

THE CLASSIC

Mojito Rum Mint Leaf Brown sugar Lime Soda	260	Daiquiri Rum Sugar Lime	260
Choose your flavor: Lychee Passion fruit Strawberry Mango	290	Choose your flavor: Lychee Passion fruit Strawberry Mango	290
Margarita Tequila Triple Sec Blue curacao Lime Sugar	260	Collins Gin or Vodka Lemon Sugar Lime Soda	280
Caipiroska Vodka Lime Sugar	260	Caipirinha Cachaça Lime Sugar	280
Long Island Iced Tea Gin Rum Vodka Tequila Triple Sec Lime Pepsi	280	Piña Colada Rum Malibu Pineapple juice Coconut cream Sugar	280
		Mai Tai Punch Dark rum Orange Curaçao Lime Orange juice Pineapple juice Grenadine	280

APERITIFS & BITTER

Campari	240	Martini Dry	220
Aperol	220	Martini Rosso	220
Pimm No.1	220		











BEER

Bottled Beer		Chang Draught Beer	
Heineken Alcohol free	150	Glass (300ml.)	180
Singha Chang Classic	180	Mug (500ml.)	280
Heineken	200	Jug (1000ml.)	360
Corona	220		




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MAINS

CARNE

Lamb Chop  ซีโครงแกะย่าง Grilled lamb chop with Mediterranean vegetables glazed carrots and mustard seed sauce	1,400 **HB/FB/AC 600	Pork Chop   ซีโครงหมูย่าง Marinated pork chop with shallot cream roasted pumpkin, green bean and porcini mushroom sauce	700
Ribeye    เนื้อริบอายออสเตรเลีย Grilled beef rib eye with baby potato confit, rocket, tomato and whisky sauce	1,400 **HB/FB/AC 600	Duck Breast  อกเป็ด Roasted duck breast with sautéed radicchio roasted beetroot fig and mulberry pepper sauce	650
Beef Tenderloin    เนื้อสันในออสเตรเลีย Roasted beef tenderloin with parmesan spinach crispy parma ham, red wine sauce and balsamic vinegar	1,200 **HB/FB/AC 600		

PESCE

Cacciucco (Tuscan seafood stew)    สตูว์อาหารทะเล สไตล์ทัสคานี Seabass, shrimp, mussel, squid and clam with chili tomato sauce and white wine, served with garlic flat bread	600	Seabass Milanese    ปลากระพง Pan-fried breaded seabass with raw green asparagus boiled potato and caper cream sauce	500
Salmon   แซลมอน Seared salmon with mussel, wild rocket fine pizzaiola	600 **HB/FB/AC 600		

VEGETARIAN

Baked cauliflower  ดอกกะหล่ำอบกับทรัฟเฟิล Baked cauliflower with white bean puree infused with black truffle and carrot butter sauce	400	Ravioli  พาสต้ายัดไส้ผักโขมและชีส Homemade pasta filling with spinach and ricotta cheese finish with mushroom and tomato cream sauce	400
Arugula insalat  สลัดร็อกเก็ตกับเห็ด Rocket salad with wild mushroom balsamic, wine tomato, parmesan cheese, pistachio and balsamic	400	Grilled broccoli บล็อกโคลี่ย่าง Grilled broccoli with mashed potato, carrot pickle, shallot cream and tomato coulis	420
Eggplant Pamigiano   มะเขือม่วงอบชีสและซอสมะเขือเทศ Baked purple eggplant with mozzarella and parmesan cheese finish with fine tomato sauce and pesto	400		

Signature Dish =  Nut =  Spicy =  Contains pork =  Seafood =  Dairy Product =  Vegetarian = 
Can Be Vegan =  Gluten =  Local Food =  Fish =  Sesame =  Egg = 

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PASTA

Spaghetti black ink seafood 450

สปาเก็ตตี้เส้นดำทะเล
Spaghetti black ink with shrimp, clam, squid and mussel in spicy olive oil

Capellini with crab meat 420

คาเปลลินีซอสเนื้อปู
Capellini with crab meat, asparagus, garlic, chili and parsley

Ravioli 420

ราวิโอลีผักโขม
Spinach and ricotta ravioli served with mushroom and creamy tomato sauce

Lasagne al Forno 400

ลาซานญาซอสเนื้อ
Italian baked pasta with meat sauce, béchamel, parmesan cheese and mozzarella cheese

Penne Formaggio 400

เพนนี่ซอสชีสสี่ชนิด
Penne with gorgonzola, parmesan, fontina and pecorino cheese

Spaghetti al Sugo 400

di Arselle
สปาเก็ตตี้ซอสไวน์ขาว
Spaghetti with white wine, tomato, garlic, chilli, clam and thyme butter

RISOTTO

Risotto alla Tartufo 520

ริซอตโต้กับเห็ดทรัฟเฟิลดำ
Arborio rice with wild mushroom and black truffle

Risotto alla Pescatora 420

ริซอตโต้ทะเล
Arborio rice with seafood, chilli and tomato sauce

PIZZA

Carbonara & Truffle 700

พิซซ่าคาร์บอนาร่าและเห็ดทรัฟเฟิลดำ
Mozzarella cheese, parmesan cheese, bacon and black truffle

Prosciutto & Funghi 490

พิซซ่าพาร์มาแฮมและเห็ด
Tomato, mozzarella cheese, parma ham, mushroom and grana cheese

