



Free Wifi
Wifi : Siam
Password: welcome1318

Antipasti

- 1. POPIA TOD** (1)(6)(14)* ปอเปี๊ยะทอด
Involtini Thailandesi vegetariani fritti
Springroll with mixture of vegetables
- 2. SATÈ KHAI** (5)(6)(14) สะเต๊ะไก่
Spiedini di pollo in salsa Thai
Chicken skewers marinated in Thai spices
- 3. TUNG THONG** (1)(2)(6)(14)* ถุ้งทอง
Saccottini fritti ripieni di gamberi
Fried rice flour bags with shrimps
- 4. TOD MAN PLA** (4)(6)(14)* ทอดมันปลา
Polpettine di pesce fritto con fagiolini
Fried fish burgers with green beans
- 5. TOD MAN KHOONG** (1)(2)(6)(14)* ทอดมันกุ้ง
Polpettine di gamberi fritte
Fried shrimp burgers
- 6. KHOONG HOM PHA** (1)(2)(6)(14)* กุ้งห่มผ้า
Gamberi ricoperti con foglie di pasta di riso fritti
Fried shrimp covered with rice flour
- 7. POPIA SOD** (1)(6)* ปอเปี๊ยะสด
Involtini Thailandesi vegetariani freschi
Fresh springroll with mixture of vegetable
- 8. ANTIPASTO MISTO** (1)(2)(4)(5)(6)(14)*
per 2 persone
per 3 persone

Zuppe

9. **TOM YAM KHOONG** ^{(2)(4)*} ต้มยำกุ้ง
Zuppa con gamberi, funghi, lemon grass e galanga
Soup with shrimp, mushrooms, lemon grass and galangal
10. **TOM KHA KHAI** ⁽⁴⁾ ต้มขาไก่
Zuppa di pollo con latte di cocco, funghi e galanga
Chicken soup with coconut milk, mushrooms and galangal
11. **TOM YAM TALAY** ^{(2)(4)(14)*} ต้มยำทะเล
Zuppa con frutti di mare, funghi, lemon grass e galanga
Soup with seafood, mushrooms, lemon grass and galangal
12. **TOM JUED WOONSEN** ⁽⁴⁾⁽⁶⁾⁽⁹⁾ ต้มจืดวุ้นเส้น
Zuppa di maiale con spaghetti di soia, sedano, cavolo e carote
Pork soup with soy spaghetti, celery, cabbage and carrots

Uova e Verdure

13. **PAD PAK RUAMMIT** ⁽¹⁴⁾ ผัดผักรวมมิตร
Verdure miste e funghi saltati con salsa di ostriche
Sautéed mixed vegetables and mushrooms with oyster sauce
14. **PAD KRA PHAO PAK** ⁽⁴⁾⁽⁶⁾ ผัดกระเพาผัก
Verdure miste saltate con basilico, cipolla e fagiolini
Sautéed mixed vegetables with basil, white onion and green beans
15. **PAD PAK PRIEW WAAN** ⁽⁶⁾⁽¹⁴⁾ ผัดผักเปรี้ยวหวาน
Verdure miste saltate in salsa agrodolce con ananas, cetrioli e pomodori
Sautéed mixed vegetables in sweet and sour sauce with with pineapple, cucumber and tomatoes
16. **KHAI JEOW MOO SAB** ⁽³⁾⁽⁶⁾ ไข่เจียวหมูสับ
Thai omelette con maiale tritato e saltato in salsa di soia
Sautéed Thai omelette with minced pork
17. **KHAI JEOW** ⁽³⁾ ไข่เจียว
Thai omelette
18. **KHAI YAT SAI** ⁽¹⁾⁽³⁾⁽⁴⁾⁽⁶⁾ ไข่ยัดไส้
Maiale con verdure in agrodolce avvolto nell'uovo
Thai pork stuffed omelette



