



## Menu

# Breakfast



## Azzurra Breakfast Platter

Two Free Cage Eggs Any Style | Pork or Chicken Sausage | Streaky Bacon & Hash

**THB 350**

## Surf & Turf Egg Platter

Two Free Cage Eggs Any Style | Grilled Cherry Tomatoes | Smoked Salmon  
Parma Ham & Hash Brown

**THB 350**



## Grilled Sustainable Salmon Steak

Mixed Asian Pickles & Steamed Jasmine Rice

**THB 350**

## Steak & Cage-Free Egg

Grilled Australian Beef Striploin | Fried Egg | Hash Brown & Grilled Tomato

**THB 350**



## Croissant Egg Benedict

Croissant | Cotto Ham | Rocket Salad | Poached Egg Hollandaise

**THB 350**

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



VEG



VEGAN



SUSTAINABLE



CONTAINS  
EGG



CONTAINS  
SHELLFISH



CONTAINS  
DAIRY



CONTAINS  
NUTS



CONTAINS  
GLUTEN



CHEF  
RECOMMEND

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.  
PLEASE INQUIRE WITH SENIOR MANAGEMENT IF YOU HAVE ANY DIETARY RESTRICTIONS, ALLERGIES OR SPECIAL CONSIDERATIONS.

# Traditional Breakfast

## Eggs Your Way



### Two Fresh Cage-Free Eggs

Prepared To Your Liking: Fried | Scrambled | Poached or Boiled | Plain Omelet  
Thai Style Omelet | Crispy Bacon & Hash Brown

**THB 300**

### Pancakes

Fruit Salad | Maple Syrup & Whipped Cream

**THB 290**



### Mango-Coconut French Toast

Pan Fried Egg-Coconut Multi Grain Toast | Maple Syrup & Fresh Mango  
Marmalade

**THB 290**



### Baker's Basket

Croissant | Danish & Muffins

**THB 180**



### Bread Basket

Assorted Breakfast Soft | Hard & Country Rolls

**THB 180**



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# Healthy Breakfast



## White Omelette

Egg White | Capsicum | Onion & Spinach

**THB 300**



## Yoghurt Fruits Bowl

Layers of Creamy Plain Yoghurt | Fresh Berries | Fresh Fruits Granola

**THB 280**



## Soy Milk Oatmeal Porridge

Mixed Fruits | Granola & Roasted Coconut Flakes

**THB 290**



## Avocado & Salmon

Toasted Sourdough Bread | Smoked Salmon | Rocket Salad | Poach Egg  
Pickled Shallot & Tartare Sauce

**THB 330**



## Cheese Platter

Brie | Cheddar | Cottage & Gruyere | Dry Fruit & Cheese Crackers

**THB 300**



## Cold Cuts Platter

Smoked Salmon | Salami Milano & Mortadella | Kalamata Olives & Toasted Bread

**THB 300**

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**Lunch & Dinner**

# Tapas and Mezze

|   |     |
|---|-----|
| Hummus  | 220 |
| <i>Chickpea, Lemon, Tahini Purée &amp; Pita Bread</i>                               |     |
| Vegetable Tortilla  | 240 |
| <i>Creamy, Cheesy Egg &amp; Vegetable Cake</i>                                      |     |
| Gambas al Ajillo  | 320 |
| <i>Garlic Tiger Prawns &amp; Black Kalamata Olives</i>                              |     |
| Marinátos Feta  | 370 |
| <i>Marinated Feta Cheese, Kalamata Olives, Sun-Dried Tomatoes &amp; Lemon Juice</i> |     |
| Prosciutto e Melone   | 420 |
| <i>Sliced Parma Ham &amp; Cantaloupe Melon</i>                                      |     |

