

LUNCH MENU

APPETIZERS

BRUSCHETTE MISTE   340

Trio of Grilled Tuscany Bread; Classic Tomato Garlic & Basil Salsa, Truffle & Mascarpone Cheese and Anchovies & Genovese Pesto

RUCOLA E SALSICCIA   380

BBQ Smoked Italian Pork Sausage, Rucola Salad Quail Eggs, Radish, Chestnut & Fennel Seeds Grissini

PANZANELLA CON BURRATA   450

Rustic Bread & Heirloom Tomato Salad, Burrata Cheese Celery & Carrots Batonette, Modena Balsamic Reduction

INSALATA DI MARE PESTO E LIMONE  590

Andaman Seafood Salad, Ruby Potatoes, Red Spanish Onions Sun-Dried Tomatoes & Parsley, Garlic & Lemon Vinaigrette

SOUPS

ZUPPA DI MARE ALLA NAPOLETANA  380

Tomato & Saffron Flavored Andaman Seafood Soup Grilled Ciabatta Bread

PASTA AND RISOTTO

SPAGHETTI CHITARRA ALLA  380

CARBONARA E TARTUFO

Square-Cut Spaghetti, Organic Egg, Pecorino Cheese Sauce, Sautéed Pork Cheek & Sliced Black Truffle

PENNE ARRABBIATA E GAMERON  420

Spicy & Rich Garlic, Kalamata Olives, Chili Tomato Sauce & Black Tiger Prawns

RISOTTO AI FUNGHI PORCINI E   450

TARTUFO

Carnaroli Italian Rice, Cepe Mushrooms, Alba Truffle Paste & 24-Month Aged Parmesan Cheese


SPAGHETTI DI MARE  480

Seafood Spaghetti, Garlic, Olive Oil, Chili White Wine & Parsley Sauce

PIZZA

MARGHERITA  380

Classic Tomato Sauce, Mozzarella Cheese, Basil & Oregano

PROSCIUTTO E RUCOLA  450

Tomato Sauce, Mozzarella cheese, Parma Ham & Rocket Leaves

CAPRESE BIANCA   460

Mascarpone Cheese, Fresh Tomatoes, Mozzarella Cheese Bocconcini, Virgin Olive Oil, Fresh Basil & Oregano

MAIN COURSES

PARMIGIANA DI MELANZANE  320

Layered Baked Aubergine, Tomato Sauce Mozzarella Cheese, Basil & Parmesan Cheese

DENTICE AL CARTOCCIO  740

Baked Red Snapper Fillet, Ruby Potatoes, Capers, Kalamata Olives, Cherry Tomatoes, Shallot, Garlic & Fresh Basil

POLPO GRIGLIATO CON CREMA DI PISELLI  820

Sous Vide & Grilled Octopus, Smoked Green Pea Sauce Sun-Dried Tomatoes, Kalamata Olives & Candied Lemon

FILETTO DI CERNIA CON    890

ZUCCHINE E POMODORO

Pan-Fried Black Hybrid Grouper Fillet, Grilled Zucchini Roasted Vine Tomatoes & Lemon Butter Sauce

TAGLIATA DI MANZO RUCOLA E 1,100

PARMIGIANO

Wagyu M-2 Grilled & Sliced Australian Ribeye, Rucola & Tomato Confit Salad, Parmesan Cheese Shaved & Balsamic Drizzle

DESSERTS

GELATI 120

Choice of Flavours: Vanilla, Hazelnut, Chocolate Strawberry, Mango or Coconut

FRUTTA FRESCA 290

Seasonal Fresh Fruits

AFFOGATO 300

Scoop of Vanilla Ice Cream Drowned in Espresso

PANNACOTTA AI FRUTTI DELLA PASSIONE 320

Passion Fruit Pannacotta & Chocolate Ganache

IL TIRAMISU 350

Coffee Rum Socked Ladyfinger Biscuit, Mascarpone Cheese, Eggs Cream & Cocoa Powder

