

DA STUZZICARE

Small Bites

BRUSCHETTE RUSTICHE

Small bites of fine herbed crostini with assorted gourmet toppings

CON PEPERONI. ACCIUGHE E BURRATA

Burnt bell pepper, anchovy and creamy Burrata cheese

CLASSICO AL POMODORO

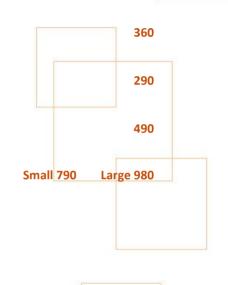
Classic marinated plum tomato, fresh basil pesto and Taggiasche olive

FRITTURA DI MARE

Olive oil deep fried prawns and calamari with a sweet poached garlic mayonnaise

(X) TAGLIERE DI SALUMI

Ciao Terrazza's signature selection of imported Salumi with pickled "Giardiniera" vegetables











Please advise of any dietary requirements and we will be delighted to assist. Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

ANTIPASTI E INSALATE



690

710

480

720

Appetizers and Salads



COZZE AL PROSECCO

Prosecco and fine herb sautéed imported mussels, crustacean broth and garlic rubbed grilled ciabatta

VITELLO TONNATO

Classic Piedmont's veal "Tonnato" with slow cooked veal loin, light creamy tuna, anchovy mayonnaise and seasonal greens

SALSICCIA, E RUCHETTA

440

Grilled Italian sausage, wild rocket, cherry tomato, pickled shallot, bread crostini and balsamic emulsion

✓ BURRATA

Creamy burrata cheese, aged balsamic marinated vine tomato and arugula

*Add on with Parma Ham

680

POLPO

Mediterranean octopus with baked plum tomato, confit potato, green beans, Taggiasche olives, parsley and seafood Citronette dressing







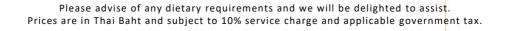
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MINESTRE E RISOTTI



Soups, Pasta and Risotto





✓ Vegetarian (X) Gluten free (♠) Contains pork (♦) Contains shellfish

PIATTI FORTI

Main Courses

OSSOBUCO DI VITELLO 920 Slow braised veal "Ossobuco" with classic saffron Risotto a' la Milanese style and gremolata

1.890

PENTOLA DEL MARINAIO

Tuscan seafood casserole of our monger's selection of seafood king prawns, diver scallop, giant octopus and fish stewed with crustacean broth and fregula

SCOTTADITO D'AGNELLO

Coastal lamb chop with market vegetables casserole, balsamic caramelized shallot pearl sauce

TAGLIATA DI MANZO

300 g Ranger's Valley 270-day grain fed rib eye tagliata, grilled vegetables, and arugula and green pepper sauce

BRANZINO ALLA PLANCIA

600 g grilled sea bass with fine herb plum tomato sauce, Taggiasche olive, caper flowers, sweet shallot and crustacean broth.

✓ PARMIGIANA DI MELANZANE

Gratinated eggplant timbale, smoked Scamorza cheese, tomato coulis and Parmigiano Reggiano

440

(for 2 person) 1,490

1.320

1,490



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LE PIZZE

Ciao Terrazza's gourmet pizzas

CRUDO E RUCOLA 24-month-aged Parma ham, mozzarella cheese, wild arugula,

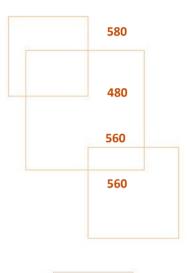
tomato confit and Parmigiano Reggiano

FRUTTI DI MARE Seafood pizza with clams, mussels, tiger prawns, squid, mozzarella cheese, fresh basil and tomato sauce

✓ MARGHERITA Mozzarella cheese, fresh basil, Parmigiano Reggiano and tomato sauce

DIAVOLA Spicy salami, smoked Scamorza cheese, shaved red onions, black olives and tomato sauce

SALSICCIA E FUNGHI Italian pork sausage, wild mushroom, smoked mozzarella and tomato



590







DOLCI Desserts



Traditional Sicilian cannolo with ricotta cheese, dried candied fruit and chocolate chips with pistachio ice cream

TIRAMISU

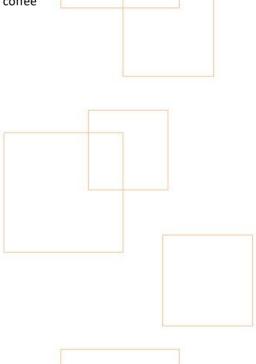
Oriental Tiramisu

TORTINO CAPRESE FONDENTE

Molten chocolate and almond cake with caramel sauce and mascarpone gelato

GELATO E SORBETTO

Assortment of homemade ice cream and sorbet Ice cream - Mascarpone, stracciatella, pistachio, rum raisin, vanilla, chocolate and coffee Sorbets - Lemon and strawberry



390

390

390

130



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