



VIU



WELCOME TO VIU

Enjoy the warmth of VIU, the hotel's signature restaurant serving hearty, handcrafted Italian-Mediterranean dishes inspired by Executive Chef Matteo Fontana's heritage, enhanced by warm and attentive service. Overlooking stunning golf course views, guests can savor our curated dishes featuring authentic starters, homemade pastas, risottos, artisanal pizzas, and exquisite main courses, all prepared at our live station. Conclude your culinary journey with an exquisite selection of desserts.



Vitello Tonnato



Chef Matteo Fontana

Executive Chef of The St. Regis Bangkok

Spanning more than a decade of experience at acclaimed, MICHELIN-starred restaurants across Italy, Vietnam, India, and the UAE, Chef Matteo oversees the culinary direction and operations of The St. Regis Bangkok's dining venues and banquets. The sustainability approach is always the core of his cooking principle as he is known to be mindful of using locally available produce and reducing food waste. He is passionate about travelling to explore new ingredients and various cooking techniques from different destinations.

ANTIPASTI

STARTERS

- ♦ **Tagliere di Salumi e Formaggi Italiani (P)** 🍷🍷🍷 1,500
18-Month Cured Prosciutto di Parma, Speck Alto Adige, Capocollo Toscano, Salame Piacentino DOP, Gorgonzola, Taleggio, Fiore Sardo served with Dry Fruits, Jams, Thai Honey and Toasted Multigrain Bread
- ♦ **Insalata di Barbabietole e Arance (V)** 🍷 550
Beetroot and Orange Salad, Feta Cheese, Sunflower Seeds, Pomegranate Dressing
- ♦ **Burrata & Pomodorini (V)** 🍷🍷 700
Fresh Burrata Cheese, Heirloom Tomatoes, Basil Pesto
- ♦ **Carciofo Confit al Limone (Signature)** 🍷🍷🍷 800
It evokes memories of Sunday lunches. A reminder of coastal breezes and sun-soaked afternoons. The carciofo confit brings depth, the lemon brings lift, and the stracciatella brings tenderness.
Lemon Infused Confit Artichoke, Stracciatella, Anchovies, Rocket Pesto
- ♦ **Cappesante Scottate** 🍷🍷🍷 800
Pan Seared Scallop, Cauliflower, Beurre Blanc, Paprika Oil
- ♦ **Oscietra Caviar Set 30g** 🍷🍷🍷🍷 4,000
Served with Classic Condiments and Blinis
- ♦ **Carpaccio di Gambero Rosso di Sicilia** 🍷🍷🍷 850
Sicilian Red Prawn Carpaccio, Burrata Cheese, Orange Gel, Caviar
- ♦ **Tartare di Tonno** 🍷 700
Tuna Tartare, Avocado, Passion Fruit, Crispy Baby Vegetables
- ♦ **Fritto Misto** 🍷🍷🍷🍷🍷 700
Deep Fried Prawns, Calamari, Seabass, served with Wasabi Mayo and Arrabbiata Sauce
- ♦ **Tartare di Manzo** 🍷🍷🍷🍷 750
Black Angus Beef Tartare, Hollandaise Sauce, Focaccia Crouton
- ♦ **Vitello Tonnato** 🍷🍷🍷🍷 750
Slow Cooked Veal Eye Round, Tonnata Sauce, Crispy Capers Flower, Veal Jus
- ♦ **Pan Seared Rougie' Foie Gras Escalope** 🍷🍷🍷🍷 700
Brioche Bread, Apple Compote, Red Wine Sauce, Fresh Berries

ZUPPE

SOUPS

- ♦ **Bisque di Aragosta** 🍷🍷🍷🍷 600
Lobster Bisque, Lobster Claw, Orange Gel, Basil Pearls
- ♦ **Crema di Piselli, Menta e Granchio** 🍷🍷🍷 550
Green Peas and Mint Soup, Crab Meat, Lemon Gel, Crispy Mint
- ♦ **Minestrone Soup (VG)** 🍷 450
Classic Italian Vegetable Soup