# Appetiser

|   |     |
|---|-----|
| Prosciutto E Melone   | 520 |
| <i>Sliced Parma Ham, Cantaloupe Melon, Olive Oil &amp; Balsamic Reduction</i>   |     |
| Arugula, Asparagus & Egg Salad  | 390 |
| <i>Rocket Lettuce, Sautéed Asparagus, Heirloom Tomatoes, Truffle, Roasted Almonds &amp; Poached Egg</i>                               |     |
| Truffle Burrata   | 540 |
| <i>Heirloom Tomato Salad, Truffle Burrata Cheese, Parma Ham, Rocket Leaves &amp; Aged Balsamic Reduction from Modena</i>              |     |
| Smoked Salmon & Ossetra Caviar Greek Salad  | 620 |
| <i>Bell Peppers, Cucumbers, Kalamata Olives, Heirloom Tomatoes, Feta Cheese &amp; Cherry Vinegar–Oregano–Lemon Vinaigrette</i>        |     |
| Black Tiger Prawns & Sea Scallop Salad  | 620 |
| <i>Citrus-Marinated Black Tiger Prawns &amp; Hokkaido Scallops, Grilled Chilli, Orange Segments Baby Spinach &amp; Marinated Feta</i> |     |
| Catalan Lobster & Fruit Salad   | 820 |
| <i>Poached Lobster, Fresh Fruit, Black Caviar &amp; Baby Greens, Cherry Vinegar-Citrus Dressing</i>                                   |     |

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# Soup

|  |     |
|--|-----|
| White Bean Creamy Soup   | 300 |
| <i>Pomegranate Seeds, Candied Lemon, Pistachios &amp; Rustic Bread crouton</i>         |     |
| Andaman Seafood Soup   | 380 |
| <i>Mixed Andaman Seafood, Basil Oil, Sun-Dried Tomatoes &amp; Grilled Garlic Bread</i> |     |
| Blood Orange-Pumpkin Cream Soup  | 390 |
| <i>Seared Hokkaido Scallop, Crumbled Feta Cheese &amp; Black Caviar</i>                |     |

# Main Course

|  |     |
|--|-----|
| Potato Gnocchi & Tomato Sauce  | 480 |
| <i>Homemade Potato Dumplings, Tomato Sauce, Basil Pesto</i>  |     |
| Spaghetti Aglio e Olio   | 480 |
| <i>Garlic, Extra Virgin Olive Oil, Chilli &amp; Parsley Sautéed Spaghetti</i>                                  |     |
| Rigatoni Bolognese   | 480 |
| <i>Short Tube Pasta, Beef Ragù &amp; Parmesan Cheese</i>   |     |
| Tonnarelli Carbonara   | 540 |
| <i>Thick Spaghetti, Organic Eggs, Sautéed Pork Cheek &amp; Pecorino Cheese</i>                                 |     |
| Mediterranean Chicken  | 680 |
| <i>Sautéed Chicken Breast, Cherry Tomatoes, Capers, Kalamata Olives &amp; Butter-Lemon Sauce</i>               |     |
| Beef Kofta Kebab   | 780 |
| <i>Grilled Ground Marinated Beef Tenderloin Skewer, Pita Bread, Tzatziki Sauce, Tomato &amp; Avocado Salsa</i> |     |
| Tuscan Creamy Salmon   | 880 |
| <i>Pan-Seared Norwegian Salmon Fillet, Creamy Tomato &amp; Spinach Sauce</i>                                   |     |
| Roasted Whole White Seabass  | 920 |
| (Ideal for 2 persons)  |     |
| <i>Aubergine Ratatouille, Roasted Potatoes &amp; Ladolemono Sauce</i>  |     |
| San Domenico Raviolo   | 590 |
| Giant Raviolo Filled With Organic Egg Yolk, Pecorino Cheese & Black Pepper                                     |     |
| Served With Truffle Sauce & Crispy Pork Cheek Guanciale  |     |
| Mushroom & Sausage Lasagne   | 460 |
| Homemade Layered Pasta Baked With Italian Sausage, Mushrooms & Cheese Béchamel                                 |     |

