

Our food selection is based on locally sourced products from
our own hydroponic garden / mushroom house

FOR OUR VEGETARIAN GUEST

Bruschetta Grilled bread / Diced tomatoes/ Fresh basil / Olive oil / Balsamic vinegar	240
Melanzane Alla Parmigiana (D) Eggplant / Tomato sauce / Mozzarella / Parmesan cheese	340
Caprese Salad (D/N/V) Sliced tomato / Buffalo mozzarella / Olive oil / Fresh basil / Grilled focaccia bread	510
Crema di Funghi (D/GF) Mushroom soup / Truffle foam / Garlic chips	270
Zuppa di Verdure (N/GF) Vegetable soup / Basil pesto	240
Risotto Allo Zafferano (D/GF) Green asparagus / Roasted pumpkin / Gorgonzola/ Saffron	550
Spaghetti or Penne (N/D) Arrabbiata/ Pesto or Napoletana sauce	480
Margherita con burrata (D) Tomato sauce / Local burrata del casaro / Basil oil	520
Vegetariana (D) Tomato sauce / Zucchini / Bell peppers / Baby spinach / Mozzarella	490
Funghi Misti (D) Tomato sauce / Mixed mushroom / Cheese	420

FOR OUR VEGAN GUEST

Bruschetta Grilled bread/ diced tomatoes/ fresh basil/ olive oil/ balsamic vinegar	240
Zuppa di Verdure (N/GF) Vegetable soup/ basil	240
Risotto Allo Zafferano (GF) Green asparagus/ roasted pumpkin/ Saffron	550
Vegetariana Tomato sauce/ zucchini/ bell peppers/ baby spinach	490
Funghi Misti Tomato sauce/ mixed mushroom	420

"Life is a combination of magic and pasta"
- Federico Fellini

* Signature dish (V) Vegetarian (C) Chili (N) Nut (S) Seafood (D) Dairy product (GF) Gluten free
All prices are in Thai Baht and are subject to 10% service charge and government taxes



ITALIAN CLASSIC

Negroni Gin, Martini vermouth, campari	360
Negroni Sbagliato Prosecco, Martini, vermouth, campari	360
Americano Campari, Martini vermouth, soda water	290
Bellini Peach puree, Prosecco	290
Spritz Veneziano Aperol, Prosecco, soda water	290

SIGNATURE COCKTAIL

Baan Thalia Caipirinha Cachaça, Lime, Brown sugar, Passion Fruit	290
Khun Jim's Spice Bourbon whiskey, Fernet Branca, Lime, Ogreat syrup	
H&L Margarita Tequila, Cointreau, Honey, Lemon	
Hua Hin Sour Gin, Homemade Time syrup, Lime, Egg white, Moonson Shiraz	
Violeta Martini Vodka, Martini rosso, Lime, Syrup, Red Grape	

CLASSIC COCKTAIL

Rum Negroni Dark rum, Campari, Sweet Vermouth	260
Espresso Martini Vodka, Kahlua, Espresso	
Gimlet Gin, Lime, Syrup	

MOCKTAIL

Virgin Apple Mojito Fresh Mint/ Apple juice / Lime/ Sugar/ Ginger Ale.	180
Pink Lemonade Lemon/ Pomegranate Syrup/ Sugar/ Soda.	
Thai Silk Lemonade Fresh Coriander/ Lime/ Syrup/ Ginger Ale.	

APERITIFS

Martini Rosso	220
Martini Bianco	220
Martini Extra Dry	220
Campari	240
Ricard Pastis	220
Pernod	220
Pimm's No.1	220
Fernet Branca	480

BLEND SCOTCH WHISKY

Johnnie Walker Red Label	240
Chivas Regal 12 years	320
Johnnie Walker Black Label 12 years	320
Johnnie Walker Gold Label	380
Johnnie Walker Blue Label	950

BLENDED MALT SCOTCH WHISKY

Monkey Shoulder	350
-----------------	-----

BOURBON WHISKY

Jim Beam	240
Makers Mark	320

CANADIAN WHISKY

Canadian Club	240
---------------	-----

BLENDED IRISH WHISKY

Jameson	260
---------	-----

All Prices listed are in Thai Baht and are subjected to 10% service charge and 7% government tax.



