

BOTTOMLESS BRUNCH

BRUNCH WELCOME BITES

- **Pizza Bread with Two Dips**

- Cream Cheese with Lemon Zest and Chili Olive Oil 🍷
- Fresh Mozzarella with Cherry Tomatoes and Basil 🍷

APPETIZERS

- **Favola Salad** 🍷

with Marinated Beetroot, Green Apple, Caramelized Walnuts and Pomegranate Seeds in a Yogurt and Honey Dressing

- **Rucola Salad** 🍷

with Herb-Marinated Feta Cheese, Smoked Quail Eggs, Semi-Dried Cherry Tomatoes and Garlic Croutons in a Wholegrain Mustard and Balsamic Dressing

- **Italian Bruschetta with Classic Diced Tomatoes and Italian Basil** 🍷

- **Fried Calamari with Lemon Paprika Batter and Tartare Sauce**

- **Crispy Smashed Baby Potatoes with Sea Salt, Butter and Chives** 🍷

- **Deep-Fried Cauliflower with Spicy Lemon Mayonnaise** 🍷

EGGS

- **Smoked Salmon Eggs Royale with English Muffin and Hollandaise Sauce**

- **Truffle Scrambled Eggs on Toasted Brioche**

- **Poached Eggs with Grilled Asparagus and Parmesan Cheese**

ENTREES

- **Penne with Anchovies, Olive Oil and Creamy Buffalo Mozzarella**

- **Penne with Italian Sausage, Parmesan Cheese and Black Truffle Cream Sauce**

- **Oven-Baked Lasagna layered with Béchamel and Bolognese Sauce**

- **Oven-Baked Vegetarian Lasagna layered with Béchamel and Sautéed Vegetables** 🍷

- **Spaghetti Puttanesca with Olives, Cherry Tomatoes, Capers and Basil** 🍷



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PIZZA

- Fig and Parma Ham Pizza with Fresh Figs, Balsamic Honey and Rocket
- Rustica Pizza with Pepperoni and Gorgonzola Cheese
- Margherita Pizza with Tomato Sauce, Mozzarella and Basil 🍅
- White Pizza with Smoked Scamorza Cheese, Cherry Tomatoes and Basil 🍅

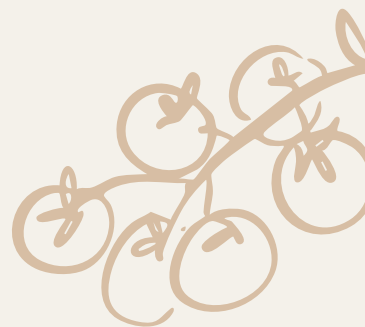
MAIN COURSES

- Eight-Hour Slow-Cooked Beef Cheek with Truffle Mashed Potatoes
- Bacon-Wrapped Pork Tenderloin with Pumpkin Velouté and Rosemary Pork Jus
- Pan-Fried Snapper Fillet with Lemon, Capers, Crispy Garlic and Green Beans
- Grilled Beef with Chimichurri Sauce and Buttery Baby Potatoes
- Pan-Roasted Chicken Thigh with Thyme, Chili and Mashed Potatoes
- Plant-Based Meatballs in Rich Tomato, Garlic and Basil Sauce with Parmesan Cheese and Toasted Sourdough 🍅
- Eggplant Parmigiana 🍅

Golden Fried Eggplant Layered with Rich Tomato Sauce, Parmesan Cheese and Basil

DESSERT

- Italian Tiramisu with Mascarpone Mousse and Espresso
- Chocolate Pear Cake with Vanilla Sauce and Almonds
- Sicilian Cannoli with Ricotta and Pistachio





BOTTOMLESS BRUNCH



ENDLESS SIPS SELECTION

CLASSIC PACKAGE

THB 1,050++

SOFT DRINKS

Pepsi, 7 Up, Ginger Ale

BEER

Chang Classic

HOUSE WINE

Red Wine
White Wine

COCKTAILS

White Sangria
Red Sangria
Shandy



PREMIUM PACKAGE

THB 1,550++

SOFT DRINKS

Pepsi, 7 Up, Ginger Ale

BEER

Chang Classic

HOUSE WINE

Red Wine, White Wine,
Sparkling Wine

SPIRITS

Beefeater Gin, Bacardi Rum,
Absolut Vodka, Olmeca Tequila,
Jim Beam Whiskey

COCKTAILS

White Sangria, Red Sangria,
Shandy, Mojito, Mai Tai,
Margarita, Cosmopolitan,
Bloody Mary, Mimosa

COFFEE & TEA



*Price is in Thai Baht and subject to 10% service charge
and applicable government tax.