

THE VERANDAH



## CHÂTEAU D'YQUEM & STURIA CAVIAR

Indulge in an exceptional pairing of two glasses of Château d'Yquem 2015 and 15g of Sturia Caviar Origin, available exclusively at our selected restaurants.

THB 11,800++

Steeped in history since the 16<sup>th</sup> century, Château d'Yquem stands as the pinnacle of Sauternes winemaking. From its prestigious Bordeaux terroir, this legendary estate produces wines of remarkable depth, complexity, and sweetness. Every vintage is a reflection of its exceptional craftsmanship, earning Château d'Yquem its place as one of the world's most revered wines.








## CIAO'S SPECIALS

### APPETIZERS

-   **Bruschetta Classica Al Pomodoro** 520  
Classic Bruschetta with Aged Balsamic-Marinated Plum Tomatoes and Fresh Basil  
บรูสเก็ตต์ด้าคลาสสิก เสิร์ฟพร้อมมะเขือเทศพลัมหมักบัลซามิกและใบโหระพาสด
-  **Vitello Tonnato** 880  
Ciao's Signature Veal Tonnato with Pickled Giardiniera and Tuna-Caper Cream Sauce  
จานซิกเนเจอร์ของ Ciao เนื้อน่องวัวสไลซ์บาง เสิร์ฟพร้อมผักดอง Giardiniera และซอสครีมทูน่าเคเปอร์
-  **Carpaccio Di Wagyu, Rucola E Pomodori Pachino Con Salsa Tartufata** 1,300  
Wagyu Beef Carpaccio with Honey Truffle Dressing, Wild Rocket, Pachino Tomatoes and Parmigiano Reggiano Tuile  
คาร์ปาซโซเนื้อวากิวสไลซ์บาง เสิร์ฟพร้อมร็อกเก็ต มะเขือเทศ Pachino น้ำสลัดน้ำผึ้งทรัฟเฟิล และแผ่นชีสพาร์มีจาโน เรจจาโนกรอบ
-  **Insalata Ortolana Con Salsiccia** 720  
Grilled Sausage with Garden Greens Salad, Grilled Pumpkin, Pickled Artichoke, Italian Dressing and Garlic Croutons  
ไส้กรอกย่าง เสิร์ฟพร้อมสลัดผักสด ฟักทองย่าง อาร์ติโชคดอง น้ำสลัดอิตาเลียน และขนมปังกรอบกระเทียมตุ๋น

### PASTA AND RISOTTO

-   **Spaghetti Alla Chitarra Con Vongole** 950  
Artisanal "Spaghetti Alla Chitarra" with Imported Carpet Clams Sautéed in White Wine and Fresh Mediterranean Herbs  
สปาเก็ตตี้เส้นสดแฮนด์เมด "Alla Chitarra" ผัดกับหอยลายนำเข้า ไวน์ขาว และสมุนไพรเมดิเตอร์เรเนียนสด
-   **Tagliolini All' Astice** 2,800  
40-Yolk Hand-Pulled Tagliolini with Poached Boston Lobster in a Lightly Spiced Bisque Sauce  
พาสต้าตากลิญโญลินีแฮนด์เมดจากไข่แดง 40 ฟอง เสิร์ฟพร้อมล็อบสเตอร์บอสตันในซอสบิสค์รสจัดจ้าน
-   **Lasagna** 880  
Home-Baked Lasagna with Slow Braised Wagyu Short Rib Bolognese "A La Vecchia"  
ลาซานญาโฮมเมด สอดไส้เนื้อวากิวส่วนซี่โครงตุ๋นในซอสโบโลเนสสูตรพิเศษ "A La Vecchia"
-     **Risotto Ai Funghi** 790  
Ciao's Classic Mushroom Risotto ริซอตโต้เห็ดสูตรคลาสสิกของ Ciao