THAI SPIRITS

Mekhong 220

GIN

Gordon 240
Iron Balls 350
Hendricks's 380

TEQUILA

Lunazul Blanco 240
Don Julio Reposado 450

VODKA

Absolut 260
Ketel One 280
Ciroc 350
Belvedere 350

RUM

Pampero Blanco 240
Bacardi Light 240
Captain Morgan 240
Ron Zacapa 23 years 450

COGNAC

Remy Martin V.S.O.P 480
Martell V.S.O.P 520
Hennessy V.S.O.P 520
Hennessy X.O 950

LIQUEURS

Sambuca 180
Limoncello 180
Amaretto 260
Tia Maria 260
Baileys 260
Drambuie 280
Kahlua 280
Cointreau 280
Grand Marnier 280
Jägermeister 340

SHERRY

Tio Pepe Fino 280

PORT WINE

Taylor's 10 years 260

Our food selection is based on locally sourced products from our own hydroponic garden / mushroom house

LE NOSTRE PIZZE

Margherita con burrata (D/N) 520
Tomato sauce / Local burrata from Del Casaro / Basil oil/ Pesto

Vegetariana(D) 490
Tomato sauce / Zucchini / Bell peppers / Baby spinach / Mozzarella

Funghi Misti (D) 420
Tomato sauce / Mixed mushroom / Cheese

Baan Thalia (D/C) ★ 550
Tomato sauce / Mozzarella / Spinach / Mushrooms / Ham / Gorgonzola / Garlic / Chili

Diavola (D/C) ★ 520
Villani Salami Venticina / Fennel seeds / Chili / Roasted onion / Bell pepper / Mozzarella cheese / Tomato sauce / Basil

Pancetta Affumicata E Ananas (D) 510
Smoked bacon / Pineapple

Prosciutto di Parma (D) 540
Tomato stew / Mozzarella / Italian Villain Parma ham / Black olives / Rocket leaf

Frutti di mare (D/S) 540
Mozzarella / Tomato sauce / Squid / Mussels / Sea bass / Shrimp



Lo Sapevi Che..... La Pizza Margherita:

In 1889, 28 years after the unification of Italy, during a visit to Naples of Queen Margherita of Savoy, wife of King Umberto I, chef Raffaele Esposito of Pizzeria Brandi and his wife created a pizza resembling the colors of the Italian flag, red (tomato), white (mozzarella) and green (basil).

They named it after the Queen - Pizza Margherita.



All Prices listed are in Thai Baht and are subjected to 10% service charge and 7% government tax.

★ Signature dish (V) Vegetarian (C) Chili (N) Nut (S) Seafood (D) Dairy product (GF) Gluten free
All prices are in Thai Baht and are subject to 10% service charge and government taxes

Our food selection is based on locally sourced products from
our own hydroponic garden / mushroom house

PRIMI PIATTI

RISOTTI

Risotto Allo Zafferano (V/D/GF) Green asparagus / Roasted pumpkin / Gorgonzola	550
Risotto Tom Yum Goong (S/GF) ★ Thai spice-infused risotto with shrimp	650
Risotto ai Frutti di Mare (S/D) Fresh local seafood / Squid / Seabass / Shrimps / Mediterranean style risotto	620

PASTA

Spaghetti or Penne (N/D) Arrabbiata / Pesto or Napoletana sauce	480
Spaghetti ai Frutti di Mare (S) Fresh local seafood / Squid / Mussels / Seabass / Shrimps / Garlic / White wine / Tomatoes	620
Bucatini Alla Carbonara (D) Pancetta / Pecorino / Parmesan cheese / Crushed garlic / Egg yolk / Black pepper	480
Rigatoni Alla Bolognese (D) Beef tenderloin ragout in red wine sauce / Rosemary	520

PASTA FATTA IN CASA

Lasagna (D) Traditional homemade beef lasagna	530
Ravioli Ripieni Di Aragosta E Funghi (S/D) In saffron cream sauce filled / Lobster / Mushrooms	620
Gnocchi (D/GF) Potato gnocchi / Roasted cherry tomatoes / Fresh basil / Gorgonzola / Parmesan cheese	510



★ Signature dish (V) Vegetarian (C) Chili (N) Nut (S) Seafood (D) Dairy product (GF) Gluten free
All prices are in Thai Baht and are subject to 10% service charge and government taxes

SPECIAL



PARMESAN WHEEL PASTA SPECIAL

All pasta and Risotto are finished
tableside in our Parmesan wheel

Risotto with seasonal mushroom	490
Penne with home grown mushrooms in cream sauce	430
Spaghetti cacio e pepe "Cheese & Pepper"	400
Spaghetti with chicken and pancetta in vodka sauce	460



MUSHROOM DELIGHT 999

Inclusive of one glass of house white
or red wine

This menu is all about the mushroom, and we invite
you to revel in Chef's celebration of mushrooms,
straight from our on-resort mushroom house.
Treat your taste buds with this specially designed
4-course menu.

