



Dining by the sea
Brezza

Sharing Platters

(2 to 4 persons)

Antipasto 990 / 1,550

Charcoal grilled calamari, mushroom, bruschetta
deep fried fish cakes, spicy seafood salad

Mediterranean 750 / 1,250

Cold cuts, marinated olives, Lebanese hummus, cherry mozzarella,
balsamic onions, sun dried tomato, pecorino cheese and focaccia bread

Hot Pot 750 / 1,250

Make your own pot with fresh seabass, squid, mussels, shrimps,
enoki and eringi mushrooms with kale, in a tom yum broth served
with spicy dip

Italian Casserole 890 / 1,450

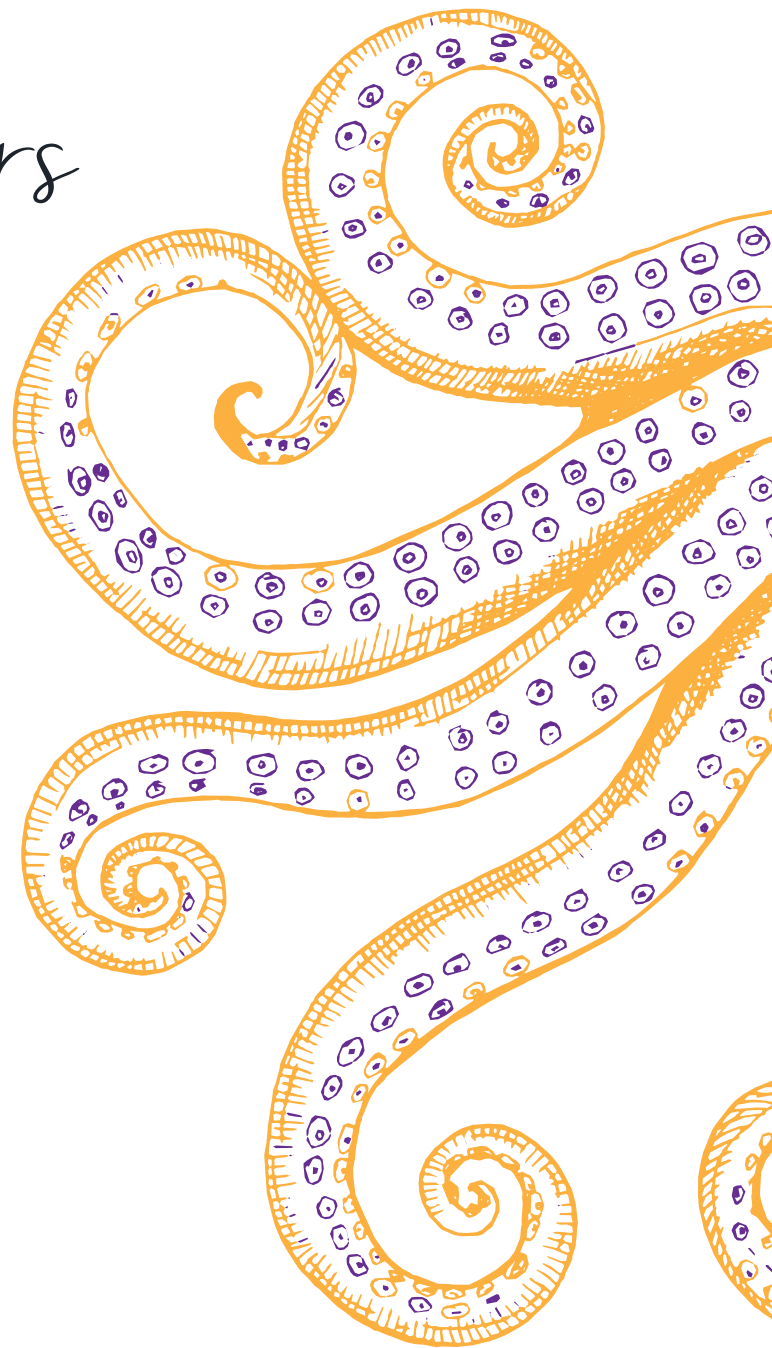
Local seafood in a rich and light spicy tomato sauce
served with saffron and garlic bruschetta

Fisherman's Catch 1,150 / 1,950

Grilled seabass, tiger prawns, New Zealand mussels
and calamari accompanied with spicy seafood dips

The Indian Way 650 / 1,150

Tawa chicken and fish masala, crispy poppadum and kulcha breads



Let's Begin

Calamari 250

Deep fried calamari, purple potato chips and garlic mayo

Seafood Casserole 450

Sautéed clams, mussels, prawns, and scallops with chili, garlic and white wine, served with focaccia bread

Endive and Rocket 360

Crispy Belgian endives, wild rocket leaves, smoked duck breast, peach in syrup, toasted crushed almonds, light blue cheese dressing

Our Caesar Salad 230

Classic Caesar salad with crispy Italian pancetta, anchovies, caperberries, Parmigiano flakes and grilled marinated tomatoes

