



AZURA

MENU

LUNCH MENU

APPETIZERS

BRUSCHETTE MISTE

Trio of Grilled Tuscany Bread; Classic Tomato Garlic & Basil Salsa, Truffle & Mascarpone Cheese and Anchovies & Genovese Pesto

RUCOLA E SALSICCIA

BBQ Smoked Italian Pork Sausage, Rucola Salad Quail Eggs, Radish, Chestnut

PANZANELLA CON BURRATA

Rustic Bread & Heirloom Tomato Salad, Burrata Cheese Celery & Carrots Batonette, Modena Balsamic Reduction

INSALATA DI MARE PESTO E LIMONE

Andaman Seafood Salad, Ruby Potatoes, Sun-Dried Tomatoes & Parsley, Garlic & Lemon Vinaigrette

SOUPS

ZUPPA DI MARE ALLA NAPOLETANA

Tomato & Saffron Flavored Andaman Seafood Soup Grilled Ciabatta Bread

PASTA AND RISOTTO

SPAGHETTI CHITARRA ALLA

CARBONARA E TARTUFO
Square-Cut Spaghetti, Organic Egg, Pecorino Cheese Sauce, Sautéed Pork Cheek & Sliced Black Truffle

PENNE ARRABBIATA E GAMERON

Spicy & Rich Garlic, Kalamata Olives, Chili Tomato Sauce & Black Tiger Prawns

RISOTTO AI FUNGHI PORCINI E

TARTUFO
Carnaroli Italian Rice, Cepe Mushrooms, Truffle Paste & 24-Month Aged Parmesan Cheese

SPAGHETTI DI MARE

Seafood Spaghetti, Garlic, Olive Oil, Chili White Wine & Parsley Sauce

PIZZA

MARGHERITA

VEGAN OPTION
Classic Tomato Sauce, Mozzarella Cheese, Basil & Oregano

PROSCIUTTO E RUCOLA

Tomato Sauce, Mozzarella cheese, Parma Ham & Rocket Leaves

CAPRESE BIANCA

Mascarpone Cheese, Fresh Tomatoes, Mozzarella Cheese Bocconcini, Virgin Olive Oil, Fresh Basil & Oregano

MAIN COURSES

PARMIGIANA DI MELANZANE

Layered Baked Aubergine, Tomato Sauce Mozzarella Cheese, Basil & Parmesan Cheese

DENTICE AL CARTOCCIO

Baked Red Snapper Fillet, Ruby Potatoes, Capers, Kalamata Olives, Cherry Tomatoes, Shallot, Garlic & Fresh Basil

POLPO GRIGLIATO CON CREMA DI PISELLI

Sous Vide & Grilled Octopus, Smoked Green Pea Sauce Sun-Dried Tomatoes, Kalamata Olives & Candied Lemon

FILETTO DI CERNIA CON

ZUCCHINE E POMODORO

Pan-Fried Black Hybrid Grouper Fillet, Grilled Zucchini Roasted Vine Tomatoes & Lemon Butter Sauce





TAGLIATA DI MANZO RUCOLA E

PARMIGIANO

Wagyu M-2 Grilled & Sliced Australian Ribeye, Rucola & Tomato Confit Salad, Parmesan Cheese Shaved & Balsamic Drizzle

DESSERTS

GELATI (1 scoop)

Choice of Flavours: Vanilla  Hazelnut  
Chocolate, Strawberry, Mango or Coconut 

FRUTTA FRESCA

Seasonal Fresh Fruits

AFFOGATO

Scoop of Vanilla Ice Cream Drowned in Espresso

PANNACOTTA AL FRUTTI

DELLA PASSIONE

Passion Fruit Pannacotta & Chocolate Ganache

IL TIRAMISU

Coffee Rum Socked Ladyfinger Biscuit, Mascarpone Cheese, Eggs Cream & Cocoa Powder

BABA AL RUM

Rum Liqueur Socked Vanilla Sponge Cake Whipped Cream & Fresh Strawberry

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.