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## SMALL BITES

-  **Wagyu Tartare and Caviar Toasts** ทาร์ทาร์เนื้อวากิวและคาเวียร์บนขนมปังบริออช 950  
Australian Wagyu Beef Tartare, Avruga Caviar,  
Mustard and Pickles, Truffle Paste, Parmigiano Reggiano  
Served on Toasted Brioches
-  **Prawn Brioche Rolls** กุ้งลายเสือซอสคอกเทลบนขนมปังบริออช 850  
Poached Andaman Sea Tiger Prawns in Cocktail Sauce,  
Ebiko, Celery, Chives, Pickles, Crispy Shallots  
Served on Toasted Hot-Dog Brioches
-  **Cold Cut & Cheese Platter** โคลด์คัตและชีสแพลตเตอร์ 1,120  
Chef's selection of the Day: Composed of 4 Cheeses and 4 Cold Cuts  
Served with Sourdough Bread, Mango Chutney, Walnuts, Cornichons  
and dried fruits
-  **Thai Chicken Pops** ไก่ทอดกรอบน้ำจิ้มแจ่ว 680  
Crispy Chicken Bites, Garlic, Chilli, Green Peppercorn  
Served with Nam Jaew Sauce
-  **Traditional Mixed Satay** สะเต๊ะรวมมิตร 700  
Grilled Skewers of Thai Marinated Chicken, Prawn, Pork and Beef  
Served with Ajad Cucumber Relish and Peanut Sauce
-  **Larb Moo Tod** ลาบหมูทอด 580  
Fried Pork Meatballs Flavored with Thai Herbs, Onions, Chili,  
Coated with Toasted Rice Powder  
Served with Nam Jaew Sauce
-  **Thung Tong** ถุงทอง 540  
Crunchy Thai Style Dumplings Filled with Mixed Sweetcorn, Garden Peas,  
Carrot, Celery, Onions, Seasoned with Yellow Curry Powder  
Served with Ajad Sauce
-  **Prawn Katsu & Wasabi** กุ้งเทมปุระ 680  
Golden-brown White Prawns Coated with Tempura-Beer Batter and  
Panko Breadcrumbs  
Served with Wasabi Ebiko Aioli and Lemon Wedge
-  **Crispy Taro Rolls** เผือกทอด 540  
Savory Mixed Taro Roots, Water Chestnut and Mushrooms Wrapped into  
Crispy Tofu Sheets, Infused with Aromatic Ginger, Lemongrass,  
Kaffir Lime, Spring Onions and Coconut Milk  
Served with Tangy Tamarind and Peanuts Sauce

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## APPETIZERS

- |   |  |       |
|---|--|-------|
|     | <b>Kaviari Kristal Platter (30g)</b> คาเวียร์คริสตัล (30 กรัม)<br>Firm Grains, Rich Flavour with an Almond Finish<br>Served with Crème Fraîche, Lemon Wedges, Blinis,<br>Onions, Spring Onions, Boiled Egg White and Yolk                              | 5,300 |
|     | <b>Salmon Tartare</b> แซลมอนทาร์ทาร์<br>Norwegian Salmon Seasoned with Lime Zest, Mango and Tomato Salsa,<br>Avocado Guacamole, Tabasco, Crispy Croûtons, Citrus Dressing  | 790   |
|          | <b>Ravioli Duck Foie Gras</b> ราวีโอลี่เปิดฟัวกราส์<br>Shredded Confit Duck Leg, Pan-Seared French Foie Gras, Chasseur Sauce,<br>Truffle Paste, Sautéed Wild Mushrooms, Garlic Foam, Chervil   | 1,100 |
|          | <b>Burrata Mozzarella</b> บูรราต้ามอสซาเรลล่า<br>Whole Burrata Cheese (125g), Tomato Chutney, Heirloom Tomatoes,<br>Sun-Dried Tomatoes, Balsamic Dressing, Pine Nuts, Dried Olives,<br>Served with Pesto Focaccia Loaf                                 | 720   |
|   | <b>Add-on: Parma Ham Prosciutto (30g)</b> เพิ่มพาร์มาแฮม (30 กรัม)   | 250   |
|    | <b>Blue Crab &amp; Papaya</b> สลัดเนื้อปูตำรับโอเรียนเต็ล<br>Blue Swimmer Crab Meat, Ripe Papaya, Tab Tim Siam Pomelo,<br>Verjus Jelly, Coriander  | 1,050 |
|    | <b>Norwegian Smoked Salmon</b> แซลมอนรมควัน<br>Pickled Onions, Ikura Caviar, Crème Fraîche, Horseradish,<br>Pumpnickel Toasts, Lemon Wedges and Fresh Dill   | 800   |
|    | <b>Vegetarian Mezze Platter</b> เมดิเตอร์เรเนียนอาราบิกเมซเซ<br>Herbed Falafels, Chickpea Hummus, Beetroot Hummus, Muhammara Dip,<br>Baba Ghanoush, Labneh, Fattoush Salad, Onion Pickles, Marinated Olives<br>Served with Tahini Sauce and Pita Bread | 750   |