Warm Spinach Salad 320

Baby spinach leaves tossed with warm pancetta, onions and balsamic dressing topped with Parmigiano shavings, apples, pine nuts and sundried cherry tomatoes

Vegan All The Way

Spinach, Watercress 220 and Quinoa

Baby spinach, watercress and quinoa all tossed with guava, almonds, balsamic and extra virgin olive oil

Rocket and Avocado 350

Wild arugula salad with avocado, roasted baby carrots and pine nuts tossed with coconut and olive oil vinaigrette

Creamy Pumpkin Soup 220

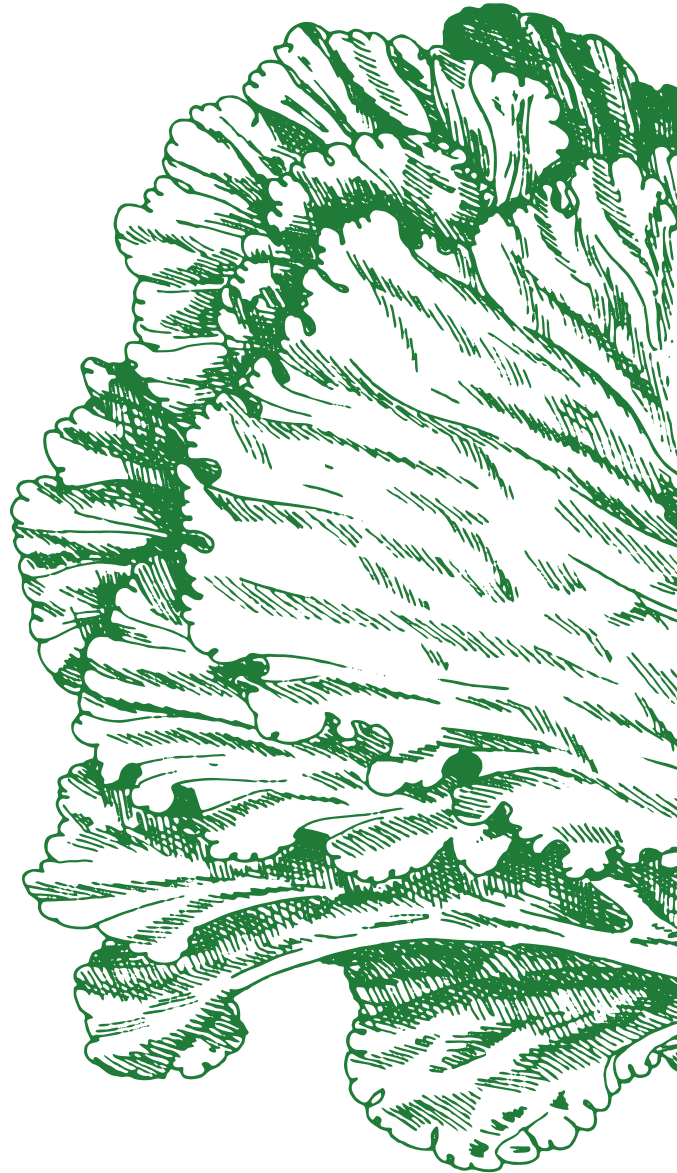
Japanese pumpkin simmered with cinnamon and nutmeg topped with crème fraîche

Pumpkin Tagliatelle 350

Homemade pumpkin flavored tagliatelle sautéed with porcini mushrooms, thyme and tomato pesto

Tofu and Veggies 220

Pan fried tofu and vegetable patties, buckwheat noodles and a spicy soya and chili sauce



Go local

Yam Talay  260
Thai spicy seafood salad

Yam Mamuang  260
Spicy green mango salad with crispy prawns coated in panko bread

Yam Nua Yang  260
Spicy grilled beef salad with vegetables, fresh lime juice and chili dressing

Tom Yum Talay  230
Traditional spicy and sour clear soup with seafood

Pad Thai Goong  230
Traditional Thai fried noodles with prawns


Go West

Corn and Seafood Chowder  220
Fresh corn velouté flavored with seabass, squid, mussels and crispy nori

Risotto  320
Italian Carnaroli rice with seafood and tomato pesto

Tuscan Pici Pasta 320
Homemade Pici pasta with braised beef tenderloin in red wine and tomato sauce

Spaghetti Alici  290
Spaghetti with anchovies, capers, olives and pine nuts in a tasty tomato sauce, topped with crispy bread crumbs

Cod Fish  520
Australian pan roasted Cod fish served with Chana masala and raita

Salmon Fillet  520
Salmon fillet toasted with maple syrup, onion jam and vodka

Farmer's Chicken 460
Slow cooked marinated free range baby chicken, roasted potatoes with rosemary and buttered baby carrots

Pork Tenderloin  450
Pan fried pork tenderloin wrapped with mushrooms and Parma ham, served with marsala wine sauce