VEG



VEGAN



SUSTAINABLE



CONTAINS EGG



CONTAINS SHELLFISH



CONTAINS DAIRY



CONTAINS NUTS



CONTAINS GLUTEN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. PLEASE INQUIRE WITH SENIOR MANAGEMENT IF YOU HAVE ANY DIETARY RESTRICTIONS, ALLERGIES OR SPECIAL CONSIDERATIONS.



AZURA

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APPETIZERS

PEPATA DI COZZE E VONGOLE

GLUTEN FREE

White Wine & Garlic Sautéed Black Mussels
Baby Clams & Fresh Parsley

ANTIPASTO MISTO

Assorted Italian Cold Cuts & Cheeses, Pickles &
Rosemary Focaccia Bread

PANZANELLA CON BURRATA

Rustic Bread & Heirloom Tomato Salad, Burrata
Cheese, Celery & Carrots Batonette, Modena
Balsamic Reduction

TARTARE DI TONNO CON OLIVE CAPPERI E INSALATA ROMANA

Yellow Fin Tuna Tartar, Leccino Olives, Lilliput
Capers, Cherry Tomatoes, Romaine Hearts &
Lemon-Garlic Dressing

CARPACCIO DI MANZO RUCOLA E PARMIGIANO GLUTEN FREE

M2 Wagyu Thin Sliced Beef Tenderloin, Garda
Extra Virgin Olive Oil, Sicilian Lemon, 24 Months
Aged Parmesan Shaved & Fresh Rocket Salad

POLENTA GRIGLIATA CON RAGU DI CINGHIALE, SALSA AL GORGONZOLA E CRESCIONE

GLUTEN FREE

Grilled Herb Polenta, Wild Boar Ragù, Gorgonzola
Cheese Sauce

SOUPS

FUNGHI PORCINI, CHAMPIGNON E

TARTUFO GLUTEN FREE

Cepe & Champignon Mushroom Soup, Truffle Essence

ZUPPA DI MARE ALLA NAPOLETANA

Tomato & Saffron Flavored Andaman
Seafood Soup, Grilled Ciabatta Bread

PASTA AND RISOTTO

SPAGHETTI CHITARRA ALLA CARBONARA E TARTUFO

Square-Cut Spaghetti, Organic Egg & Pecorino
Cheese Sauce, Sautéed Pork Cheek & Sliced Black Truffle

BUCATINI AVELLINESE

Bucatini Pasta, Creamy Parmesan Cheese
Sauce, Pork Sausage & Smoked Ricotta

PENNE ARRABBIATA E GAMERONI

VEGAN OPTION

Spicy & Rich Garlic, Kalamata Olives, Chili
Tomato Sauce & Black Tiger Prawns

GNOCCHI ALLA SORRENTINA

Homemade Yukon Gold Potatoes Gnocchi
Mozzarella Cheese, Tomato Sauce & Italian Basil

RISOTTO AI FUNGHI PORCINI E TARTUFO GLUTEN FREE

Carnaroli Italian Rice, Cepe Mushrooms, Alba
Truffle Paste & 24-Month Aged Parmesan Cheese

RAVIOLI AGLI ASPARAGI AL POMODORO

Homemade Asparagus Stuffed Ravioli
Tomato Sauce Fresh Basil & parmesan Cheese

SPAGHETTI DI MARE

Seafood Spaghetti, Garlic, Olive Oil
Chili, White Wine & Parsley Sauce

RISOTTO AL GRANCHIO E POMODORO GLUTEN FREE

Carnaroli Italian Rice, Blue Simmered Crab
Meat & Tomato Butter Sauce

PAPPARDELLA AL CINGHIALE

Flat Homemade Pappardelle, Slow Cooked
Wild Boar Ragù & Grated Roman Pecorino Cheese

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.