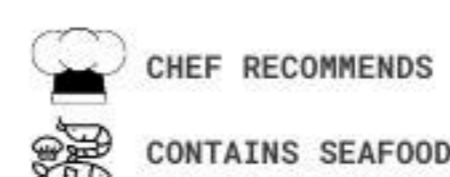
BABA AL RUM  420

Rum Liqueur Socked Vanilla Sponge Cake Whipped Cream & Fresh Strawberry

IL FAVORITO DI CHEF GIORDANO 480

Degustation of Tiramisu Panna Cotta, Baba and Ice Cream (Prepared at your table)



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



APPETIZERS

PEPATA DI COZZE E VONGOLE  360
White Wine & Garlic Sautéed Black Mussels
Baby Clams & Fresh Parsley

ANTIPASTO MISTO   430
Assorted Italian Cold Cuts & Cheeses, Pickles &
Rosemary Focaccia Bread

PANZANELLA CON BURRATA   450
Rustic Bread & Heirloom Tomato Salad, Burrata
Cheese, Celery & Carrots Batonette, Modena
Balsamic Reduction


TARTARE DI TONNO CON OLIVE  450
CAPPERI E INSALATA ROMANA
Yellow Fin Tuna Tartar, Leccino Olives, Lilliput
Capers, Cherry Tomatoes, Romaine Hearts &
Lemon-Garlic Dressing

CARPACCIO DI MANZO RUCOLA 540
E PARMIGIANO
M2 Wagyu Thin Sliced Beef Tenderloin, Garda
Extra Virgin Olive Oil, Sicilian Lemon, 24 Months
Aged Parmesan Shaved & Fresh Rocket Salad

POLENTA GRIGLIATA CON RAGU DI  550
CINGHIALE, SALSA AL GORGONZOLA E CRESCIONE
Grilled Herb Polenta, Wild Boar Ragù, Gorgonzola
Cheese Sauce & Wild Watercress

SOUPS

FUNGHI PORCINI, CHAMPIGNON E  320
TARTUFO
Cepe & Champignon Mushroom Soup, Truffle Essence

ZUPPA DI MARE ALLA NAPOLETANA  380
Tomato & Saffron Flavored Andaman
Seafood Soup, Grilled Ciabatta Bread

PASTA AND RISOTTO

SPAGHETTI CHITARRA ALLA  380
CARBONARA E TARTUFO
Square-Cut Spaghetti, Organic Egg & Pecorino
Cheese Sauce, Sautéed Pork Cheek & Sliced Black Truffle

BUCATINI AVELLINESE  380
Bucatini Pasta, Creamy Parmesan Cheese
Sauce, Pork Sausage & Smoked Ricotta

PENNE ARRABBIATA E GAMERONI  420
Spicy & Rich Garlic, Kalamata Olives, Chili
Tomato Sauce & Black Tiger Prawns

GNOCCHI ALLA SORRENTINA  420
Homemade Yukon Gold Potatoes Gnocchi
Mozzarella Cheese, Tomato Sauce & Italian Basil

RISOTTO AI FUNGHI PORCINI   450
E TARTUFO
Carnaroli Italian Rice, Cepe Mushrooms, Alba
Truffle Paste & 24-Month Aged Parmesan Cheese

RAVIOLI AGLI ASPARAGI CON  450
BURRO E SALVIA
Homemade Asparagus Stuffed Ravioli
Brown Butter Sage Sauce & Parmesan Cheese

SPAGHETTI DI MARE  480
Seafood Spaghetti, Garlic, Olive Oil
Chili, White Wine & Parsley Sauce

RISOTTO AL GRANCHIO E  480
POMODORO
Carnaroli Italian Rice, Blue Simmered Crab
Meat & Tomato Butter Sauce

PAPPARDELLA AL CINGHIALE   520
Flat Homemade Pappardelle, Slow Cooked
Wild Boar Ragù & Grated Roman Pecorino Cheese

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CHEF RECOMMENDS



VEGETARIAN



CONTAINS PORK



CONTAINS SEAFOOD



CONTAINS NUTS



SUSTAINABLE

PIZZA

| | |
|---|-----|
| MARGHERITA  | 380 |
| Classic Tomato Sauce, Mozzarella Cheese Basil & Oregano | |
| SALSICCIA E PROVOLONE  | 440 |
| Tomato Sauce, Provolone Cheese, Italian Pork Sausage | |
| PROSCIUTTO E RUCOLA  | 450 |
| Tomato Sauce, Mozzarella Cheese, Parma Ham & Rocket Leaves | |
| CAPRESE BIANCA   | 460 |
| Mascarpone Cheese, Fresh Tomatoes, Mozzarella Cheese Bocconcini, Virgin Olive Oil, Fresh Basil & Oregano | |
| PESTO, GAMBERETTI E PATATE   | 480 |
| Genovese Pesto, Mozzarella Cheese, Kalamata Olives, Potatoes & Prawns | |

