



Menu

Breakfast



Available to serve All Day

Azzurra Breakfast Platter

Two Cage-Free Eggs in any Cooking Style
Pork or Chicken Sausage, Streaky Bacon & Hash Browns

THB 350



Surf & Turf Egg Platter

Two Cage-Free Eggs in any Cooking Style
Served with Grilled Tomatoes, Smoked Salmon, Parma Ham & Hash Browns

THB 350



Grilled Sustainable Salmon Steak

Served with Mixed Asian Pickles & Steamed Jasmine Rice

THB 350



Steak & Cage-Free Eggs

Grilled Australian Beef Striploin with Fried Eggs, Hash Browns & Grilled Tomato

THB 350



Croissant Eggs Benedict

Poached Eggs with Hollandaise Sauce and Cotto Ham in Croissant, Served with Rocket Salad

THB 350



VEG



Vegan



Sustainable



Egg



Shellfish



Dairy



Nuts



Gluten



Chef
Recommended

All Prices are in Thai Baht and subject to 10% service charge and 7% government TAX.

Traditional Breakfast



Eggs Your Way

Two Cage-Free Eggs in any Cooking Style:

Fried | Scrambled  | Poached | Boiled | Plain Omelette  | Thai Style Omelette 

Served with Crispy Bacon & Hash Browns

THB 300



Pancakes

Two Pancakes served with
Fruit Salad, Maple Syrup & Whipped Cream

THB 290



Coconut French Toasts with Mango Sauce

Pan-Fried Coconut French Toasts served with Maple Syrup & Fresh Mango
Sauce

THB 290



Baker's Basket

Croissant, Danish & Muffins
Served with Jam and Butter

THB 180



Bread Basket

Soft Rolls, Hard Rolls & Country Rolls
Served with Jam and Butter

THB 180



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Healthy Breakfast



Egg White Omelette

Egg White, Capsicum, Onion & Spinach
Served with Avocado Mixed Salad

THB 300



Yoghurt Fruit Bowl

Layers of Creamy Plain Yoghurt,
Topped with Fresh Berries & Fruit Granola

THB 280



Soy Oatmeal Porridge

Oatmeal in Soy Milk topped with Coconut Flakes,
Served with Mixed Fruits, Nuts & Granola

THB 290



Avocado & Salmon

Potato Bun Topped with Smoked Salmon, Avocado Spread & Poached Eggs,
Served with Rocket Salad, Pickled Shallots & Tartar Sauce

THB 330



Cheese Platter

Mix of Brie, Cheddar, Cottage & Gruyère
Served with Dried Fruits, Nuts & Cheese Crackers

THB 300



Cold Cuts Platter

Smoked Salmon, Salami Milano & Mortadella
Served with Kalamata Olives & Toasted Bread

THB 300



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Lunch & Dinner

Salumi | Cold Cuts (50g)

Nduja Siciliana	THB 160
Mortadella Pistachio	THB 160
Prosciutto di Parma	THB 380
Coppa Stagionata	THB 260
Speck Smoked Ham	THB 200
Chorizo	THB 210
Lomo Iberico	THB 410
Peppered Pastrami Beef Ham	THB 280
Salame Cacciatore	THB 180
Salame Milano	THB 170

Formaggi | Cheeses (10g)

Pecorino al Tartufo	THB 70
Ocelli al malto d'Orzo	THB 120
Gorgonzola Dolce	THB 50
Smoked Ricotta	THB 50
Parmesan Cheeses	THB 70
Pecorino Romano	THB 80
Taleggio	THB 60

Pane e Bruschetta / Bread & Bruschetta



Pizza all' Aglio e Rosmarino

Warm Garlic & Rosemary Pizza Bread

THB 220



Bruschetta Classica

Classic Bruschetta with Chiang Mai Farm Tomatoes, Garlic & Extra Virgin Olive Oil

THB 220



Bruschetta al Tartufo

Bruschetta Topped with Ricotta Cream Cheese, Mushroom Confit & Truffle Oil

THB 260



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Gli Antipasti e Insalate / Appetizers & Salads



Antipasto Misto (For 2 Persons)