Curry



Accompagnato da riso bianco

19. **KAENG KIEW WAN KHAI** (4) แกงเขียวหวานไก่
Pollo con curry verde, bamboo, latte di cocco, basilico e peperoni
Chicken with green curry, bamboo, coconut milk, basil and sweet peppers
20. **KAENG DAENG KHAI** (4) แกงแดงไก่
Pollo con curry rosso, bamboo, latte di cocco, basilico e peperoni
Chicken with red curry, bamboo, coconut milk, basil and sweet peppers
21. **KAENG GA REE** (4) แกงกะหรี่
Pollo o manzo con curry giallo, latte di cocco e patate
Chicken or beef with yellow curry, coconut milk and potatoes
22. **KAENG MASSAMAN** (4)(8) แกงมัสมั่น
Pollo o manzo con curry Massaman, latte di cocco, patate, cipolla bianca e arachidi
Chicken or beef with Massaman curry, coconut milk, potatoes, white onions and peanuts
23. **KAENG PANENG** (4)(8) แกงพะแนง
Pollo o manzo con curry Panang, latte di cocco, foglie di limone e peperoni
Chicken or beef with Panang curry, coconut milk, lemon leaves and sweet peppers
24. **CHOO CHEE KHOONG** (2)(4)* ชูฉี่กุ้ง
Gamberi con curry rosso, latte di cocco, foglie di limone e peperoni
Shrimp with red curry, coconut milk, lemon leaves and sweet peppers

❧ Pietanze ❧

25. **PAD PHONG GAREE** ^{(3)(6)(9)*} ผัดผงกะหรี่กุ้ง
Gamberi saltati con curry giallo, uova, sedano e peperoni
Sautéed shrimp with yellow curry, eggs, celery and sweet peppers
26. **KHAI PAD MED MAMUANG** ⁽⁶⁾⁽⁸⁾ ไก่ผัดเม็ดมะม่วง
Pollo saltato con anacardi, pasta di chili, cipolla e peperoni
Sautéed chicken with cashews, chili paste, white onion and sweet peppers
27. **PAD PRIEW WAAN** ⁽⁶⁾ ผัดเปรี้ยวหวาน
Verdura saltata in salsa agrodolce con cetrioli, ananas, pomodoro, peperoni e pollo o maiale o manzo
Sautéed vegetables in sweet and sour sauce with cucumber, pineapple, tomato, sweet peppers and chicken or pork or beef
28. **PAD KHING** ⁽⁶⁾⁽¹⁴⁾ ผัดขิง
Pollo o maiale saltato con zenzero, funghi, cipolla bianca e peperoni
Sautéed chicken or pork with ginger, white onion, mushrooms and sweet peppers
29. **PAD KEANG PHA KHAI** ⁽⁴⁾⁽⁶⁾⁽⁹⁾ ผัดแกงป่าไก่
Pollo saltato con curry rosso, funghi, bamboo, fagiolini e basilico
Sauteed chicken with red curry, mushrooms, bamboo, green beans and basil
30. **PAD KRA PHAO** ⁽⁴⁾⁽⁶⁾ ผัดกะเพรา
Pollo o manzo o maiale saltato con basilico, cipolla, fagiolini, peperoni e funghi
Sautéed chicken or beef or pork with basil, white onions, green beans, sweet peppers and mushrooms
31. **NEANAM MAN-HOI** ⁽⁶⁾⁽¹⁴⁾ เนื้อผัดน้ำมันหอย
Manzo saltato con salsa di ostriche e funghi
Sautéed beef with oyster sauce and mushrooms
32. **KHAI TOD** ⁽⁴⁾ ปีกไก่ทอด
Ali di pollo fritte
Fried chicken wings



Riso



- 34.A KAO PAD** ⁽²⁾⁽³⁾⁽⁶⁾⁽⁹⁾⁽¹⁴⁾ ข้าวผัด
Riso saltato con pollo o maiale o manzo, uova, carote e cipollotto
Stir-fried rice with chicken or pork or beef, egg, carrots and spring onion
- 34.B KAO PAD KHOONG** ^{(2)(3)(6)(9)(14)*} ข้าวผัดกุ้ง
Riso saltato con gamberi, uova, carote e cipollotto
Stir-fried rice with shrimp, egg, carrots and spring onion
- 35. PAD GRA-PHAO RAAD KHAO KHAI DAO** ⁽⁶⁾⁽¹⁴⁾ ข้าวราดกระเพาะ ไข่ดาว
Pollo o maiale saltato con basilico, peperoni accompagnato da riso bianco e uovo fritto
Sautéed chicken or pork with basil, sweet peppers served with white rice and thai style fried egg
- 36. KAO PAD PRIG-GAENG** ⁽⁴⁾⁽⁶⁾ ข้าวผัดพริกแกง
Riso saltato con curry rosso con funghi, bamboo, fagiolini, basilico e pollo o maiale o manzo
Stir-fried rice with red curry with mushrooms, bamboo, green beans, basil and chicken or pork or beef
- 37. KAO PAD SAPPAROT** ^{(4)(6)(8)*} ข้าวผัดสับปะรด
Riso saltato con gamberi, ananas, anacardi e carote
Stir-fried rice with shrimp, pineapple, cashews and carrots
- 38. KAO PAAW (KAO SOI)** ข้าวเปล่า
Riso bianco/*Boiled white rice*
- 39. KAO NIEW** ข้าวเหนียว
Riso glutinoso/*Sticky rice*