Signature = Signature dishes | P = Pork | V = Vegetarian | VG = Vegan | S = Spicy

🍷 Celery, 🍷 Lupin, 🍷 Mustard, 🍷 Molluscs, 🍷 Crustaceans, 🍷 Milk, 🍷 Sulphur Dioxide,
🍷 Sesame Seeds, 🍷 Soya, 🍷 Nuts, 🍷 Fish, 🍷 Eggs, 🍷 Peanuts, 🍷 Cereals with Gluten

Allow us to fulfill your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.
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The sources of our fish and seafood come from responsibly managed fisheries and seafood farms to minimize the negative impact on the ocean.
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*Children above 3 but under 12 get 50% off when ordering from standard menu.

PRIMI PIATTI

HOMEMADE PASTA & RISOTTO

- ♦ **Ravioli al Brasato d'Anatra (Signature)** †♠♠♠ 800
A dish full of Chef Matteo's memories at his grandmother's home on Sundays is made with her classic recipe and enhanced with a modern cooking technique.
Braised Duck Leg Stuffed Ravioli, Pumpkin Purée, Morel Mushroom Sauce, Parsley Foam, Crispy Leeks
- ♦ **Pappardelle al Ragu' di Agnello** †♠♠♠ 700
Pappardelle with Lamb Ragout, Gremolata Sauce, Taggiasca Olives
- ♦ **Tagliatelle alla Bolognese** †♠♠ 700
Tagliatelle with Australian Beef Bolognese, Parmesan Flakes
- ♦ **Fagottini Aragosta e Zafferano** †‡♠♠♠ 850
Boston Lobster Stuffed Ravioli, Celeriac Puree, Lobster and Saffron Sauce
- ♦ **Tagliolini al Sugo di Polpo (Signature)** †♠♠♠♠ 750
This dish is a tribute to Sicily. Handmade tagliolini with tender octopus and rich tomato-based sauce.
The feeling of the Italian at the table.
Tagliolini with Octopus Ragout, Lemon Gel, Crunchy Garlic Bread
- ♦ **Risotto alle Cappesante e Caviale** †‡♠♠♠ 900
Risotto Cooked in Lobster Bisque, Scallop Carpaccio, Lemon Gel, Oscietra Caviar
- ♦ **Orzotto al Pesto di Asparagi e Basilico (V)** †♠♠ 600
Green Asparagus and Basil Pesto Barley Risotto

LE NOSTRE PIZZE

FROM OUR PIZZA OVEN.....
48 HOURS LONG FERMENTATION DOUGH

- ♦ **Margherita (V)** ♠ 620
Tomato, Buffalo Mozzarella, Fresh Basil
- ♦ **Quattro Formaggi (V)** ♠ 650
Gorgonzola, Taleggio, Mozzarella Fior di Latte, Parmesan
- ♦ **Diavola (P,S)** ♠ 600
Tomato, Mozzarella Fior di Latte, Italian Spicy Salami
- ♦ **Frutti di Mare** †♠‡♠♠ 900
Tomato Sauce, Mozzarella Fior di Latte, Lobster, Prawns, Calamari
- ♦ **Prosciutto di Parma & Burrata (P)** ♠ 750
Tomato, Mozzarella Fior di Latte, Parma Ham, Rocket, Burrata
- ♦ **Mortadella, Tartufo e Stracchino (P)** ♠♠ 800
Truffle Fior di Latte Mozzarella, Italian Mortadella, Pistachio, Stracchino Cheese, Truffle Carpaccio