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## SALADS

  	<b>Caesar Salad</b> ซีซาร์สลัด	670
	Baby Gem Lettuce, Parmigiano Reggiano, Smoked Bacon, White Anchovies, Olive Oil Croûtons, Chives, Classic Caesar Dressing	
	<b>Enhance Your Caesar Salad</b>	
	Wild Andaman Tiger Prawns เพิ่ม กุ้งลายเสือ	250
	Grilled Chicken Breast เพิ่ม ออไก่	140
	Smoked Salmon เพิ่ม แซลมอนรมควัน	180
	<b>Ahi Tuna Niçoise</b> สลัดทูน่าอาฮี นิซัวร์	790
	Pan-Seared Tuna Loin with Sesame Crust, Lettuce, Cerignola Olive, Green Asparagus, Onions, Baby Potato, Capsicum, Green Beans, Boiled Egg, Anchovy, Olive Oil and Lime Dressing	
	<b>Poke Bowl</b> โปเกโบลว์	850
	Salmon and Tuna Sashimi, Soy Sauce, Mango, Avocado, Edamame, Cucumber, Coriander, Spring Onions, Sesame Seeds, Furikake, Wakame, Japanese Rice and Spicy Mayonnaise	
  	<b>Moroccan Carrot Salad</b> สลัดแครอทโมร็อกโก	620
	Shredded Carrots, Ras El Hanout Seasoning, Chickpeas, Quinoa, Arugula Leaves, Raisins, Pomegranates, Mint, Toasted Almonds, Sesame Seeds, Orange Blossom Dressing and Croûtons	
   	<b>Greek Salad &amp; Pita Bread</b> สลัดกรีกและขนมปังพิต้า	620
	Feta Cheese, Kalamata Olives, Capsicum, Cucumber, Red Onion, Pickled Shallots, Mint Cherry Tomatoes, Herb and Red Wine Vinaigrette Served with Pita Bread	

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## SOUPS

-  **Tomato Gazpacho** ซุปมะเขือเทศเย็น 500  
Chilled Soup of Crushed Tomatoes, Bell Peppers, Japanese Cucumbers, Fresh Basil, Focaccia Croûtons, Extra Virgin Olive Oil
-   **Classic French Onion** ซุปหัวหอมสไตล์ฝรั่งเศส 580  
Roasted Chicken Broth, Caramelized Onions, Aged Sherry, Gruyère Cheese, Toasted Sourdough
-    **Pumpkin** ซุปฟักทอง 550  
Velvet Pumpkin with Coconut Milk, Toasted Pecans, Crispy Sweet Potatoes, Pumpkin Seeds, Pea Sprouts

