



CICCHETTI

Cicchetti (“Chee-Keh-Tee”), is a selection featuring authentic Italian small dishes, like a classic Venetian bacaro.

At these casual and convivial spots, locals gather to enjoy glasses of wine alongside savory small bites, or cicchetti, Venice’s version of tapas. Cicchetti works best by ordering several plates to share, we recommend 2 to 3 plates per person.

1 select – 185 / 3 select – 495 / 5 select – 750

MEAT & SEAFOOD



Red Snapper Crudo, Oregano, Preserved Lemon, Herb Yogurt

Seared Prawns, Zucchini, Balsamic

Beef Carpaccio, Balsamic Reduction, Arugula, Parmesan Cheese

Caesar Salad, Baby Cos Lettuce, Anchovies, Quail Egg, Garlic, Croutons, Parmesan Cheese



Fritto Misto, Battered Squid, Prawns, Lemon Aioli

Polpetta, Beef and Pork Meatballs, Marinara Sauce

Poached Seabass, Lemon, Fennel

White Anchovies and Sage in Tempura, Lemon Aioli

Cold Cut Selection, Served With Crispy Bread & Pickles

VEGETARIAN

Marinated Olives, Lemon Zest, Roasted Garlic, Herbs (V)

Arancini, Wild Mushroom and Thyme Risotto Balls, Truffle Cream (V)

Fried Tortellini, Spinach & Ricotta Cheese, Tomato Ragu (V)

Eggplant Parmigiana, Tomatoes, Parmesan Cheese, Basil, Garlic, Onion (V)

Cheese Selection, Served With Crispy Bread & Pickles (V)

Live life the Venetian way with Buy 1 Get 1 Free Aperol Spritz!

Pair it with Cicchetti for an Enchanting Sunset Experience.

6:00 pm – 7:00 pm

ZUPPE

Zuppe Di Pomodoro

Tomato, Basil, Root Vegetables, Garlic, Onion, Butter, Olive Oil, Pesto, Croutons

350

Zuppe Frutti Di Mare

Andaman Reef Fish, Shrimps, Clams, Potatoes, Cream, Carrots, Celery in Sourdough Bread

450

CRÖSTINI

290 Per Plate

MEAT & SEAFOOD

Goats Cheese, Parma Ham, Figs

White Anchovies, Pesto, Sun Dried Tomato, Olives, Artichoke, Roasted Garlic

VEGETARIAN

Brie, Chilli Jam, Fresh Apple (V)

Whipped Ricotta, Sofitel Honey, Pistachios, Walnuts (V)

Bocconcini, Tomatoes, Arugula, Balsamic (V)

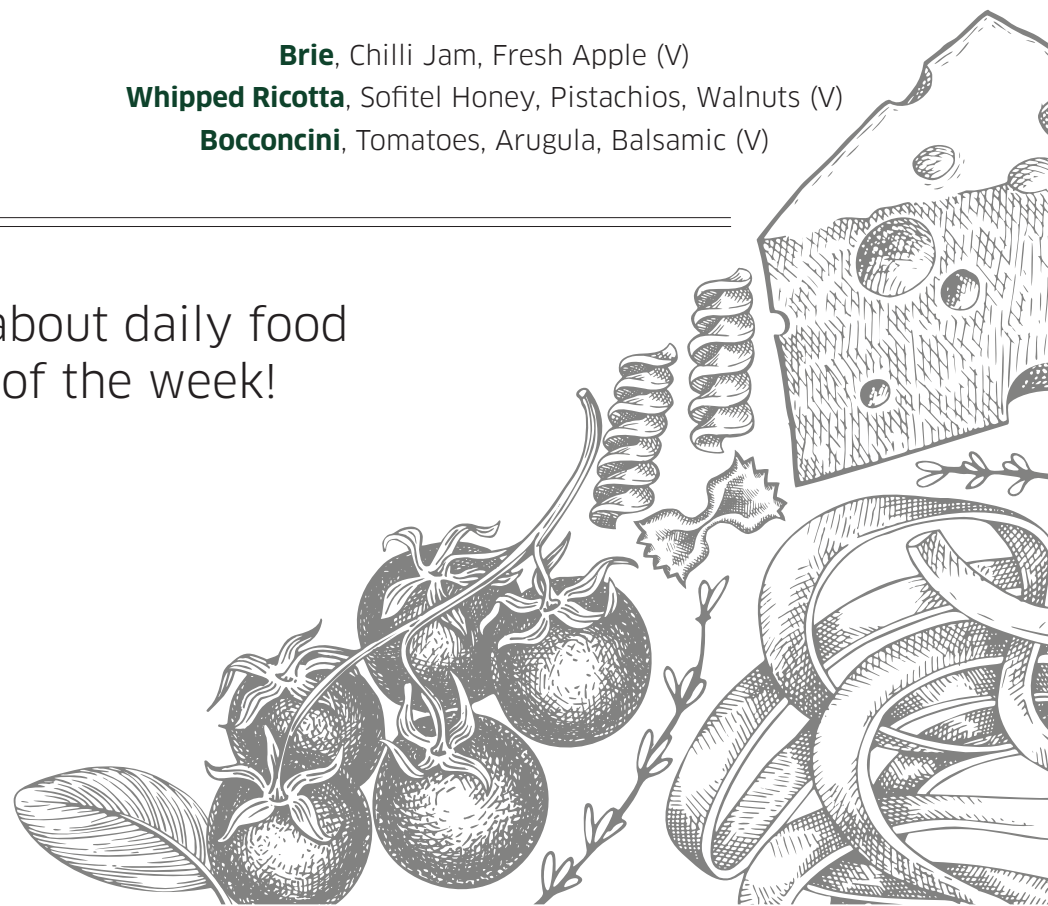
Ask our service team about daily food specials and wines of the week!