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# Main Course

|  |       |
|--|-------|
| Grilled Lobster & Squid Ink Tagliolini   | 1,490 |
| <i>Grilled Phuket Lobster, Homemade Squid Ink Tagliolini, Cherry Tomatoes &amp; White Wine Sauce</i>         |       |
| Lamb Short Loin & Saffron Risotto  | 940   |
| <i>Double-Cooked Lamb Short Loin, Carnaroli Risotto, Saffron Butter Sauce &amp; Red Wine Reduction</i>       |       |
| Seafood Paella<br>(Ideal For 2 Persons)  | 980   |
| <i>Spanish Rice With Saffron &amp; Paprika, Butter-White Wine Sauce &amp; Andaman Seafood</i>                |       |
| Greek Chickpea Stew  | 420   |
| <i>Stewed Chickpeas With Lemon, Five Spices &amp; Garlic Bread Croutons</i>                                  |       |
| Beef Rossini   | 1,220 |
| <i>Grilled Australian Wagyu Tenderloin, Foie Gras, Sourdough Crouton &amp; Red Wine-Blueberry Sauce</i>      |       |
| Bone-In Veal Milanese<br>(Ideal For 2 Persons)   | 3,800 |
| <i>Pan-Fried, Breaded Wagyu M-2 Veal Chop, Served With Poached Asparagus Salad &amp; Truffle Hollandaise</i> |       |
| Florentine T-Bone Steak<br>(Ideal For 2-3 Persons)   | 6,800 |
| <i>Grilled Wagyu M-2 T-Bone Steak With Garlic-Rosemary Potatoes &amp; Mixed Salad</i>                        |       |

# PIZZA

|  |     |
|--|-----|
| MARINARA   | 380 |
| <i>TOMATO SAUCE &amp; OREGANO</i>  |     |
| MARGHERITA   | 400 |
| <i>CLASSIC TOMATO SAUCE, MOZZARELLA CHEESE, BASIL &amp; OREGANO</i>                                      |     |
| NAPOLETANA   | 400 |
| <i>MOZZARELLA CHEESE, TOMATO SAUCE, CAPERS, ANCHOVIES &amp; OREGANO</i>                                  |     |
| WHITE CAPRESE  | 420 |
| <i>MASCARPONE CHEESE, FRESH TOMATOES, MOZZARELLA CHEESE, VIRGIN OLIVE OIL, FRESH BASIL &amp; OREGANO</i> |     |
| PARMA HAM & RUCOLA   | 480 |
| <i>TOMATO SAUCE, MOZZARELLA CHEESE, PARMA HAM &amp; ROCKET LEAVES</i>                                    |     |
| SALMON & STRACCHINO CHEESE   | 480 |
| <i>STRACCHINO CHEESE, OLIVES, SUN-DRIED TOMATOES, VIRGIN OLIVE OIL, FRESH BASIL &amp; OREGANO</i>        |     |

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# PIZZA

|   |     |
|---|-----|
| Prawns & Zucchini   | 480 |
| <i>Mascarpone Cheese, Prawns, Courgette, Mozzarella Cheese &amp; Oregano</i>              |     |
| Seafood   | 580 |
| <i>Andaman Seafood, Tomato Sauce &amp; Mozzarella Cheese</i>                              |     |
| Nduja & Gorgonzola Cheese   | 560 |
| <i>Tomato Sauce, Spicy 'Nduja Salami, Mozzarella &amp; Gorgonzola Cheese</i>              |     |
| Gravlax Smoked Salmon & Keta Caviar   | 590 |
| <i>Squid Ink Tomato Base, Smoked Salmon, Salmon Caviar, Mozzarella &amp; Rocket Salad</i> |     |
| Porcini Mushroom & Black Truffle  | 620 |
| <i>Provolone Cheese, Porcini Mushrooms &amp; Fresh Black Truffle</i>                      |     |
| Pistachio, Mortadella, Burrata & Gold Leaf  | 720 |
| <i>Burrata Stracciatella, Mortadella, Pistachio Paste &amp; Edible Gold Leaf</i>          |     |