Spaghetti



- 40. PAD THAI** ^{(2)(3)(4)(6)*} ผัดไทย
Tagliatelle di riso con gamberi, uova, germogli di soia e cipollotto
Rice noodles with shrimp, egg, soya bean sprouts and spring onion
- 41. SIAM TAGLIATELLE** ⁽⁴⁾
Tagliatelle di riso con curry giallo, latte di cocco e pollo
Rice noodles with yellow curry, coconut milk and chicken
- 42. PAD SI-YEW** ⁽³⁾⁽⁴⁾⁽⁶⁾ ผัดซีอิ้ว
Pappardelle di riso con uova, verdure, pollo o maiale o manzo
Rice flakes with eggs, vegetables, chicken or pork or beef
- 43. PAD WOONSEN** ⁽³⁾⁽⁴⁾⁽⁶⁾ ผัดวุ้นเส้น
Spaghetti di soia con uova e verdure miste, pollo o maiale o manzo
Soy spaghetti with eggs and mixed vegetables, chicken or pork or beef

Insalate

44. **YAM TALEY** ^{(2)(4)(9)(14)*} ยำทะเล
Insalata di frutti di mare, succo di limone e sedano
Seafood salad, lemon juice and celery
45. **YAM WOONSEN TALEY** ^{(2)(4)(9)(14)*} ยำวุ้นเส้นทะเล
Insalata di frutti di mare con spaghetti di soia, succo di limone e sedano
Seafood salad with soy spaghetti, lemon juice and celery
46. **YAM WOONSEN MOO SAB** ⁽⁴⁾⁽⁶⁾⁽⁹⁾ ยำวุ้นเส้นหมูสับ
Insalata di maiale con spaghetti di soia, succo di limone e sedano
Pork salad with soy spaghetti, lemon juice and celery
47. **LAAB MOO** ⁽⁴⁾ ลาบหมู
Maiale tritato con menta e peperoncino secco
Chopped pork with mint and dried chilli
48. **NAMTOK MOO** ⁽⁴⁾ น้ำตกหมู
Insalata di maiale grigliato con peperoncino
Grilled pork salad with chili pepper
49. **SOM TAM THAI** ⁽⁴⁾⁽⁵⁾ ส้มตำไทย
Insalata di papaya verde limone, pomodoro, arachidi, fagiolini e peperoncino
Green papaya salad, lemon, tomato, peanuts, green beans and chili
50. **SOM TAM PLARHA** ⁽⁴⁾ ส้มตำปลาร้า
Insalata di papaya verde, limone, pomodoro, fagiolini, peperoncino e salsa di pesce thailandese
Green papaya salad, lemon, tomato, green beans, chilli and thai fish sauce
51. **SOM TAM KHOONG SADUNG** ^{(2)(4)(5)*} ส้มตำกุ้งสด
Insalata di papaya verde, limone, pomodoro, arachidi, fagiolini, peperoncino e gamberi
Green papaya salad, lemon, tomato, peanuts, green beans, chili and shrimp

Pesce

52. **PLA NUNG MANAO** (4)(6)* ปลาึ่งมะนาว
Pesce al vapore con succo di limone, sedano, lemongrass e peperoni
Steamed fish with lemon juice, celery, lemongrass and sweet peppers
53. **PLA RAAD PRIK** (4)(6)(14)* ปลาราดพริก
Pesce fritto nature con salsa al tamarindo e peperoni
Deep fried fish with tamarind sauce and sweet peppers
54. **PLA PRIEW-WANN** (6)(14)* ปลาเปรี้ยวหวาน
Pesce fritto nature con con cetrioli, ananas, pomodoro, peperoni e salsa agrodolce
Deep fried fish with cucumber, pineapple, tomato, sweet peppers and sweet and sour sauce
55. **MEANG PLA TOO** (4)(9)* เมียงปลาทุ
Pesce fritto nature con verdure fresche, peperoni e spaghetti di riso
Deep fried fish with fresh vegetables, sweet peppers and rice noodles

