cheese  
Basil & Oregano

**SALSICCIA E PROVOLONE**  440  
Tomato Sauce, Provolone Cheese, Italian Pork Sausage

**PROSCIUTTO E RUCOLA**  450  
Tomato Sauce, Mozzarella Cheese, Parma Ham  
& Rocket Leaves

**CAPRESE BIANCA**   460  
Mascarpone Cheese, Fresh Tomatoes, Mozzarella  
Cheese Bocconcini, Virgin Olive Oil, Fresh Basil & Oregano

**PESTO, GAMBERETTI E PATATE**   480  
Genovese Pesto, Mozzarella Cheese, Kalamata  
Olives, Potatoes & Prawns

## DESSERTS


**GELATI** 120  
Choice of Flavours: Vanilla, Hazelnut, Chocolate  
Strawberry, Mango or Coconut

**FRUTTA FRESCA** 290  
Seasonal Fresh Fruits

**AFFOGATO** 300  
Scoop of Vanilla Ice Cream Drowned in Espresso


**PANNACOTTA AI FRUTTI DELLA  
PASSIONE** 320  
Passion Fruit Pannacotta & Chocolate Ganache

**IL TIRAMISU** 350  
Coffee Rum Socked Ladyfinger Biscuit, Mascarpone  
Cheese, Eggs Cream & Cocoa Powder

**BABA AL RUM**  420  
Rum Liqueur Socked Vanilla Sponge Cake, Whipped Cream  
& Fresh Strawberry

**IL FAVORITO DI CHEF GIORDANO** 480  
Degustation of Tiramisu Panna Cotta, Baba and Ice Cream  
(Prepared at your table)


## MAIN COURSES

**PARMIGIANA DI MELANZANE**  320  
Layered Baked Aubergine, Tomato Sauce  
Mozzarella Cheese, Basil & Parmesan Cheese

**PORCHETTA DI POLLO CON  
INSALATA, GORGONZOLA E MANDORLE**  540  
Sous Vide & Roasted Sage & Thyme Stuffed  
Chicken Thigh, Azura Salad, Gorgonzola Cheese  
Sauce & Roasted Almonds

**OSSOBUCO ALLA MILANESE CON  
PURE DI PATATE ALLO ZAFFERANO** 790  
Slow Cooked Wagyu Marrow Bone Beef, Saffron  
Mash Potatoes & Fresh Gremolada

**FILETTO DI CERNIA CON  
ZUCCHINE E POMODORO**    890  
Pan-Fried Black Hybrid Grouper Fillet, Grilled Zucchini  
Roasted Vine Tomatoes & Lemon Butter Sauce

**CHEF'S GIORDANO SIGNATURE  
TIGER PRAWNS**  1,180  
Sautéed Tiger Prawns, Orange & Pumpkin Mash, Tangerine  
Segments & Roasted Pumpkin Seeds

**FILETTO DI MANZO CON PATATE  
ARROSTO E SALSA AI FUNGHI PORCINI** 1,460  
Wagyu M-2 Grilled Australian Beef Tenderloin  
Roasted Rosemary-Garlic Potatoes, Glazed  
Baby Carrots & Cepe Mushroom Cream Sauce



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