## PASTA














### Choice of Pasta

*Spaghetti*  
สปาเกตตี้

*Penne*  
เพนเน

*Pappardelle*  
พาพาเดลเล














*Gluten-free Fusilli*  
ออแกนิกพาสต้าแบบไม่มีกลูเตน

-    **Cajun Chicken** ซอสเครื่องเทศกับไก่ 620  
Grilled Chicken Breast, Cajun Spice, Sour Cream, Sun-Dried Tomatoes, Confit Bell Peppers, Onion, Garlic, Parmigiano Reggiano
-    **Bolognese** ซอสเนื้อ 620  
Beef Ragout, Garlic, Onions, Parmigiano Reggiano
-     **Carbonara** ซอสครีมกับเบคอน 620  
Traditional Carbonara Sauce Made From Organic Egg Yolk, Bacon, Parmigiano Reggiano
-    **Spicy Arrabbiata** ซอสมะเขือเทศกับพริก 580  
Vine-Ripened Tomatoes, Chilli, Garlic, Extra Virgin Olive Oil

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## BURGERS & SANDWICHES

- |   |   |       |
|---|---|-------|
|    | <b>The Oriental Wagyu Burger</b> เบอร์เกอร์เนื้อวากิวตำรับโอเรียนเต็ล<br>160g Australian Wagyu Beef Patty, Brioche Bun, Pickled Cucumber,<br>Butter Lettuce, Tomato, Caramelized Onions, Gruyère Cheese, Smoked Bacon<br>Served with French Fries | 1,050 |
| <b>Add-on:</b>  |   |       |
|   | Pan-Seared French Foie Gras (60g) เพิ่ม ฟูวกราส์ย่าง จากฝรั่งเศส (60กรัม)   | 400   |
|    | <b>The Verandah Club Sandwich</b> เดอะเวอรินด์คลับแซนด์วิช<br>Sliced Paris Ham and Roasted Chicken Breast, Fried Egg,<br>Grilled Crispy Bacon, Lettuce, Tomato, Mayonnaise<br>Served with French Fries  | 720   |
|    | <b>Croque Monsieur</b> คร็อกมองซีเออร์<br>Toasted Brioche, Paris Ham and Gruyère Cheese, Mustard Bechamel<br>Served with French Fries   | 720   |
|     | <b>Grilled Chicken Caprese</b> แซนวิสอกไก่คาปรีเซ<br>Focaccia Bread, Grilled Chicken Breast, Mozzarella Stracciatella,<br>Pesto Sauce, Tomato, Fresh Basil, Parmigiano Reggiano<br>Served with Arugula Salad, Red Onion and Balsamic Dressing     | 690   |
|     | <b>Vegan Burger</b> วีแกนเบอร์เกอร์<br>Soft-Toasted Sesame Bun, Grilled Plant-Based Patty, Vegan Cheese,<br>Butter Lettuce, Avocado, Tomato, Vegan Mayonnaise<br>Served with French Fries   | 650   |

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## MAIN COURSES

- |   |   |       |
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|          | <b>Miso Lamb Loin</b> สเต็กเนื้อแกะสันนอกจากออสเตรเลีย<br>Butter-Fried Australian “Gundagai” Lamb Loin, White Miso Butter,<br>Potato, Roasted Garlic Purée, Breaded Smoked Eggplant,<br>Grilled Baby Leeks and Black Garlic Dip | 1,850 |
|          | <b>French Sea Bream Mediterranean</b> ปลาซีบรีมเมดิเตอร์เรเนียน<br>Pan-Seared Sea Bream Fillet, Sautéed Chorizo Sausage,<br>Tuscan Cannellini Bean Casserole with Thyme, Garlic,<br>Red Chilli Pepper and Caper Berries         | 1,150 |
|          | <b>The Verandah Fish &amp; Chips</b> เดอะเวอร์รันดาร์ฟิชแอนด์ชิพส์<br>Beer-Battered Snow Fish, Crushed Minted Peas,<br>Tartar Sauce, Malt Vinegar, Fresh Lemon<br>Served with Chips   | 1,350 |
|          | <b>Chicken Basquaise</b> สเต็กอกไก่แบบฝรั่งเศส<br>Butter-Fried Chicken Breast with Rosemary, Garlic,<br>Romesco Sauce, Prunes and Kalamata Olives in Brown Butter,<br>Capsicum, Tomato Piperade and Toasted Almonds             | 950   |
|    | <b>Cauliflower Steak</b> สเต็กดอกกะหล่ำย่าง<br>Roasted Cauliflower Steak Marinated with Ground Cumin, Smoked Paprika,<br>Chickpea Hummus, Muhammara Dip, Toasted Pine Nuts,<br>Gremolata, Tomato Salsa and Fresh Mint           | 650   |