Mixed Appetizer with Italian Cold Cuts, Pickles & Cheeses, Served with Kalamata Olives, Sundried Tomatoes & Fruits

THB 990



Insalata Azzurra

Mixed Salads of Butter Head Lettuce, Rocket Leaves, Cherry Tomatoes, Black Olives & Marinated Artichokes in Lemony-Extra Virgin Olive Oil Dressing Served with Croutons & Crispy Pancetta

THB 450



Carpaccio di Manzo

Slices of Black Angus Beef Topped with Rocket Salad, Parmesan Cheese, Lemon Dressing & Balsamic Drizzle

THB 540



Vitello Tonnato

Thin Sliced Roasted Veal Striploin, Tuna Sauce & Crispy Capers

THB 490



Prosciutto e Melone

Cantaloupe, Thinly Sliced Parma Ham, Bocconcini Mozzarella Cheese with Balsamic Glaze

THB 420



Melanzane Parmigiana

Baked Layers of Eggplant, Fresh Basil, Tomato Sauce, Mozzarella & Parmesan Cheeses

THB 450



Burrata e Pomodorini

Fresh Burrata Cheese, Mixed Tomatoes, Parma Ham, Pesto Sauce & Balsamic Glaze

THB 690



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Zuppe / Soups



Minestrone di Verdure

Organic Local Mixed Vegetable Soup,
Served with Garlic Bread

THB 290



Zuppa di Pesce

Flavorful Andaman Seafood Soup,
Served with Garlic Bread

THB 390

Pasta / Pastas



Gnocchi ai Quattro Formaggi e Pistacchio

Homemade Potatoes Gnocchi in Creamy Four
Cheese Sauce Topped with Pistachio Nuts

THB 490



Lasagne alla Bolognese

Classic Baked Egg Pasta Sheets with Beef &
Pork Ragu, Béchamel Sauce & Parmesan
Cheese

THB 570



Spaghetti AOP

Spaghetti in Garlic, Extra Virgin Olive Oil & Chili,
Cooked with Cherry Tomatoes, Parmesan
Cheese & Parsley

THB 420



Tonnarelli Carbonara

Thick Spaghetti, Cage-Free Eggs, Sautéed Pork
Cheek & Pecorino Cheese

THB 490



Penne Arrabbiata

Tomato, Garlic, Chili, Extra Virgin
Olive Oil, Black Olives & Parsley

THB 430



Linguine Vongole

Fresh Local Clams Cooked with Garlic, White
Wine, Cherry Tomatoes & Parsley

THB 470



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Pasta / Pastas



Rigatoni al Ragu

Tubular Pasta in Traditional Beef & Pork Ragu, Topped with Parmesan Cheese

THB 490



Farfalle Pesto

Butterfly Pasta Cooked with Italian Basil, Garlic, Pine Nuts, Parmesan & Pecorino Cheese Sauce

THB 430



Gnocchi al Pomodoro

Homemade Potato Gnocchi in Tomato Sauce, Basil Pesto, Topped with Stracciatella Cheese

THB 440



Tagliolini al Nero di Seppia e Aragosta

Homemade Squid Ink Tagliolini, Cooked with Phuket Lobster, Cherry Tomatoes, Garlic, Parsley & White Wine Sauce

THB 1,200



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Risotti / Risottos



Risotto ai Porcini e Tartufo

Creamy Carnaroli Rice, Cooked with Cepe Mushrooms & Black Truffle & Parmesan Cheese

THB 530



Risotto di Mare

Creamy Carnaroli Rice, Cooked with Andaman Seafood, Tomato Sauce & Extra Virgin Olive Oil

THB 520



Risotto alla Milanese e Agnello

Creamy Carnaroli Rice, Cooked with Saffron Sauce, Stewed Lamb & Parmesan Cheese

THB 680

Pizze / Pizzas



Diavola

Mozzarella Cheese, Spicy Salami, Tomato Sauce, Crispy Basil & Black Olives

THB 590



Prosciutto e Burrata

Mozzarella Cheese, Parma Ham, Tomato Sauce, Burrata Cheese & Rocket

THB 640



Margherita

Mozzarella Cheese, Tomato Sauce & Fresh Basil

THB 390



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Pizze / Pizzas



Napoletana Alici Marinate e Stracciatella

Marinated Anchovies, Capers, Cherry Tomatoes, Tomato Sauce, Stracciatella & Mozzarella Cheeses