Quattro Formaggi 450








(White Pizza)
พิซซ่ากับชีสสี่ชนิด
Mozzarella cheese, fontina, gorgonzola and pecorino







Diavola 420

พิซซ่าซาลามี่
Tomato, mozzarella cheese, salami picante, jalapeño chili

Napolitana 400

พิซซ่าสูตรดั้งเดิม
Tomato, mozzarella cheese, olives, capers and anchovy

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MOCKTAILS

Virgin Mojito 140 Pink Lemonade 140

Brown sugar | Mint leaf | Lime | Syrup

Pomegranate syrup | Lime | Soda

Thai Silk Lemonade 140 Pineapple Boost 180

Coriander | Lime | Syrup | Ginger Ale

Mango | Pineapple | Lime | Mint | Ginger

Mango Coco 180 Banana Yogurt 180

Mango | Coconut cream | Honey

Banana | Strawberry Yoghurt | Honey

JUICES & BLENDED

Juices 130 Blended 150

Coconut | Apple | Mango | Orange | Pineapple

Coconut | Apple | Mango
Orange | Watermelon | Pineapple

SOFT DRINKS

Soft Drinks 95

Pepsi | Pepsi Max | 7Up | Mirinda
Soda | Schweppes Tonic | Ginger Ale
Schweppes Lime Soda

WATER

Still Local 110 | 190 Sparkling Local 140 | 250

Chang (350 ml | 700 ml)

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Imported 140 | 250 Imported 160 | 250

Acqua Panna (500 ml | 750ml)

San Pellegrino (500 ml | 750ml)

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SPIRIT

GIN

Gordon	240
Bombay Sapphire	260
Anantara Origin	290
Hendrick's	380

RUM

Bacardi	240
Captain Morgan	240
Phraya rum	380
Ron Zacapa	450

BOURBON WHISKEY

Jim Beam	240
Maker's Mark	320

TENNESSE WHISKEY

Jack Daniel	260
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CANADIAN WHISKY

Canadian Club	240
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BLENDED IRISH WHISKY

John Jameson	260
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VODKA

Smirnoff	240
Absolut	260
Cîroc	350
Grey Goose	350
Belvedere	350

TEQUILA

Don Julio Reposado	450
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BLENDED SCOTCH WHISKY

Johnnie Walker Red Label	240
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Johnnie Walker Black Label	280
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Chivas Regal 12 Years	320
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Johnnie Walker Gold Label	380
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Johnnie Walker Double Black Label	380
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Johnnie Walker Platinum	450
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Johnnie Walker Blue Label	950
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BLENDED MALT SCOTCH WHISKY

Monkey Shoulder	350
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SINGLE MALT SCOTCH WHISKY

Glenmorangie original 10 years	380
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Ancnoc 12 years	450
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Old Pulteney 12 years	450
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Talisker 12 years	450
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Cragganmore 12 years	450
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Glenmorangie Ruban	480
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Glenmorangie Lasanta	480
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Singleton 18 years	650
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Macallan 12 years	720
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ANTIPASTI

Antipasti Platter **850**

โคลด์คัทและชีสจานรวม ****HB/FB/AC 450**
Prosciutto, coppa ham, salami Milano, bocconcini in olive oil, grana padano and taleggio served with grilled vegetables and rocket salad, fig compote, vegetables and olive pickle

Caprese **550**

สลัดชีสมอซซาเรลล่า ****HB/FB/AC 250**
Buffalo mozzarella cheese with cherry tomato, basil, anchovy and aged balsamic vinegar

Prosciutto di Parma **500**

พาร์มาแฮมและเมลอน
San Daniel parma ham with cantaloupe melon, rocket salad and balsamic reduction

Salmon Carpaccio **500**

แซลมอนคาร์ปาซโซ ****HB/FB/AC 250**
Thinly sliced raw salmon with organic vegetables, capers and lemon oil

Seared Scallop **480**

หอยเชลล์ย่าง ****HB/FB/AC 250**
Seared scallop with crispy parma ham, Cannellini bean puree infuse with black truffle and carrot butter sauce

Italian Chopped Salad **440**

สลัดผัก สไตลีโอิตาลีเยน
Cos and Iceberg lettuce, radicchio, tomato, olive, shallot, cucumber, avocado and parma ham with oregano dressing

Traditional Caesar Salad **320**

สลัดซีซาร์ สูตรดั้งเดิม
Cos lettuce with Caesar dressing, garlic croutons, crispy bacon, boiled egg, parmesan cheese

Arugula Salad **400**

สลัดร็อกเก็ตกับเห็ด
Rocket salad with wild mushroom balsamic wine tomato parmesan cheese, pistachio and balsamic vinegar

Eggplant Pamigiano **400**

มะเขือม่วงอบชีสและซอสมะเขือเทศ
Baked purple eggplant with mozzarella and parmesan cheese finish with fine tomato sauce and pesto

ZUPPE

Italian Seafood **400**

ซูปอาหารทะเล สไตลีโอิตาลีเยน
Italian seafood soup with fish, mussel, clam, shrimp and squid in chilli tomato broth, served with garlic toast







Italian Sausage & Tomato **280**

ซูปซันมะเขือเทศกับไส้กรอกอิตาลีเยน
Cream of tomato soup with Italian sausage, finished with basil pesto

Spinach & Broccoli **250**

ซูปผักโขมกับบลูคโคลี และพาร์มาแฮม
Spinach and broccoli soup with sous vide egg, parma ham and celery

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Buon 
Appetito

BAAN THALIA
ITALIAN RESTAURANT