# Dessert

|  |     |
|--|-----|
| Gelati   | 120 |
| <i>per scoop</i>   |     |
| Chocolate Lava   | 320 |
| <i>With Vanilla Ice Cream</i>  |     |
| Tiramisù   | 320 |
| <i>Coffee-Rum Soaked Ladyfinger Biscuits, Mascarpone Cheese, Egg Yolk Cream &amp; Cocoa Powder</i> |     |
| Limoncello Pannacotta  | 320 |
| <i>Limoncello Liqueur Pannacotta, Wild Berries</i>   |     |
| Mulled Wine Poached Pear   | 320 |
| <i>Poached Wine Pear &amp; Vanilla Ice Cream</i>   |     |
| Affogato   | 320 |
| <i>Scoop of Vanilla Ice Cream Drowned in Espresso Coffee</i>                                       |     |

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**Drink**

# Coffee & Tea

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|   |     |
|---|-----|
| Moka Coffee   | 190 |
| Coffee  |     |
| Americano   Latte   Cappuccino   Macchiato   Espresso   Espresso Macchiato        | 160 |
| Double Espresso   Mocca   | 210 |
| Iced Coffee   Iced Latte   Iced Cappuccino  | 250 |
| Tea   |     |
| Earl Grey   English Breakfast   Peppermint   Jasmine   Chamomile   Strawberry Tea | 150 |

# Cold Pressed

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|   |     |
|---|-----|
| Morning Glory   | 280 |
| <i>Orange, Pineapple, Carrot &amp; Passion fruit</i>              |     |
| Forever Young   | 280 |
| <i>Celery, Lemon, Green apple &amp; Ginger</i>                    |     |
| Red Passion   | 280 |
| <i>Red apple, Watermelon &amp; Passion fruit</i>                  |     |
| Minty Melon   | 280 |
| <i>Watermelon, Red apple, Mint, Lime &amp; Cucumber</i>           |     |
| Beetox  | 280 |
| <i>Beetroot, Carrot, Cucumber, Green apple, Lime &amp; Ginger</i> |     |
| Fresh Fruit   | 240 |
| <i>Watermelon   Mango   Pineapple   Coconut</i>                   |     |

# Fruit Juices

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|   |     |
|---|-----|
| Orange   Apple   Guava   Tomato   Pineapple   Cranberry   Lime Squash | 160 |
|---|-----|

# Italian Soda

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|  |     |
|--|-----|
| Azzurra Limone   Fragola Frizzante   Passione Brillante   Mela Verde Frizzante | 230 |
|--|-----|

# Mocktail

|   |     |
|---|-----|
| Banana Colada   Fruit Punch   Sherry Temple   Virgin Mojito | 220 |
|---|-----|

# Soft Drink

|   |     |
|---|-----|
| Coke   Coke Light   Sprite   Soda   Ginger Ale   Tonic   Red Bull<br>Fanta (Orange, Red, Green) | 115 |
| Sanpellegrino Tonica 200 Ml   | 150 |
| Red Bull Blue Silver 250 Ml   | 250 |

# Drinking Water

|                 |               |
|-----------------|---------------|
| Mineral Water   | Small   Large |
| Evian Water     | 150   250     |
| Acqua Panna     | 190   270     |
| Sparkling Water | Small   Large |
| Perrier         | 170   300     |
| San Pellegrino  | 190   300     |

# Signature Cocktails

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|  |     |
|--|-----|
| Rosso Di Roma  | 480 |
| Aperol, Campari, Egg White, Lemon Juice, Simple Syrup, Bitter                                  |     |
| Caffè Milano   | 480 |
| Fernet Branca, Sweet Vermouth, Simple Syrup, Espresso Ristretto Italiano                       |     |
| Dolce Vita   | 590 |
| Aperol, Campari, Egg White, Lemon Juice, Simple Syrup, Bitter                                  |     |
| Sorrento Sunrise   | 480 |
| Sierra Silver Tequila, Limoncello, Grapefruit Juice  |     |
| Diamante Italiano  | 580 |
| Grey Goose Vodka, Fresh Pomegranate, Maraschino Liqueur, Pomegranate Juice, Lime Juice, Simple |     |