Special Menu

56. **KUA KHING MOO** (4)(6) คั่วกลิ้งหมู
Maiale tritato e fagiolini con curry tradizionale della Thailandia meridionale
Chopped pork and green beans with traditional curry from southern Thailand
57. **SUKI THALEEY** (6)(9)(14)* สุกี้ทะเล
Zuppa di spaghetti di soia, sedano e frutti di mare
Soy spaghetti soup, celery and seafood
58. **KHOITEOW MOO** (4)(6)(9) ก๋วยเตี๋ยวมู
Ramen thailandese con tagliatelle di riso, maiale, sedano e germogli di soia
Thai ramen with rice noodles, pork, celery and soya bean sprouts

Dolce

60. **KAO-NIEW MAMUANG** ข้าวเหนียวมะม่วง
Riso glutinoso con latte di cocco e mango dolce
Sticky rice with coconut milk and sweet mango
61. **KWEY BUAT-CHII** กล้วยบวชชี
Banana in latte di cocco
Banana in coconut milk
62. **PANNA COTTA AL MANGO** (7)
63. **SANG KAHYA FUG THONG** (3) สังขยาฟักทอง
Zucca ed uova con latte di cocco cotta al forno
Baked pumpkin and eggs with coconut milk

A tutti i clienti:

Le nostre proposte alimentari contengono ingredienti coinvolti in allergie e intolleranze fra quelli citati nell'allegato II del Reg CE 1169/2011.

Per tutti i chiarimenti in merito, potete rivolgerVi al nostro personale preparato per fornirVi tutte le informazioni specifiche.

Qualora desideriate una preparazione personalizzata, saremo lieti di servirVi.

**Presenza di prodotti surgelati*

1	Cereali contenenti glutine, cioè: grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati e prodotti derivati, tranne: a) sciroppi di glucosio a base di grano, incluso destrosio; b) maltodestrine a base di grano; c) sciroppi di glucosio a base di orzo; d) cereali utilizzati per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola
2	Crostacei e prodotti a base di crostacei.
3	Uova e prodotti a base di uova.
4	Pesce e prodotti a base di pesce, tranne: a) gelatina di pesce utilizzata come supporto per preparati di vitamine o carotenoidi; b) gelatina o colla di pesce utilizzata come chiarificante nella birra e nel vino.
5	Arachidi e prodotti a base di arachidi.
6	Soia e prodotti a base di soia, tranne: a) olio e grasso di soia raffinato; b) tocoferoli misti naturali (E306), tocoferolo D-alfa naturale, tocoferolo acetato D-alfa naturale, tocoferolo succinato D-alfa naturale a base di soia; c) oli vegetali derivati da fitosteroli e fitosteroli esteri a base di soia; d) estere di stanolo vegetale prodotto da steroli di olio vegetale a base di soia.
7	Latte e prodotti a base di latte (incluso lattosio), tranne: a) siero di latte utilizzato per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola; b) lattiolio.
8	Frutta a guscio, vale a dire: mandorle (<i>Amygdalus communis</i> L.), nocciole (<i>Corylus avellana</i>), noci (<i>Juglans regia</i>), noci di acagiù (<i>Anacardium occidentale</i>), noci di pecan [<i>Carya illinoensis</i> (Wangenh.) K. Koch], noci del Brasile (<i>Bertholletia excelsa</i>), pistacchi (<i>Pistacia vera</i>), noci macadamia o noci del Queensland (<i>Macadamia ternifolia</i>), e i loro prodotti, tranne per la frutta a guscio utilizzata per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.
9	Sedano e prodotti a base di sedano.
10	Senape e prodotti a base di senape.
11	Semi di sesamo e prodotti a base di semi di sesamo.
12	Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/litro in termini di SO ₂ totale da calcolarsi per i prodotti così come proposti pronti al consumo o ricostituiti conformemente alle istruzioni dei fabbricanti.
13	Lupini e prodotti a base di lupini.
14	Molluschi e prodotti a base di molluschi.

To all the customers:

Our food proposals contain ingredients involved in allergies and intolerances as mentioned in Annex II of Reg CE 1169/2011.

For all the clarifications, you can contact our staff prepared to provide you with all the specific information.

If you want a personalized preparation, we will be happy to serve you.

**Presence of frozen products*

1	Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose; (b) wheat based maltodextrins; (c) glucose syrups based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.
2	Crustaceans and products thereof.
3	Eggs and products thereof.
4	Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations; (b) fish gelatine or Isinglass used as fining agent in beer and wine.
5	Peanuts and products thereof.
6	Soybeans and products thereof, except: (a) fully refined soybean oil and fat; (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols from soybean sources;
7	Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol.
8	Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.
9	Celery and products thereof.
10	Mustard and products thereof.
11	Sesame seeds and products thereof.
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.
13	Lupin and products thereof.
14	Molluscs and products thereof.