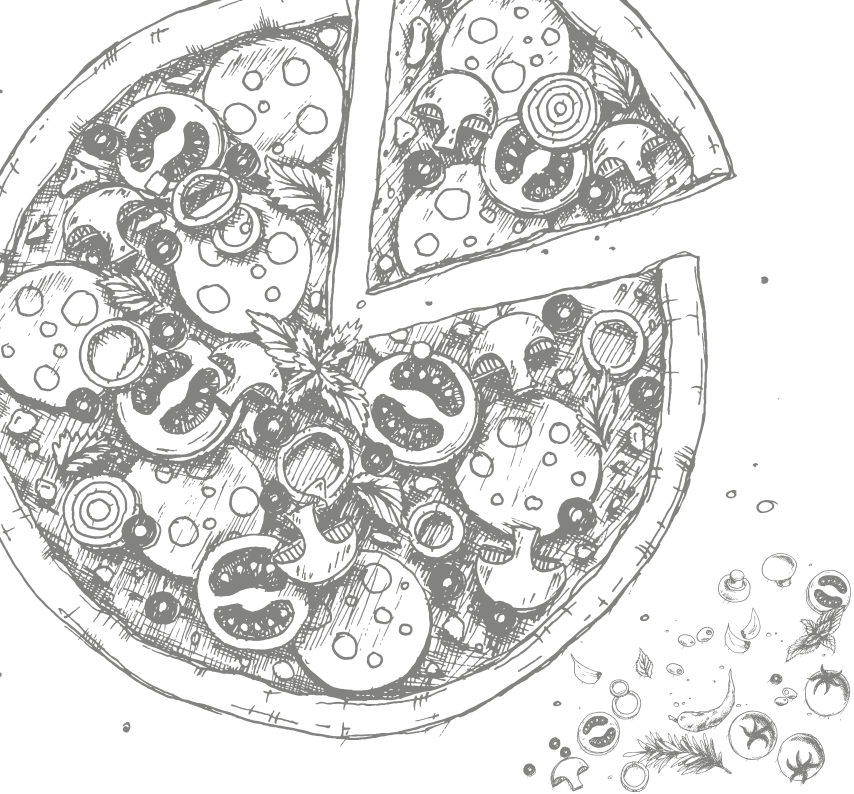


= Signature Dish, V = Vegetarian

Please let us know if you have any allergies or dietary requirements.

All prices are in Thai Baht and subject to 17% government tax and service charge.





