

BAAN THALIA

ITALIAN RESTAURANT

ANTIPASTI

| | | |
|---|--|-----|
| | Pan-fried Jumbo Scallops | 640 |
| | With black truffles, salad greens and tarragon dressing | |
| | Beef Carpaccio | 650 |
| | With marinated mushrooms, rocket, pecorino cheese and truffle oil dressing | |
| ✓ | Bruschetta | 220 |
| | Grilled foccacia bread with tomato concassée | |
| ★ | Antipasti | 750 |
| | Chef's selection of the best Italian appetizers | |
| ✓ | Classic Italian Parmiggiana | 340 |
| | Eggplant, tomato sauce, Mozzarella and parmesan cheese | |

INSALATE

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|---|--|-----|
| ✓ | Caprese Salad | 490 |
| | Sliced tomato and buffalo mozzarella with extra virgin olive oil, fresh basil and grilled Focaccia bread | |
| ✓ | Signature Caesar Salad | 450 |
| | Prepared table side, garnished with your choice of: | |
| | Roasted chicken | 500 |
| ★ | Rock lobster | 650 |
| | Seafood Salad | 460 |
| | Mixed sea food salad with celery, garlic, onion, carrot, olive oil and lemon peel | |
| ✓ | Organic Salad | 430 |
| | With, artichokes, raddiccio, wild rocket, potatoes and porcini mushrooms | |

MINESTRE

| | | |
|---|--|-----|
| ★ | Broth of Roma Tomatoes | 350 |
| | A table side poured specialty with king crab meat, basil and avocado | |
| ✓ | Crema di Funghi | 270 |
| | Mushroom soup with truffle foam and garlic chips | |
| | Zuppa di Verdure con Frutti di Mare | 290 |
| | Vegetable soup with seafood | |



Signature dish



Vegetarian Cuisine

ราคานี้ไม่รวมค่าบริการ 10% และภาษี

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PIATTO PRINCIPALE

| | | |
|---|--|-------|
| | Padella Filetto di Branzino | 650 |
| | Pan roasted fillets of sea bass in herbs, with lemon and caper sauce, Roasted potatoes and vegetable stew | |
| ★ | Butter Fish Pave | 810 |
| | Roasted in pancetta and crispy angel hair pasta on rucola mash, with Foie Gras sauce | |
| ★ | Gamberoni alla Baan Thalia | 790 |
| | Grilled prawns with a sicilian sauce and polenta cake | |
| | Lento Stinco di Agnello Brasato | 790 |
| | Slow braised lamb shank with saffron risotto and Gremolata | |
| | Carré di Agnello | 990 |
| | Rack of New Zealand lamb with rosemary potatoes and Italian eggplant stew. | |
| | Padella Petto di Pollo | 580 |
| | Pan-fried chicken breast with sage and apple stuffing on masala sauce | |
| | Cotoletta di Maiale alla Griglia "Diavola" | 620 |
| | Grilled pork cutlet with spicy mushroom sauce | |
| ★ | Beef Tenderloin Fillet "Baan Thalia" | 1,050 |
| | 180 gram Australia beef fillet on vegetable potato cake, balsamic shallots and rosemary sauce | |
| ★ | Beef Ribeye | 1,890 |
| | U.S. dry aged beef ribeye on roasted potatoes and rosemary sauce | |
| ★ | Wagyu beef Tenderloin Fillet | 2,700 |
| | 250 gram Wagyu beef fillet on vegetable potato cake and truffel sauce | |
| ✓ | Malfatti | 370 |
| | Ricotta cheese dumpling with sauteed vegetable and mushrooms on green pea herb sauce | |

PASTA

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|--|---|-----|
| | Spaghetti or Penne | 480 |
| | Prepared your way with Carbonara, Bolognese, Arrabbiata, Napoletana or Gorgonzola sauce | |
| | Spaghetti or Penne ai Frutti de Mare | 540 |
| | Spaghetti with mixed seafood | |



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PASTA FATTA IN CASA

| | |
|--|-----|
| Lasagne Traditional home made beef lasagna | 510 |
| Homemade Ravioli Filled with Lobster and Mushrooms In saffron cream sauce | 590 |
| Canneloni di Pollo al Limone Homemade pasta tube filled with bechamel, mozzarella, parmesan, chicken breast, mushroom and lemon peel | 570 |
| Tagiatelle al Salmone With Tasmanian salmon in cream sauce | 570 |

RISOTTI

| | |
|--|-----|
| ★ Risotto Tom Yam Goong Thai spice-infused risotto with shrimp | 650 |
| Risotto ai Frutti di Mare Fresh local seafood with Mediterranean style risotto | 600 |

PIZZA

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|--|-----|
| ✓ Margherita con Burrata Tomato, burrata and basil oil | 520 |
| ✓ Quattro Formaggi Tomato, mozzarella, gorgonzola, burrata and parmesan | 590 |
| Frutti di Mare Tomato, rock lobster, mussels, shrimps, squid, garlic, extra virgin olive oil, lemon peel and lemon juice | 590 |
| ★ Baan Thalia Tomato, mozzarella, spinach, mushroom, ham, gorgonzola, garlic and chili | 510 |
| ★ Carpacciata Tomato, mozzarella, Australian beef tenderloin Carpaccio, parmesan, rocket, onion, celery and lemon peel | 690 |
| Prosciutto di Parma Tomato, mozzarella, Parma ham and rocket with truffle infused aged balsamic | 720 |

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DESSERT

| | |
|---|-----|
| Panna Cotta | 250 |
| Vanilla bean and cinnamon Panna Cotta with blueberry sauce | |
| Frozen Tropic | 240 |
| Orange and rum cream on a crispy chocolate base | |
| ★ Chocolate Lava | 340 |
| Warm liquid centered dark chocolate cake with vanilla ice cream | |
| Tiramisu | 280 |
| Baan Thalia version | |
| Crème Brûlée | 240 |
| Lightly scented with chili | |

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