## Cocktails

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|   |     |
|---|-----|
| Wine Cocktails  | 470 |
| Alba Di Capri   Sole Di Sicilia   Amaro Rosso Fizz   Rubino Di Venezia   Dolce Rosa   Tramonto Rosato |     |
| Bubble Cocktails  | 470 |
| Aperol Spritz   Hugo   Prosecco Mojito   Limoncello Spritz   Sbagliato   Bussaba                      |     |
| Tequila Sunrise Mimosa   Bussaba   Red Velvet   Mimosa   Azzurra Bellini                              |     |
| Classic Cocktails   | 350 |
| Mojito   Mai Tai   Long Island Iced Tea   Moscow Mule   Margarita   Pina Colada   Cosmopolitan        |     |
| Gin Fizz   Cuba Libre   Bloody Mary   Old Fashioned   Black Russian   White Russian   Caipirinha      |     |
| Daquiri   Singapore Sling   Sex On The Beach   Manhattan   Irish Coffee   Negroni   Whiskey Sour      |     |
| Amaretto Sour   Midori Sour   |     |
| Martini Cocktails   | 470 |
| Gin Martini   Vodka Martini   Watermelon Martini   Apple Martini   Mango Martini                      |     |
| Lychee Martini   Espresso Martini   Dirty Martini   |     |

## Aperitif

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|   |     |
|---|-----|
| Martini Rosso   Martini Blanco   Martini Extra Dry   Campari   Aperol | 320 |
|---|-----|

## Vodka

Glass | bottle

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|                     |             |
|---------------------|-------------|
| Smirnoff Red        | 290   4,200 |
| Absolut Blue        | 310   4,200 |
| Belvedere           | 420   5,200 |
| Ketel One           | 390   5,300 |
| Grey Goose          | 440   5,500 |
| Belvedere (3 Liter) | 21,000      |
| Belvedere (6 Liter) | 42,300      |

## Gin

Glass | bottle

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|                 |             |
|-----------------|-------------|
| Gordon's        | 330   3,850 |
| Tanqueray       | 400   4,950 |
| Sabatini        | 430   5,500 |
| Bombay Sapphire | 420   5,200 |
| Hendrick's      | 490   6,100 |

## Rum

Glass | bottle

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|                     |             |
|---------------------|-------------|
| Pampero Blanco      | 290   3,700 |
| Bacardi             | 300   4,200 |
| Havana 3 Years      | 300   4,200 |
| Havana 7 Years      | 350   4,500 |
| Ron Zacapa 23 Years | 530   7,600 |

## Tequila

Glass | bottle

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|                    |             |
|--------------------|-------------|
| Sierra Silver      | 400   5,300 |
| Sierra Gold        | 420   5,600 |
| Don Julio Blanco   | 470   6,500 |
| Don Julio Reposado | 490   6,950 |

## Single Malt

Glass | bottle

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|                       |                |
|-----------------------|----------------|
| Glenmorangie 10 Years | 470   7,200    |
| Glenfiddich 12 Years  | 550   7,920    |
| Laphroaig 10 Years    | 1,100   16,500 |
| Glenmorangie 18 Years | 1,350   20,500 |

## Thai Whisky

Glass | bottle

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|                     |             |
|---------------------|-------------|
| Mae Khong   Sangsom | 220   2,600 |
| Regency Brandy      | 240   2,800 |

## Scotch Whisky

Glass | bottle

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|                            |             |
|----------------------------|-------------|
| Johnnie Walker Red Label   | 280   3,690 |
| Johnnie Walker Black Label | 410   6,100 |
| Chivas Regal 12 Years      | 470   5,830 |
| Ballantine                 | 310   4,850 |