THB 420



Gorgonzola & Speck

Mozzarella Cheese, Gorgonzola Cheese & Cold-Cured Smoked Ham

THB 490



Prosciutto di Parma Rucola e Parmigiano

Mozzarella Cheese, Parma Ham, Tomato Sauce, Rocket & Parmesan Cheese

THB 490



Frutti di Mare

Mozzarella Cheese, Mixed Andaman Seafood, Garlic, Tomato Sauce, Parsley & Fresh Chili

THB 520



Vegetariana

Mozzarella Cheese, Mix-Grilled Vegetables & Tomato Sauce

THB 460



Caprese Bianca

Fresh Mozzarella Cheese, Fresh Tomatoes, Basil & Oregano

THB 420



Calzone Diavola

Folded Pizza with Mozzarella Cheese, Spicy Salami, Tomato Sauce & Black Olives
Served with Mixed Salad

THB 590



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Terra E Mare / Land & Sea



Bistecca Alla Fiorentina (1.3 Kg)

1.3 Kg. Angus T-Bone Steak, Served with Garlic-Rosemary Potatoes, Gravy & Mixed Salad

THB 5,490



Filetto di Salmone alla Toscana

Pan-Seared Norwegian Salmon Fillet with Creamy Tomato & Spinach Sauce

THB 690



Cotoletta di Maiale alla Milanese

Milanese-Style Crispy Breaded Pork Chop, Served with Cherry Tomatoes & Mozzarella Bocconcini Salad

THB 690



Sovracoscia di Pollo alla Pizzaiola

Chicken Thigh Simmered in Rich Tomato Sauce, Topped with Fresh Herbs & Melted Cheese

THB 590



Stinco di Agnello con Pure di Patate

Slow-Braised Lamb Shank, Served with Mashed Potatoes & Gremolada

THB 760



Filetto di Mazo alla Rossini

Grilled Angus Beef Tenderloin, Topped with Seared Foie Gras, Sourdough Crouton, Sautéed Spinach and Red Wine-Blueberry Sauce

THB 1,450



Salsiccia alla Piastra

Grilled Italian Sausage and Roasted Potatoes, Served with Chef's Salad & Mustard Sauce

THB 620



Filetto di Tonno in Crosta di Pistacchi

Seared Pistachio-Crusted Tuna Loin, Served with Wild Fennel Salad & Saffron Sauce

THB 680



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Contorni / Side Dishes



Local Farmed Sautéed Creamy Spinach and Phuket Cashew Nuts

THB 200



Garlic & Rosemary Roasted Locally Farmed Baby Potatoes

THB 200



Creamy Mashed Potatoes

THB 200

I Dolci / Desserts



Tiramisù

Coffee-Soaked Ladyfinger Biscuits, Layered with Creamy Mascarpone and Egg Yolk Filling, Finished with a Dusting of Cocoa Powder

THB 290



Panna Cotta alla Vaniglia

Chilled Cream Dome with Chocolate Ganache & Berry Sauce

THB 290



Torta della Noona

Shortbread Crust Cake with Vanilla-Lemon Custard Filling & Pine Nuts

THB 290



Cannoli alla Siciliana

Traditional Sicilian Crispy Tube-Shaped Shell, Filled with Creamy Ricotta, Dark Chocolate & Candied Orange Peel

THB 290



Baba al Rum

Southern Italian Fluffy Yeast Cake Soaked in Golden Rum & Citrus, Served with Fresh Whipped Cream & Wild Berries

