

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 Gin Rum Vodka Tequila Triple Sec Lime Pepsi	280	Piña Colada Rum Malibu Pineapple juice Coconut cream Sugar	280
		Mai Tai Rum 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	600
Thai Tajima     Wagyu beef ribeye เนื้อวากิวริบอาย Grilled Wagyu beef ribeye with baby potato confit, rocket, tomato and whisky sauce	1,800 **HB/FB/AC 1,000	Local free-range duck breast     อกเป็ด Roasted duck breast with sautéed radicchio, roasted beetroot, fig and mulberry pepper sauce	650
Thai Tajima      Wagyu beef tenderloin เนื้อสันในออสเตอเลีย Roasted Wagyu beef tenderloin with parmesan spinach crispy parma ham, red wine sauce and balsamic vinegar	1,800 **HB/FB/AC 1,000		

PESCE

Salmon    แซลมอน Seared salmon with mussel, wild rocket fine pizzaiola	600 **HB/FB/AC 250	Seabass Milanese     ปลากระพง Pan-fried breaded seabass with raw green asparagus	500
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VEGETARIAN

Arugula insalat    สลัดร็อกเก็ตกับเห็ด Rocket salad with wild mushroom balsamic, wine tomato, parmesan cheese, pistachio and balsamic	400	Ravioli     พาสต้ายัดไส้ผักโขมและชีส Homemade pasta filling with spinach and ricotta cheese finish with mushroom and tomato cream sauce	400
Eggplant Pamigiano    มะเขือม่วงอบชีสและซอสมะเขือเทศ Baked purple eggplant with mozzarella and parmesan cheese finish with fine tomato sauce and pesto	400	Baked cauliflower     ดอกกะหล่ำอบกับทรัฟเฟิล Baked cauliflower with white bean puree infuse with black truffle and carrot butter sauce	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** 400
 สปาเก็ตตี้เส้นดำทะเล
 Spaghetti black ink with shrimp, clam, squid and mussel in spicy olive oil
- Capellini with crab meat** 420
 คาเปลลินี่ซอสเนื้อปู
 Capellini with crab meat, asparagus garlic, chili and parsley
- 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 di Arselle** 400
 สปาเก็ตตี้ซอสไวน์ขาวและหอยลาย
 Spaghetti with white wine, tomato, garlic, chilli, clam

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** 550
 พิซซ่าคาร์บอนาร่าและเห็ดทรัฟเฟิลดำ
 Mozzarella cheese, parmesan cheese, bacon and black truffle
- Diavola** 420
 พิซซ่าซาลามี่
 Tomato, mozzarella cheese, salami picante jalapeño chili
- Prosciutto & Funghi** 490
 พิซซ่าพาร์มาแฮมและเห็ด
 Tomato, mozzarella cheese, parma ham, mushroom and grana cheese
- Napolitana** 400
 พิซซ่าสูตรดั้งเดิม
 Tomato, mozzarella cheese, olives capers and anchovy
- Quattro Formaggi (White Pizza)** 450
 พิซซ่ากับชีสสี่ชนิด
 Mozzarella cheese, fontina gorgonzola and pecorino

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MOCKTAILS

- Virgin Mojito** 140
 Brown sugar | Mint leaf | Lime | Syrup
- Pink Lemonade** 140
 Pomegranate syrup | Lime | Soda
- Thai Silk Lemonade** 140
 Coriander | Lime | Syrup | Ginger Ale
- Pineapple Boost** 180
 Mango | Pineapple | Lime | Mint | Ginger
- Mango Coco** 180
 Mango | Coconut cream | Honey
- Banana Yogurt** 180
 Banana | Strawberry Yoghurt | Honey

JUICE & BLENDS

- Juiced** 130
 Coconut | Apple | Mango | Orange | Pineapple
- Blended** 150
 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**
Chang (350 ml | 700 ml) 110 | 190
- Imported**
Acqua Panna (500 ml | 750ml) 140 | 250
- Sparkling Local**
Chang (350 ml | 700 ml) 140 | 250
- Imported**
San Pellegrino (500 ml | 750ml) 160 | 250