## Irish Whisky

Glass | bottle

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|              |             |
|--------------|-------------|
| John Jameson | 420   4,950 |
|--------------|-------------|

## Bourbon

Glass | bottle

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|               |             |
|---------------|-------------|
| Jim Beam      | 420   4,950 |
| Jack Daniel's | 470   5,390 |

## Cognac

Glass | bottle

|                      |                |
|----------------------|----------------|
| Remy Martin V.S.O.P. | 510   6,500    |
| Remy Martin X.O.     | 1,500   20,790 |
| Hennessey V.S.O.P.   | 580   8,690    |
| Hennessey X.O.       | 1,700   20,790 |

## Liquers And Digestives

Glass

|   |     |
|---|-----|
| Amaretto   Sambuca   Limoncello   Fernet Branca   Jagermeister<br>Frangelico   Baileys Irish Cream   Kahlua | 330 |
|---|-----|

## Grappa

Glass

|  |     |
|--|-----|
| Grappa Bianca Superiore   Carpine Malvolti Grappa Bianca Finissima | 330 |
|--|-----|

## Draft Beer

Glass | Jug

|                |           |
|----------------|-----------|
| Chang          | 220   420 |
| Peroni (Italy) | 450   850 |

## Local Beer

Bottle

|                      |     |
|----------------------|-----|
| Chang   Singha   Leo | 200 |
|----------------------|-----|

## Phuket Craft Beer

Bottle

|  |     |
|--|-----|
| Chatri Ipa - 5.2%   Bussaba Ex-Weisse - 4.7%<br>Say Play Cold Ipa (Low Carb.) - 4.0% | 290 |
|--|-----|

| Imported Beer  | Bottle |
|--|--------|
| Heineken   Asahi   San Miguel Light   Tiger   Heineken 0.0 % Alc | 220    |
| Corona   | 330    |

| Phuket Craft Beer  | Bottle |
|--|--------|
| Chatri Ipa - 5.2%   Bussaba Ex-Weisse - 4.7%<br>Say Play Cold Ipa (Low Carb.) - 4.0% | 290    |

| Wine   |                           |
|--|---------------------------|
| Prosecco   | Glass   bottle            |
| Pc 002 Villa Sandi Il Fresco Prosecco Treviso Doc Brut Nv 11% (Veneto) | 470   2,350               |
| Pc 003 Prosecco Rose Millesimato Doc 2024 Brut 11% (Veneto)            | 470   2,350               |
| Red Wine   | Glass   Decanter   bottle |
| Rw 141 Chianti Montalbano Docg 2023 13% (Tuscany)                      | 470   1,400   2,350       |
| Rw 101 Ricossa Barbera D’asti Docg 2021 14% (Piedmonte)                | 400   1,200   2,000       |
| Rw 170 La Puima Montepulciano D’abruzzo Doc, 2023 13% (Abruzzo)        | 350   1,050   1,700       |
| Rw 190 Santoro Primitivo Igt Puglia 2023 12% (Puglia)                  | 350   1,050   1,700       |
| White Wine   | Glass   Decanter   bottle |
| Ww 321 Le Poesie Soave Classico Doc 2023 12% (Veneto)                  | 390   1,200   1,950       |
| Ww 322 Villa Sandi Pinot Grigio Venezie Doc 2023 12% (Veneto)          | 410   1,250   2,050       |
| Ww 340 La Puima Orvieto Classico Doc 2023 12% (Umbria)                 | 340   1,050   1,700       |
| Ww 370 Santoro Chardonnay Puglia Igp 2021 11.5% (Puglia)               | 360   1,100   1,800       |
| Rosé Wine  | Glass   Decanter   bottle |
| Rs 410 Centovie Rosato Colli Aprutini Igt 2023 13% (Marche)            | 490   1,500   2,450       |

LOVED  
OUR FOOD,  
OUR SERVICE  
OR OUR PEOPLE?



SCAN TO REVIEW US!