

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

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PIZZA

- QUATTRO FORMAGGI** 🍷🥛 330
Tomato, Taleggio, mozzarella gorgonzola and fontina cheese
- PEPPERONI** 🌶️🥛 330
Tomato, mozzarella, spicy chorizo bell peppers and chili flakes
- MARGHERITA** 🍷🥛 290
Tomato, mozzarella, and basil
- DI MARE** 🍷🥛 350
Tomato, mozzarella, assorted seafood and fresh oregano
- VEGETARIANA** 🍷🥛 310
Tomato, mozzarella, zucchini eggplant, artichoke and roasted bell peppers

GOURMET PIZZA

- BAAN THALIA** 🍷🥛 390
Tomato, mozzarella barbequed flavored rock lobster Kalamata olives and red onion jam
- PIZZA MASCARPONE E CRUDO** 🍷🥛 410
Tomato, mascarpone, parma ham and arugula leaves
- SICILIANA** 🍷🥛🥜 420
Buffalo mozzarella, mortadella arugula, tomato confit, balsamic glaze, pistachio grain

CONTORNI SIDE DISHES 🍷

- Sautéed mushroom 90
- Mashed potato 🥛 90
- Sautéed spinach 🥛 90
- Roasted potato 90
- Roasted vegetables 90
- French fries 90

ANTIPASTI STARTERS

- ANTIPASTO BAAN THALIA** 🍷🥛 790
(suggested for 2 persons)
Artichoke salad with arugula and Grana buffalo mozzarella with Roma tomato and aged balsamic grilled vegetables, Parma Ham and melon, coppa Ham, salame Milano, Grana padano, taleggio, pecorino cheese
- FRITTURA DEL MEDITERRANEO** 🍷🥛 320
Deep fried squid, prawns and vegetables with garlic and lemon mayonnaise
- INSALATA DI SPINACI** 🍷🥛 280
Warm baby spinach salad with braised onion bacon and Parmigiano shavings, balsamic dressing
- MOZZARELLA DI BUFALA** 🍷🥛 420
E POMODORO ALLA CAPRESE
Imported creamy southern Italian buffalo mozzarella, tomato, arugula leaves and extra virgin olive oil
- PROSCIUTTO E MELONE** 🍷 330
Parma ham with Cantaloupe melon
- CARPACCIO DI MANZO** 🥛 360
Thin raw slices of beef tenderloin with arugula, grilled mushrooms, sundried tomatoes, Parmigiano flakes, lemon and extra virgin olive oil
- FEGATO GRASSO D'ANATRA** 🍷🥜 550
Foie gras with fig marmalade, tandoori roasted pistachios and Italian espresso coffee sauce
- PARMIGIANA DI MELANZANE** 🍷🥛 290
Baked layers of eggplant with mozzarella tomato sauce and basil

ZUPPE SOUP

- VELLUTATA DI CECI E CROSTINI** 🍷🥛 240
DI PANE AL PEPE NERO ED OLIO TARTUFATO
Velouté of chickpeas with black pepper flavoured croutons and scent of truffle oil
- ZUPPETTA DI PESCE** 🍷🌶️ 320
Seafood soup with barley, sea scallop prawn, mussel, thyme and tomato confit



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RISOTTI RISOTTO

RISOTTO ZAFFERANO CAPESANTE E GAMBERI 🍷🌶️
Carnaroli rice with fresh prawns and sea scallops, Spanish saffron

350

LE CARNI MEAT

BAAN THAI **TAGLIATA DI MANZO E FEGATO D'ANATRA**
200 grams grilled and sliced Australian grain fed beef tenderloin, duck liver
Sautéed mushrooms, tomato confit arugula, and Parmigiano shavings

1,300

COSTOLETTE DI AGNELLO
Grilled lamb chops with sautéed eggplants,
grilled polenta and gorgonzola cheese sauce

950

I PESCI SEAFOOD

SALMONE IN PADELLA 🍷
Pan fried salmon fillet with caramelized
spring onions and fennels with grilled zucchini

560

**BRANZINO CON CAPPERI
E POMODORINI, SU LETTO
DI MELANZANE** 🍷
Pan fried sea bass fillet, capers
and cherry tomatoes with smoked eggplant

570

BAAN THAI **GRIGLIATA MISTA** 🍷
Grilled seafood platter, with seabass fillet
tiger prawns, rock lobster, squid
rosemary and lemon vinaigrette

1,200

PASTE FRESCHE FRESH PASTA

LASAGNA AL FORNO 🌿
Italian traditional layers of fresh egg pasta
baked with beef ragout ,besciamel sauce
Parmigiano and mozzarella cheese

350

BAAN THAI **PICI ALLA CHIANTIGIANA**
Homemade "Pici" pasta with 12 hour
braised Australian beef tenderloin
in a rich red wine sauce

340

**TAGLIATELLE CON FUNGHI
E TIMO, AL PROFUMO DI LIMONE** 🌿
Homemade pasta with mushrooms
thyme and scent of fresh lemon

330

GNOCCHI DI PATATE 🍷🌶️
Homemade gnocchi with mussels
and zucchini flavored with rosemary

290

PASTE SECCHHE DRY PASTA

BAAN THAI **SPAGHETTI AI FRUTTI DI MARE** 🍷🌶️ 360
Spaghetti seafood with a light spicy tomato sauce,
served in paper papilotte

LINGUINE ALLE VONGOLE 🍷🌶️ 340
Linguine sautéed with fresh clams in white wine
sauce, chili and tomato confit

RIGATONI « 13 GOBBI » 🌿🌿 390
Rigatoni pasta, with fresh tomato and basil sauce
tossed with Bufala mozzarella

BAAN THAI **OUR SIGNATURE
BUCATINI CARBONARA** 🍷 320
Bucatini pasta with pancetta, black pepper
egg yolk in Parmigiano cheese wheel tableside