THB 320



L' Affogato

Vanilla Ice Cream Drowned in Hot Espresso

THB 290



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Drink

Wine by Glass

	Small	Large	Bottle
Prosecco			
Villa Sandi Il Fresco Prosecco Treviso DOC Brut NV (Veneto)	380	550	1,900
Prosecco Rosé Millesimato DOC 2024 Brut (Veneto)	380	550	1,900
White Wine			
Le Poesie Soave Classico DOC 2023 (Veneto)	320	450	1,600
Villa Sandi Pinot Grigio Venezia DOC 2023 (Veneto)	340	550	1,650
La Puima Orvieto Classico DOC 2023 (Umbria)	290	450	1,400
Santor Chardonnay Puglia IGT 2021 (Puglia)	300	470	1,450
Red Wine			
Chianti Montalbano DOCG 2023 (Tuscany)	380	650	1,900
Ricossa Barbera D'Asti DOCG 2021 (Piedmonte)	350	550	1,650
La Puima Montepulciano D'Abruzzo DOC 2023 (Abruzzo)	290	450	1,400
Santor Primitivo IGT Puglia 2023 (Puglia)	290	450	1,400
Rosé wine			
Centovie Rosato Colli Aprutini IGT 2023 (Marche)	420	760	2,000

Cold Pressed Juices

	Glass
Morning Glory	
Orange Pineapple Carrot & Passion fruit	250
Forever Young	
Celery Lemon Greenapple & Ginger	250
Red Passion	
Redapple Watermelon & Passion fruit	250
Minty Melon	
Watermelon Redapple Mint Lime & Cucumber	250
Beetox	
Beetroot Carrot Cucumber Green apple Lime & Ginger	250
Fresh Fruit Juices	
Watermelon Mango Pineapple Coconut	190

Fruit Juices

Glass

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

120

Mocktails

Glass

Banana Colada | Fruit Punch | Sherry Temple | Virgin Mojito

160

Soft Drinks

Glass

Coke | Coke Light | Sprite | Soda | Ginger Ale | Tonic | Red Bull
Fanta (Orange, Red, Green)

90

Sanpellegrino Tonic 200 ml.

150

Italian Sparkling Soda 330 ml.

130

Limonata | Melograno & Aranciata | Aranciata | Aranciata Rossa
Pompelmo

Red Bull Blue Silver 250 ml.

250

Drinking Water

Bottle

Mineral Water

Acqua Panna 500 ml.

190

Acqua Panna 1,000 ml.

250

Sparkling Water

San Pellegrino 500 ml.

190

San Pellegrino 750 ml.

260

Apéritif

	Glass
Martini Rosso Martini Blanco Martini Extra Dry Fernet Branca	190
Campari Aperol	230

Azzurra Signature Cocktails

	Glass
Rosso Di Roma	370
Aperol Campari Egg White Lemon Juice Simple Syrup Bitter	
Caffè Milano	370
FernetBranca Sweet Vermouth Simple Syrup Espresso Ristretto Italiano	
Dolce Vita	370
Aperol Campari Egg White Lemon Juice Simple Syrup Bitter	
Sorrento Sunrise	370
Sierra Silver Tequila Limoncello Grapefruit Juice	
Diamante Italiano	450
Grey Goose Vodka Fresh Pomegranate Maraschino Liqueur Pomegranate Juice Lime Juice Simple	

Cocktails

	Glass
Wine Cocktails	
AlbaDiCapri SoleDiSicilia AmaroRossoFizz RubinoDiVenezia DolceRosa Tramonto Rosato	360
Bubble Cocktails	
Aperol Spritz Hugo Prosecco Mojito Limoncello Spritz Sbagliato Bussaba Tequila Sunrise Mimosa Bussaba Red Velvet Mimosa Azzurra Bellini	360
Martini Cocktails	
GinMartini VodkaMartini Watermelon Martini Apple Martini Mango Martini Lychee Martini Espresso Martini Dirty Martini Pemegranate Martini	250
Classic Cocktails	
Mojito MaiTai Long Island Iced Tea Moscow Mule Margarita Pina Colada Cosmopolitan Gin Fizz Cuba Libre Bloody Mary Old Fashioned Black Russian White Russian Caipirinha Daiquiri Singapore Sling Sex On The Beach Manhattan Irish Coffee Negroni Whiskey Sour Amaretto Sour Midori Sour	240

Vodka

Glass

Smirnoff Red	190
Absolut Blue	220
Absolut Raspberri	230
Belvedere	380
Ketel One	280
Grey Goose	390

Gin

Glass

Gordon's	220
Bombay Sapphire	250
Tanqueray	290
Sabatini	220
Hendrick's	390
Malfy Gin Originale	220
Malfy Gin Rosa	220
Malfy Gin Con Limone	220
Malfy Gin Con Arancia	220