PIZZA

CLASSIC PIZZA


Margherita – Tomato Base, Buffalo Mozzarella (V)
420

Diavola – Tomato Base, Shredded Mozzarella,
Spicy Salami, Chilli Flakes
490

Prosciutto Funghi – Tomato Base, Shredded
Mozzarella, Mushroom, Prosciutto
490

GOURMET PIZZA

Tom Yum Pizza – Tom Yum Sauce, Prawns,
Coriander, Tomatoes
490

 **Satay Gai** – Satay Chicken, Red Onion,
Peanuts, Coriander
490

Venezia Giardino – Tomato Base, Eggplant,
Mushrooms, Zucchini, Artichokes, Onion,
Oregano, Goats Cheese (V)
490


BIANCO

Carbonara – Bacon, Ham, Parmesan Cheese,
Caramelized Onions
450

Roast Chicken – Wood Fire Roasted Chicken Thigh,
Mushrooms, Parmesan, Truffle Oil, Fresh Spinach
450

4 Cheese – Mozzarella, Blue Cheese, Brie,
Gouda, Honey, Walnuts,
Grapes, Balsamic (V)
450

RISOTTO


 **Phuket Lobster**
Tom Yum
850

Risotto ai Funghi
Creamy Wild Mushrooms & Truffle Oil (V)
650

Grilled Andaman Sea Bass
Basil Pesto
650

PASTA

Upgrade to family size for additional **250**

Gnocchi – Pesto, Oven Dried Tomatoes, Walnuts (V) **420**
Squid Ink Spaghetti – Grilled Prawns, Crushed Tomatoes, Basil, Garlic **490**
Jumbo Rigatoni – Italian Sausage, Grilled Mushrooms, Cream **420**
 **Aragosta Linguine** – Lobster, Tomatoes, Garlic, Parsley **490**
Tagliatelle con Verdura – Crushed Tomatoes, Basil, Garlic (V) **420**

Carbonara Spaghetti – Pancetta, Parmesan Cheese, Egg Yolk, Garlic **420**
Fettuccini – Braised Lamb Shank, Goat's Cheese, Baked Tomatoes **490**
Pappardelle – Beef Cheeks, Mushroom Ragu, Burrata **490**
Spaghetti Bolognaise – Slow Cooked Beef Ragu, Tomatoes, Basil **450**
Spaghetti Aglio Olio – Fresh Chilli, Garlic, Olive Oil (V) **420**

MEAT & FISH

Wagyu Rib Eye – Mashed Potato, Wholegrain Mustard, Caramelized Onions, Garlic, Watercress

Sous Vide Lamb Shank – Mashed Potato, Green Olives, Thyme, Lemon

 **Grilled Sea Bass** – Fried Potatoes, Fennel, Butter Poached Garlic, Sauce Vierge

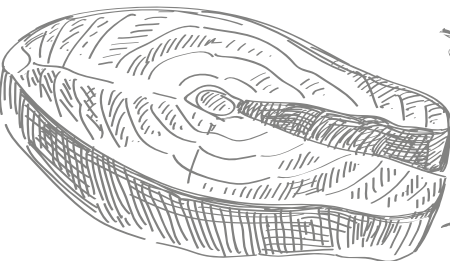
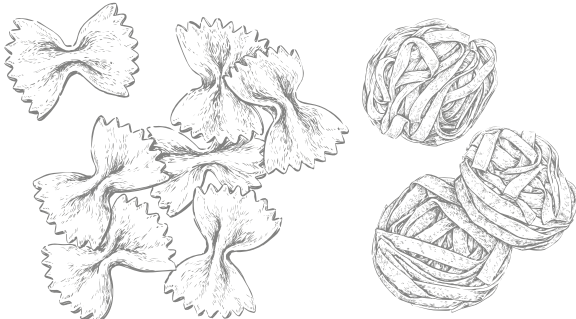
Grilled King Prawns – Fresh Chilli, Mango, Fresh Coconut Salsa

Cannelloni – Ricotta Cheese, Spinach, Tomatoes, Parmesan Cheese (V)

Grilled Australian Beef Tenderloin Tagliata - Truffle Mashed Potato, Onion, Garlic, Arugula, Balsamic, Red Wine, Parmesan Cheese

Pan-Fried Salmon – Zucchini, Red and Yellow Capsicum, Tomatoes, Basil Pesto Oil, White Wine, Arugula

1,290
890
750
690
450
990
790



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