 Vegetarian  Contains pork  Spicy  Contains nut  Seafood

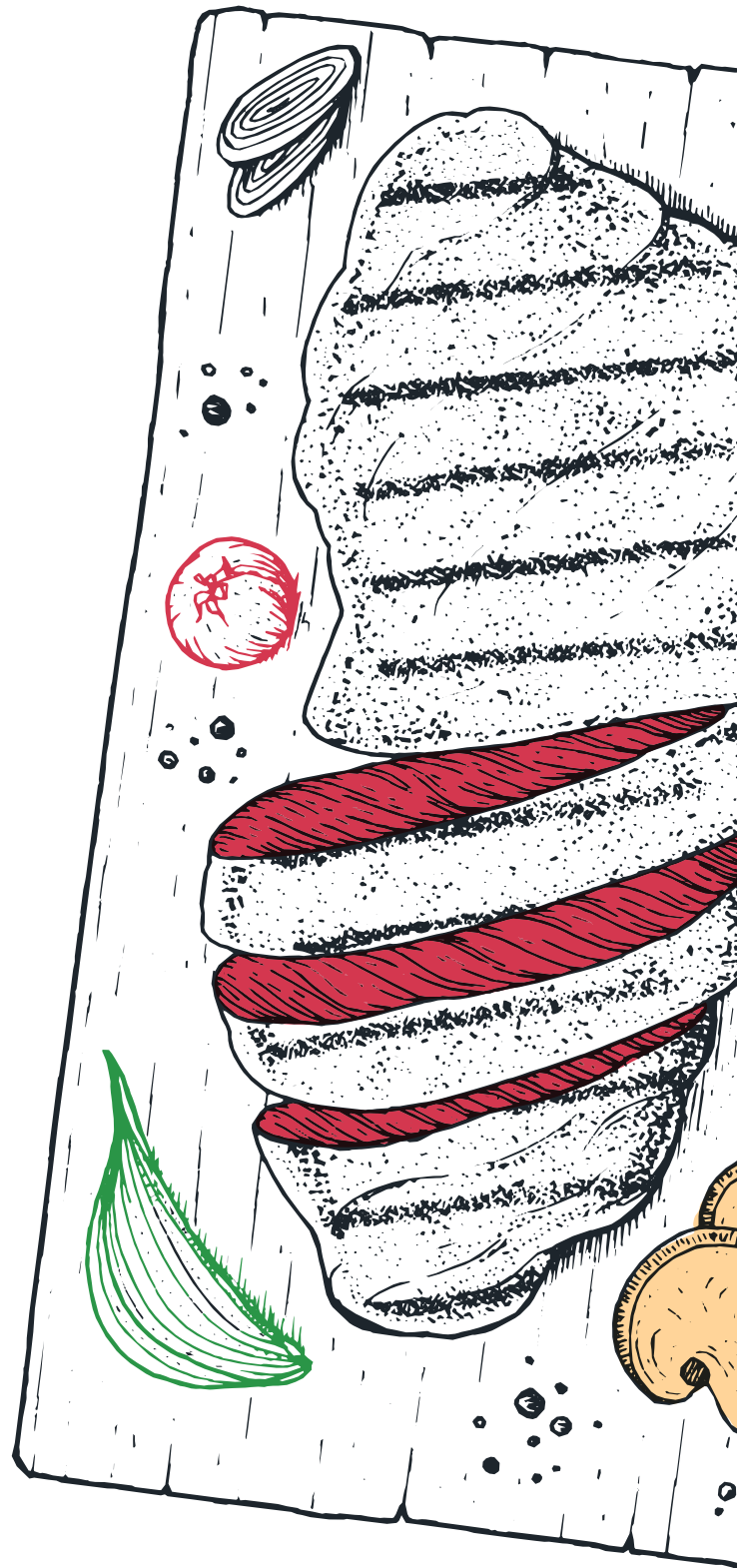
All prices are quoted in Thai Baht and are exclusive of 10% service charge and 7% government taxes

The Grill

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|--------------------------|---|-------|
| Seabass 500/600 gr |  | 660 |
| King Prawns 200 gr |  | 660 |
| Canadian Lobster |  | 1,950 |
| Australian Ribeye 300 gr | | 1,100 |
| Lamb Chops 200 gr | | 880 |
| Italian Sausage 200 gr |  | 420 |

Sides

| | | |
|----------------------|---|-----|
| Crab Fried Rice |  | 180 |
| Roasted Potatoes | | 120 |
| Roasted Tomato Salad | | 120 |
| Mixed Salad | | 90 |



The Sweet Side

Khao Niaow Mamuang 180

Traditional sticky rice and mango

Tiramisu 240

Creamy mascarpone cheese, ladyfingers and espresso

Semifreddo 230

Grand Marnier parfait, almonds croquant and dark chocolate

Strawberry Cheese Cake 230

Traditional cheese cake with cookie crust and fresh strawberries

Pineapple Flambés 190

Thin slices of fresh pineapple flambée with local rum served with coconut ice cream

Tropical Fruit Salad 120

Seasonal fruits with berry

Ice Cream 75

A scoop of traditional Italian gelato

*Vegan ice cream available