Rum

Glass

Pampero Blanco	190
Bacardi	200
Havana 3 Years	210
Havana 7 Years	310
Ron Zacapa 23 Years	490

Tequila

Glass

Sierra Silver	210
Sierra Gold	220
Don Julio Blanco	420
Don Julio Reposado	450

Single Malt Whisky

Glass

Glenmorangie 10 Years	390
Glenfiddich 12 Years	450
Laphroaig 10 Years	700
Glenmorangie 18 Years	900

Scotch Whisky

Glass

Johnnie Walker Red Label	180
Johnnie Walker Black Label	340
Chivas Regal 12 Years	340
Ballantine	180

Irish Whiskey

Glass

John Jameson	250
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Bourbon Whiskey

Glass

Jim Beam	180
Jack Daniel's	290

Cognac

Glass

Remy Martin V.S.O.P.	480
Remy Martin X.O.	1,200
Hennessey V.S.O.P.	450
Hennessey X.O.	1,200

Liqueurs

Glass

Bailey's Irish Cream | Kahlua

230

Draught Beer

Glass

Peroni 500 ml.

450

Peroni 1 ltr. (Jug)

850

Imported Beer

Bottle

Heineken | Heineken 0.0% Alc | Asahi | San Miguel Light | Tiger

190

Corona

290

Digestif

Glass/Shot

Grappa Bianco Superiore | Carpenè Malvolti | Amaro Del Capo
Averna Amaro | Amaretto | Sambuca | Limoncello | Jägermeister
Frangelico

230

Coffee & Tea

Moka Coffee	150
Coffee	
Americano Latte Cappuccino Macchiato Espresso Espresso Macchiato	120
Double Espresso Mokka	160
Iced Coffee Iced Latte Iced Cappuccino	150
Tea	
Earl Grey English Breakfast Peppermint Jasmine Chamomile Strawberry Tea	120

Wine List

Prosecco	Small Large Bottle		
Veneto			
Signore Giuseppe Prosecco Extra Dry	-	-	1,200
Villa Sandi Il Fresco Prosecco Treviso DOC Brut NV	380	550	1,900
Prosecco Rose Millesimato DOC 2024 Brut	380	550	1,900

White Wine	Bottle
Piedmonte	
Ricossa Gavi DOCG 2023	2,000
Pio Cesare Gavi DOCG 2023	2,700

Trentino-Alto Adige	
Peter Zemmer Pinot Grigio Alto Adige DOC 2024	2,500
Peter Zemmer Pinot Bianco Alto Adige DOC 2023	2,400

Veneto	
Prego Pinot Grigio Delle Venezie 2022	1,250
Le Poesie Soave Classico DOC 2023	1,600
Villa Sandi Pinot Grigio Venezie DOC 2023	1,650

Wine List

White Wine	Bottle
Tuscany	
Banfi Le Rime IGT White 2022	1,700
Melacce Montecucco Vermentino DOC 2024	2,100
Mongrana Bianco Toscana IGT 2022	3,100
Umbria	
La Puima Orvieto Classico DOC 2023	1,400
Marche	
Casal di Serra Verdicchio Castelli di Jesi Superiore DOC 2023 (EU Organic)	2,100
Abruzzo	
Montipagano Trebbiano D’Abruzzo DOC 2023 (EU Organic)	1,850
Puglia	
Santoro Chardonnay Puglia IGT 2021	1,450
Sicily	
Da Marino Sicilia DOC 2024	2,350
Sur Sur Grillo Sicilia DOC 2023	2,700
Planeta Etna Bianco 2021	3,100
Sardinia	
Stellato Vermentino di Sardegna DOC 2023	3,600