DESSERTS

| | |
|--|-----|
| GELATI | 120 |
| Choice of Flavours: Vanilla, Hazelnut, Chocolate Strawberry, Mango or Coconut | |
| FRUTTA FRESCA | 290 |
| Seasonal Fresh Fruits | |
| AFFOGATO | 300 |
| Scoop of Vanilla Ice Cream Drowned in Espresso | |
| PANNACOTTA AI FRUTTI DELLA PASSIONE | 320 |
| Passion Fruit Pannacotta & Chocolate Ganache | |
| IL TIRAMISU | 350 |
| Coffee Rum Socked Ladyfinger Biscuit, Mascarpone Cheese, Eggs Cream & Cocoa Powder | |
| BABA AL RUM  | 420 |
| Rum Liqueur Socked Vanilla Sponge Cake, Whipped Cream & Fresh Strawberry | |
| IL FAVORITO DI CHEF GIORDANO | 480 |
| Degustation of Tiramisu Panna Cotta, Baba and Ice Cream (Prepared at your table) | |

MAIN COURSES

| | |
|--|-------|
| PARMIGIANA DI MELANZANE  | 320 |
| Layered Baked Aubergine, Tomato Sauce Mozzarella Cheese, Basil & Parmesan Cheese | |
| PORCHETTA DI POLLO CON INSALATA, GORGONZOLA E MANDORLE  | 540 |
| Sous Vide & Roasted Sage & Thyme Stuffed Chicken Thigh, Azura Salad, Gorgonzola Cheese Sauce & Roasted Almonds | |
| OSSOBUCO ALLA MILANESE CON PURE DI PATATE ALLO ZAFFERANO | 790 |
| Slow Cooked Wagyu Marrow Bone Beef, Saffron Mash Potatoes & Fresh Gremolada | |
| FILETTO DI CERNIA CON ZUCCHINE E POMODORO    | 890 |
| Pan-Fried Black Hybrid Grouper Fillet, Grilled Zucchini Roasted Vine Tomatoes & Lemon Butter Sauce | |
| CHEF'S GIORDANO SIGNATURE TIGER PRAWNS  | 1,180 |
| Sautéed Tiger Prawns, Orange & Pumpkin Mash, Tangerine Segments & Roasted Pumpkin Seeds | |
| FILETTO DI MANZO CON PATATE ARROSTO E SALSA AI FUNGHI PORCINI | 1,460 |
| Wagyu M-2 Grilled Australian Beef Tenderloin Roasted Rosemary-Garlic Potatoes, Glazed Baby Carrots & Cepe Mushroom Cream Sauce | |



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CHEF RECOMMENDS



VEGETARIAN



CONTAINS PORK



CONTAINS SEAFOOD



CONTAINS NUTS



SUSTAINABLE



AZURA

12:00 - 22:00 HOURS



KIDS MENU

APPETISERS

TRAMEZZINO PROSCIUTTO E FORMAGGIO  130

Cooked Ham & Cheddar Cheese Sandwich and French Fries

MINISTRONE DI VERDURE TARTUFO  140

Slow Cooked Mixed Vegetables Soup

PASTA AND RISOTTO

SPAGHETTI AL POMODORO  170

Spaghetti Tomatoe Sauce & Parmesan Cheese

PENNE PANNA E PARMIGIANO  170

Penne Cream Sauce & Parmesan Cheese

DESSERTS

FRUTTA FRESCA 100

Seasonal Fresh Fruits

GELATI 120

Choice of Flavours: Vanilla or Chocolate, Strawberry, Coconut (1 scoop)