Appetizer

Beef carpaccio with sautéed mushrooms
Shaved Parmesan cheese and rocket leaves

Soup

Mushroom espresso with Italian black truffle

Main Course

Pan-fried Salmon on Mushroom risotto,
grilled asparagus and glazed carrots

Dessert

Baan Thalia Tiramisu

★ Signature dish (V) Vegetarian (C) Chili (N) Nut (S) Seafood (D) Dairy product (GF) Gluten free
All prices are in Thai Baht and are subject to 10% service charge and government taxes

Our food selection is based on locally sourced products from
our own hydroponic garden / mushroom house

ANTIPASTI

Carpaccio Di Manzo (D/GF) Marinated mushrooms / Rocket / Pecorino cheese / Truffle oil dressing	680
Bruschetta Grilled bread with diced tomatoes / Fresh basil / Olive oil / Balsamic vinegar	240
Tagliere di Antipasti (best for sharing) (D) * Chef's selection of the best Italian appetizers / Villani Italian salami ventrecina / Napoli / Parma ham / Pickles / Roasted bell peppers / Bruschetta / Mozzarella / Marinated olives / Pickled pearl onions / Gherkins / Figs	740
Melanzane Alla Parmigiana (D) Eggplant / Tomato sauce / Mozzarella / Parmesan cheese	340
Frittura di Calamari (S) Pesto dip / Tartar and chili sauce	450

INSALATE

Insalata Caprese (D/N/V) Tomato / Buffalo mozzarella / Olive oil / Fresh basil / Grilled focaccia bread	510
Local Burrata "Del Casaro" (D/GF) * Rocket leaves / Figs / Villani Parma Ham / Organic cherry tomatoes	560
La Nostra Insalata Di Cesare (D/S/GF) * Lettuce / Anchovy Add Roasted chicken	450 510

MINESTRE

Crema di Funghi (V/D/GF) Mushroom soup / Truffle foam / Garlic chips	270
Zuppa di Verdure (V/N/GF) Vegetable soup / Basil pesto	240
Zuppa di Aragosta (S/D) Lobster soup	320

Say Ciao! to the authentic Italian cheeses made fresh daily in Hua Hin....
At Del Casaro, select the finest quality and freshest ingredients to produce authentic Italian cheeses.
Products are locally made and full of daily freshness. We follow Italian traditional recipes, and together with
our Italian cheese makers, we provide tastes and quality reminiscent of products made in Italy.

* Signature dish (V) Vegetarian (C) Chili (N) Nut (S) Seafood (D) Dairy product (GF) Gluten free
All prices are in Thai Baht and are subject to 10% service charge and government taxes

Our food selection is based on locally sourced products from
our own hydroponic garden / mushroom house

SECONDI PIATTI

Filetto Di Branzino In Padella (S/D/GF) * Pan roasted filets of sea bass in herbs / Lemon / Caper sauce / Roasted potatoes / Vegetable stew	670
Salmon Norvegese In Padella (S/D/GF) Pan fried Norwegian salmon green asparagus / Lemon butter sauce / Saffron risotto	690
Gamberoni alla Baan Thalia (S/D/GF) Grilled prawns / Sicilian sauce / Polenta cake	790
Pollo "Saltimbocca" Chicken fillet sautéed / Sage / Parma ham / Marsala wine	510
Costoletta di Agnello Australian lamb cutlets / Rosemary potatoes / Baby carrot / Spinach	1,350
Filetto di Maiale Arrosto Avvolto in Pancetta (D) Roast pork tenderloin in pancetta wrap / Grilled asparagus / Potato cake creamy / Mushroom herb sauce	620
Filetto Di Manzo "Baan Thalia" 180-gr Australian Angus grain-fed beef fillet / Pan-fried Foie gras on vegetable potato cake / Balsamic shallots / Rosemary sauce	1,150
Controfiletto Di Manzo (D/GF) 250 gram Ribeye Australian Angus grain-fed over 200 days / Roast potatoes / Gorgonzola sauce	1,290

SIDE DISHES

Grilled green Asparagus with parmesan	120
Steamed Broccoli with brown almond butter	120
Roasted Potatoes / Olive oil / Rosemary	90

* Signature dish (V) Vegetarian (C) Chili (N) Nut (S) Seafood (D) Dairy product (GF) Gluten free
All prices are in Thai Baht and are subject to 10% service charge and government taxes