Wine List

Red Wine	Bottle
Piedmonte	
Ricossa Barbera D'Asti DOCG 2021	1,650
Ricossa Barbera Appassimento DOC 2022	2,300
Dolcetto Damilano D'Alba DOC 2016	1,800
Viberti Barbera D'Alba Superiore "Bricco Airolì" DOC 2012	2,800
Pio Cesare Barbera D'Alba 2022	2,800
Ricossa Barolo DOCG 2020	4,400
Barbaresco Rio Sordo DOCG 2017	4,500
Pio Cesare Barbera D'Alba DOC 2010	6,300
Cossetti Cinquantacinque Barolo DOCG 2018	6,100
Damilano Barolo Liste DOCG 2011	5,900
Damilano Barolo DOCG Cannubi 2012	6,500
Bricco Rocche Brunate Barolo DOCG 2004	11,000
Trentino-Alto Adige	
Lagrein Alto Adige DOC 2022	2,800
Schiava Alto Adige DOC 2022	2,400
Monfort Pinot Nero Trentino DOC 2021	2,800
Veneto	
Graticcio Appasimento Veneto IGT 2021	2,100
Rafael Valpolicella Superiore DOC 2021	2,550
Soprasasso Valpolicella Ripasso DOC 2020	1,750
Ripasso Della Valpolicella Classico DOC 2021	3,200
Amarone Della Valpolicella Classico DOCG 2019	6,400
Roccolo Grassi Amarone Della Valpolicella 2009	8,400

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Red Wine	Bottle
Tuscany	
Cantina Aretino Tuskanone Tuscany IGT 2019	1,600
Chianti Montalbano DOCG 2023	1,900
Cantina Aretino De' Vasari Chianti Bio DOCG 2020 (EU Organic)	1,600
Colle Massari Rigoletto Montecucco DOC 2022	2,100
Colle Massari Montecucco Riserva DOC 2019	2,600
Roccapesta Ribeo Morellino di Scansano DOCG 2022	3,000
Castello Colle Massari Rigoito Montecucco Rosso 2007	3,000
Querciabella Chianti Classico Docg 2022	3,900
Castello Banfi Rosso di Montalcino DOC 2021	3,400
Porta di Adine Chianti Classico DOCG 2021	3,800
Altesino Rosso di Montalcino DOCG Tuscany 2012	4,600
Le Serre Nuove Tenuta Dell'Ornellaia 2009	6,400
Le Chiuse Brunello di Montalcino DOCG 2019	8,300
Tignanello Antinori Toscana IGT 2009	11,050
Castello Banfi Brunello di Montalcino Poggio Alle Mura 2006	12,000
Sassicaia Tenuta San Guido 2005	19,000
Marche	
Montipagano Montepulciano D'Abruzzo DOC 2023 (EU Organic)	1,850
San Lorenzo Rosso Conero DOC 2022	2,100
Fonte Del Re Lacrima di Morro D'Alba DOC 2022	2,050
Cumaro Rosso Conero Riserva DOCG 2020	4,500
Abruzzo	
La Puima Montepulciano D'Abruzzo DOC 2023	1,400
Prego Montepulciano D'Abruzzo 2021	1,250
Caleo Montepulciano D'Abruzzo 2014	1,700
Domino Montepulciano D'Abruzzo Riserva Doc 2020	2,600
Campania	
Quintodecimo Terra D'eclano Irpinia 2021	7,000

Wine List

Red Wine

Bottle

Puglia

Santoro Primitivo IGT Puglia 2023	1,400
Talo Primitivo di Manduria DOC 2022	2,350
Aglianico IGT Salento 2014	2,800
Sessantanni Primitivo di Manduria DOC 2019	4,300

Sicily

Sedara Sicilia Rosso DOC 2021	2,500
Sherazade Nero D'Avola DOC 2022	2,800
Cerasuolo di Vittoria DOCG 2022	2,900
Dea Vulcana Etna Rosso DOC 2021	3,400
Duca di Salaparuta Duca Enrico Rosso 2003	11,100

Sardinia

Centosere Cannonau di Sardegna DOC 2021	2,300
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Rosé Wine

Bottle

Trentino-Alto Adige

Ramato Pinot Grigio Vigneti Dolomiti IGT 2022

2,350

Marche

Centovie Rosato Colli Aprutini IGT 2023, Italy

2,000

Sweet Wine

Glass | Bottle

La Caudrina Moscato D’Asti DOCG 2023

150 1,350

*LOVED
OUR FOOD,
OUR SERVICE
OR OUR PEOPLE?*



SCAN TO REVIEW US!