MAIN COURSE

SCALOPPINA DI POLLO AL LIMONE 160

Pan-Seared Chicken Breast, Lemon Butter Sauce & Creamy Mashed Potatoes

FILETTO DI PESCE ALLA GRIGLIA CON PUREA DI PATATE  190

Grilled Seabass Fillet & Creamy Mashed Potatoes

PPESCE IN PASTELLA E PATATINE FRITTE  190

Buttered Seabass Fillet, Fresh Lemon and French Fries

PIZZA

PIZZA MARGHERITA  150

Tomato Sauce, Mozzarella Cheese & Oregano



CONTAINS SEAFOOD



CONTAINS PORK



CONTAINS NUTS



VEGETARIAN

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AZURA MENU

OPENING
HOURS

12:00 - 23:00

COGNAC

GLASS / BOTTLE

| | | |
|----------------------|-------|--------|
| Hennessey V.S.O.P. | 450 | 7,200 |
| Hennessey X.O. | 1,250 | 18,000 |
| Remy Martin V.S.O.P. | 400 | 6,500 |
| Remy Martin X.O. | 1,100 | 17,500 |
| Courvoisier V.S.O.P. | 400 | 6,500 |
| Courvoisier X.O. | 1,100 | 17,500 |

LIQUOR

GLASS / BOTTLE

| | | |
|----------------|-----|-------|
| Patron XO Café | 250 | 3,650 |
| Grand Marnier | 280 | |
| Cointreau | 280 | |
| Cavados | 280 | |
| Drambuie | 280 | |
| Amaretto | 240 | |
| Baileys | 240 | |
| Kahlua | 240 | |
| Malibu | 240 | |
| Sambuca | 240 | |
| Frangelico | 240 | |
| Galliano | 240 | |
| Midori | 240 | |
| Lemon cello | 240 | |



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**BUY 1
GET 1
FREE**

AZURA

HAPPY HOUR

17.00 - 18.00

SOFT DRINK

| | |
|----------------------------|----|
| Coke | 90 |
| Coke Light | 90 |
| Sprite | 90 |
| Fanta (Red, Orange, Green) | 90 |
| Soda Water | 90 |

FRUIT JUICE

| | |
|-------------|-----|
| Orange | 120 |
| Pineapple | 120 |
| Apple | 120 |
| Guava | 120 |
| Lime Squash | 120 |

MOCKTAIL

| | |
|--------------------|-----|
| Fruit Punch | 180 |
| Virgin Blue Hawaii | 180 |
| Virgin Mojito | 180 |
| Virgin Pina Colada | 180 |

CLASSIC COCKTAIL

| | |
|----------------------|-----|
| Bloody Mary | 240 |
| Blue Hawaii | 240 |
| Blue Lagoon | 240 |
| Caipirinha | 240 |
| Caipiroska | 240 |
| Daiquiri | 240 |
| Gin Fizz | 240 |
| Kamikaze | 240 |
| Mai Tai | 240 |
| Margarita | 240 |
| Mojito | 240 |
| Tequila Sunrise | 240 |
| Whiskey Sour | 240 |
| Long Island Iced Tea | 240 |
| Moscow Mule | 240 |
| Cosmopolitan | 240 |
| Pina Colada | 240 |

SPARKLING COCKTAIL

| | |
|---------------|-----|
| Aperol Spritz | 395 |
| Bellini | 395 |
| Kir Royal | 395 |

BEER

| | |
|------------------|-----|
| Asahi | 140 |
| Chang | 140 |
| Heineken | 140 |
| Leo | 140 |
| Singha | 140 |
| Tiger | 140 |
| San Miguel Light | 140 |

SPIRITS

GIN

| | |
|------------|-----|
| Gordon's | 230 |
| Tanqueray | 330 |
| Hendrick's | 380 |

RUM

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|---------------------|-----|
| Pampero Blanco | 230 |
| Havana 3 Years | 250 |
| Ron Zacapa 23 Years | 420 |

VODKA

| | |
|--------------|-----|
| Smirnoff Red | 230 |
| Absolut Blue | 240 |
| Ciroc | 330 |

TEQUILA

| | |
|---------------|-----|
| Sierra Silver | 230 |
| El Max | 230 |

HOUSE WINE

| | |
|---|-----|
| RED | 280 |
| Reservado Cabernet Sauvignon 2020 Chile | |
| WHITE | 280 |
| Chilano Sauvignon Blanc 2019 Chile | |
| SPARKLING WINE | 320 |
| Zardetto Prosecco Italy | |