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SECONDI PIATTI

MAIN COURSES

- ♦ **Filetto di Manzo “alla Rossini” (Signature)** †♠♠♠ 2,100
A timeless Italian recipe in which the intense flavor of the beef meets the foie gras for an explosion of taste and umami, enhanced with our homemade beef jus and sliced truffle carpaccio.
160g Australian Wagyu MB 6-7 Tenderloin, Brioche Bread, Sautéed Spinach, Foie Gras, Truffle Carpaccio, Beef Jus
- ♦ **Tagliata di Manzo** †♠♠ 1,900
280g Australian Wagyu MB 7-8 Ribeye, Fresh Rocket, Shaved Parmesan, Balsamic Dressing
- ♦ **Petto D’Anatra** †♠♠ 1,100
Female Duck Breast, Grilled White Asparagus, Caramelized Walnut, Jerusalem Artichoke Purée, Duck Jus
- ♦ **Pluma di Maiale Iberico (P)** †♠♠♠♠ 1,350
Iberico Pluma, Japanese Sea Urchin, Coconut Reduction, Potato, Sage Chips
- ♦ **Coscia di Pollo e Noci Macadamia** †♠♠ 850
Crispy Skin Chicken Thigh, Macadamia Nuts, Corn Purée, Deep Fried Polenta, Truffle Chicken Jus
- ♦ **Filetto di Agnello** †♠♠♠ 1,500
Sous-Vide Australian Lamb Loin, Eggplant, Baby Onion, Lamb Jus
- ♦ **Branzino alla Puttanesca (Signature)** †♠♠ 1,300
A perfect combination of local Thai seabass and a traditional Italian puttanesca sauce, made with anchovies, olives, capers, oregano and chilli.
Pan Seared Khaopong Seabass, Tomato Sauce, Olives, Capers, Anchovies, Garlic and Fresh Chilli
- ♦ **Astice al Burro** ♠♠♠ 2,500
Pan Seared Canadian Lobster, Sweet Potato, Beurre Blanc, Fresh Baby Greens
- ♦ **Filetto di Salmone** †♠♠ 1,200
Salmon Steak, Broccolini, Lemon sauce, Capsicum Purée
- ♦ **The St. Regis Beef Burger** ♠♠♠ 950
Australian Wagyu Patty, Gorgonzola Cheese, Tomato, Lettuce, Caramelized Onion, served with Fries and Salad

CONTORNI

SIDE DISHES

- Mashed Potato (V) ♠ 230
- Sautéed Baby Vegetables (VG) 220
- Wild Mushroom and Taleggio Cheese (V) ♠ 260
- Truffle Fries (V) ♠ 250
- Roasted Potato, Rosemary Infused Oil (VG) 230

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I DOLCI

DESSERTS

♦ The St. Regis Tiramisu (V) 🍷🍷🍷	450
Mascarpone, Ladyfingers, Espresso Coffee	
♦ Granita di Arancia e Yuzu (VG)	400
Orange and Yuzu Granita, Yuzu Honey Jelly	
♦ Panna Cotta all'Olivello Spinoso (V) 🍷🍷	450
Coffee Caviar, Sea Buckthorn Jelly, Banana Crisps	
♦ Millefoglie Croccante e Frutti di Stagione (V) 🍷🍷🍷🍷	500
Crispy Puff Pastry Millefeuille, Seasonal Fruit	
♦ Torta Caprese (V) 🍷🍷🍷🍷	450
Flourless Chocolate and Almond Cake, Olive Oil Ice Cream, Lemon Gel, Cocoa Nibs Tuile	
♦ Thai Seasonal Fresh Fruit Platter (VG)	550
Choice of Ice Cream	
- 1 scoop	190
- 2 scoops	260
- 3 scoops	310

SELEZIONE DI TÈ E CAFFÈ

TEA AND COFFEE SELECTION

The St. Regis Blend	220
Delight in our exclusive blend, a sophisticated symphony of green and black tea with malty notes of white chocolate and nuts, complemented by a floral aftertaste of white rose and jasmine blossoms.	
English Breakfast Tea	220
French Earl Grey Tea	220
Emperor Sencha Tea	220
Jasmine Queen Tea	220
Moroccan Mint Tea	220
Chamomile Tea	220
Espresso	160
Double Espresso	195
Americano	195
Cappuccino	205
Latte	205

*Coffee beans used are sustainably grown, harvested, and roasted.

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