VEG



VEGAN



SUSTAINABLE



CONTAINS
EGG



CONTAINS
SHELLFISH



CONTAINS
DAIRY



CONTAINS
NUTS



CONTAINS
GLUTEN

PIZZA

MARGHERITA

VEGAN OPTION

Classic Tomato Sauce, Mozzarella Cheese
Basil & Oregano

SALSICCIA E PROVOLONE

Tomato Sauce, Provolone Cheese, Italian Pork Sausage

PROSCIUTTO E RUCOLA

Tomato Sauce, Mozzarella Cheese, Parma Ham
& Rocket Leaves

CAPRESE BIANCA

Mascarpone Cheese, Fresh Tomatoes, Mozzarella
Cheese Bocconcini, Virgin Olive Oil, Fresh Basil & Oregano

PESTO, GAMBERETTI E PATATE

Genovese Pesto, Mozzarella Cheese, Kalamata
Olives, Potatoes & Prawns

DESSERTS

GELATI

Choice of Flavours: Vanilla, Hazelnut, Chocolate
Strawberry, Mango or Coconut

FRUTTA FRESCA

Seasonal Fresh Fruits

AFFOGATO

Scoop of Vanilla Ice Cream Drowned in Espresso

PANNACOTTA AI FRUTTI DELLA

PASSIONE

Passion Fruit Pannacotta & Chocolate Ganache

IL TIRAMISU

Coffee Rum Socked Ladyfinger Biscuit, Mascarpone
Cheese, Eggs Cream & Cocoa Powder

BABA AL RUM

Rum Liqueur Socked Vanilla Sponge Cake
Whipped Cream & Fresh Strawberry

IL FAVORITO DI CHEF GIORDANO

Degustation of Tiramisu Panna Cotta
Baba and Ice Cream

MAIN COURSES

PARMIGIANA DI MELANZANE

Layered Baked Aubergine, Tomato Sauce
Mozzarella Cheese, Basil & Parmesan Cheese

PORCHETTA DI POLLO CON

INSALATA, GORGONZOLA E MANDORLE

Sous Vide & Roasted Sage & Thyme Stuffed
Chicken Thigh, Azura Salad, Gorgonzola Cheese
Sauce & Roasted Almonds

OSSOBUCO ALLA MILANESE CON PURE DI PATATE ALLO ZAFFERANO

Slow Cooked Wagyu Marrow Bone Beef, Saffron
Mash Potatoes & Fresh Gremolada

FILETTO DI CERNIA CON

ZUCCHINE E POMODORO

Pan-Fried Black Hybrid Grouper Fillet, Grilled Zucchini
Roasted Vine Tomatoes & Lemon Butter Sauce

CHEF'S GIORDANO SIGNATURE

TIGER PRAWNS

Sautéed Tiger Prawns, Orange & Pumpkin Mash
Roasted Pumpkin Seeds

FILETTO DI MANZO CON PATATE

ARROSTO E SALSA AI FUNGHI PORCINI

Wagyu M-2 Grilled Australian Beef Tenderloin
Roasted Rosemary-Garlic Potatoes, Glazed
Baby Carrots & Cepe Mushroom Cream Sauce



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AZURA

MENU



12:00 - 22:00 HOURS



KIDS MENU

APPETISERS

TRAMEZZINO PROSCIUTTO E FORMAGGIO

Cooked Ham & Cheddar Cheese Sandwich
and French Fries

MINISTRONE DI VERDURE TARTUFO

Slow Cooked Mixed Vegetables Soup

PASTA AND RISOTTO

SPAGHETTI AL POMODORO

Spaghetti Tomatoe Sauce & Parmesan Cheese

PENNE PANNA E PARMIGIANO

Penne Cream Sauce & Parmesan Cheese

DESSERTS

FRUTTA FRESCA 100

Seasonal Fresh Fruits

GELATI 120

Choice of Flavours: Vanilla or Chocolate,
Strawberry, Coconut (1 scoop)

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