





À LA CARTE

APPETISERS

Almost a Pizza 	650
Celery root pizza with creamy celery root, spicy herb oil, salad with pomegranate molasses	
Sea and Earth Tartare 	950
Beef and tuna tartare, capers, anchovies in oil, celery, apple and caviar	
Our Italian Sashimi 	890
Amberjack infused in red beet juice, red beet miso, sea grapes, parsley, leche de tigre and wasabi tobiko	
A Very Special Italian Velouté 	650
Chickpea creamy soup, tahina, Parmigiano "meatballs", lemon zest	
Da Condividere, To Share 	S 850 L 1,500
Selection of cheese and salumi	
Sides 	
Focaccia with sun-dried tomatoes and burrata	450
Focaccia bianca mortadella and mozzarella, whole wheat hot bread with olive oil foam and black salt	450

PASTE E RISOTTI

Rigatoni alla Carbonara 	750
Rigatoni pasta "al dente", egg yolk, Pecorino cheese and guanciale (cured pork cheek)	
Risotto ai Porcini and Truffle 	1,050
Traditional risotto made with carnaroli, Parmigiano Reggiano, porcini mushrooms, thyme and seasonal truffle	
Spaghetti Cacio E Pepi Dal Mondo 	1,050
Spaghetti "Cacio e peppers from the world"	
Liquid Parmigiano Reggiano Stuffed Ravioli, Butter, and Seasonal Truffle 	900
One of our Glass Hostaria signature for over 13 years	
Veggie Lasagna 	880
An all vegetarian, lasagne with the flavour and colours of Italy	

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SECOND COURSES

Chilean Seabass, Lemon Potato, and Seasonal Vegetables 	1,700
Seabass poached in olive oil, delicate lemon potato purée and steamed seasonal vegetables	
Wagyu Beef, Tamarind Demiglace, Salsify with Beef Tail and Banana Foam 	3,500
Cooked slowly medium rare, finished on the grill for smokiness, salsify, completed with a velvety tamarind and tamarind demi-glace and banana oxtail foam	
Cotoletta alla Milanese 	2,200
A classic: bone in veal steak slowly coated with breadcrumbs and cooked in clarified butter. Served with potato wedges and pickled vegetables	
Whole Atlantic Lobster 	3,200
Grilled lobster tail, polenta and white cheddar, served with creamy lobster bisque	

DESSERTS

Condensed Milk, Espresso Gelatine, Sanded Almonds, and Bailey's Ice Cream 	460
Artisanal condensed milk, liquorice, pepper scented espresso gelatin spheres, sanded almonds and a luscious Bailey's ice cream	
Passion Fruit, Popcorn and Dulce de Leche 	460
Passion fruit with dulce de leche and popcorn ice cream	
Tiramisu 	510
Our version of a tiramisu all in a chocolate sphere	
Pumpkin and Mango, Walnut, and Caramel Ice Cream 	460
Pumpkin two ways with mango coulis, served with walnut and caramel ice cream	



Prices are in Thai Baht and subject to 10% service charge and applicable government tax. Please inquire with service attendants if you have any dietary restrictions, allergies, or special considerations.