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SPIRIT












GIN		TEQUILA	
Gordon	240	Don Julio Blanco	450
Bombay Sapphire	260	BLENDED SCOTCH WHISKY	
Anantara Origin	290	Johnnie Walker	240
Hendrick's	380	Red Label	
		Johnnie Walker	280
RUM		Black Label	
Bacardi	240	Chivas Regal 12 Years	320
Captain Morgan	240	Johnnie Walker	380
Phraya rum	380	Gold Label	
Ron Zacapa	450	Johnnie Walker	380
		Double Black Label	
BOURBON WHISKEY		Johnnie Walker Platinum	450
Jim Beam	240	Johnnie Walker Blue Label	950
Maker's Mark	320	BLENDED MALT SCOTCH WHISKY	
		Monkey Shoulder	350
TENNESSE WHISKEY		SINGLE MALT SCOTCH WHISKY	
Jack Daniel	260	Glenmorangie	380
		original 10 years	
CANADIAN WHISKY		Ancnoc 12 years	450
Canadian Club	240	Old Pulteney 12 years	450
		Talisker 12 years	450
BLENDED IRISH WHISKY		Cragganmore 12 years	450
John Jameson	260	Glenmorangie Ruban	480
		Glenmorangie Lasanta	480
VODKA		Singleton 18 years	650
Smirnoff	240	Macallan 12 years	720
Absolut	260		
Ciroc	350		
Grey Goose	350		
Belvedere	350		

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ANTIPASTI

Antipasti Platter    	850	Italian Chopped Salad 	440
โคลด์คัทและชีสจากรวม	**HB/FB/AC 450	สลัดผัก สไตลล์อิตาลี	
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		Cos and Iceberg lettuce, radicchio, tomato, olive, shallot, cucumber, avocado and parma ham with oregano dressing	
Caprese   	550	Traditional Caesar Salad    	400
สลัดชีสมอซซาเรลล่า	**HB/FB/AC 250	สลัดซีซาร์ สูตรดั้งเดิม	
Buffalo mozzarella cheese with cherry tomato, basil, anchovy and aged balsamic vinegar		Cos lettuce with Caesar dressing, garlic croutons, crispy bacon, boiled egg, parmesan cheese	
Prosciutto di Parma  	500	Arugula Insalata   	400
พาร์มาแฮมและเมลอน	**HB/FB/AC 250	สลัดร็อกเก็ตกับเห็ด	
San Daniel parma ham with cantaloupe melon, rocket salad and balsamic reduction		Rocket salad with wild mushroom balsamic wine tomato parmesan cheese, pistachio and balsamic vinegar	
Wagyu Beef Carpaccio  	600	Eggplant Pamigiano   	400
เนื้อวากิวคอปาชโซ	**HB/FB/AC 300	มะเขือม่วงอบชีสและซอสมะเขือเทศ	
Thinly sliced raw beef with organic vegetables, capers and lemon oil		Baked purple eggplant with mozzarella and parmesan cheese finish with fine tomato sauce and pesto	
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			

ZUPPE

Italian Seafood   	400		
ซูปอาหารทะเล สไตลล์อิตาลี			
Italian seafood soup with fish, mussel, clam, shrimp and squid in chilli tomato broth, served with garlic toast			
Italian Sausage & Tomato    	300		
ซูปซันมะเขือเทศกับไส้กรอกอิตาลี			
Cream of tomato soup with Italian sausage, finished with basil pesto			
Spinach & Broccoli    	300		
ซูปผักโขมกับบล็อกโคลี่ และพาร์มาแฮม			
Spinach and broccoli soup with sous vide egg, parma ham and celery			

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Buon 
Appetito

BAAN THALIA
ITALIAN RESTAURANT