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## FROM THE GRILL

   **Australian Wagyu MS 8+ Striploin** สเต็กเนื้อสันนอกวากิวออสเตรเลีย 2,450  
220g “Carrara” Wagyu Beef, 350 Days Grain-fed,  
Café de Paris Butter, Bone Marrow  
Served with French Fries and Red Wine Sauce

  **Australian Wagyu MS 3+ Tenderloin** สเต็กเนื้อสันในวากิวออสเตรเลีย 1,750  
180g “1824” Wagyu Beef MS 3+ 350 Days Grain-fed,  
Vine Tomato Confit, Caramelized Onions

### Choice of Sauce

   Red Wine Sauce,    Peppercorn Sauce or    Béarnaise Sauce


### Add-on


Pan-Seared French Foie Gras (60g) เพิ่ม ฟัวกราส์ย่าง จากฝรั่งเศส (60กรัม) 400



   **Kurobuta Pork Chop** สเต็กหมูคุโรบูตะ 950  
Pork Chop, Caramelized Apple, Braised Fennel,  
Whole Grain Dijon Mustard and Truffle Sauce

## SIDE DISHES

### SIDES เครื่องเคียง

  Grilled Green Asparagus หน่อไม้ฝรั่งย่าง 420



  Steamed Mixed Garden Vegetables ผักรวมนิ่ง 250

  Sautéed Spinach and Garlic ผักโขมผัดกระเทียม 290

  Hass Avocado and Tomatoes แฮสอะโวคาโดและมะเขือเทศ 420

  French Fries, Truffle Aioli มันฝรั่งทอดกับทรัฟเฟิล 250

   Potato Purée มันบด 290

  Steamed Purple Rice Berry ข้าวไรสเบอร์รี่ 150

  Steamed Hom Mali Rice ข้าวหอมมะลิ 100

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## THAI SELECTION

   	<b>Som Tam Thai</b> ส้มตำไทย Classic Green Papaya Salad, String Beans, Cherry Tomatoes, Peanuts, Dried Shrimps, Garlic, Chilli Served with Sticky Rice	420
 	<b>Larb Gai</b> ลาบไก่ North-Eastern Minced Organic Chicken Salad, Chilli, Lime Juice, Shallots, Mint Served with Steamed Hom Mali Rice	480
  	<b>Vegan Larb</b> ลาบมังสวิรัต North-Eastern Minced Plant-based Meat Salad, Chilli, Lime Juice, Shallots, Mint, Wood Ear Mushrooms Served with Steamed Hom Mali Rice	550
 	<b>Yam Nuea</b> ยำเนื้อสันในออสเตรเลีย Thinly Sliced Australian Grain-Fed Beef Tenderloin Salad, Chilli, Lime Juice, Shallots, Shine Muscat Grapes, Fresh Mint	1,080
   	<b>The Oriental Yam Som O</b> ยำส้มโอ Thai Pomelo, Shrimps, Coconut Milk, Minced Chicken Breast, Prawn Sauce, Crispy Garlic, Shallots, Peanuts	550
  	<b>Goong Yang Smoon Prai</b> กุ้งแม่น้ำย่างสมุนไพร Grilled Jumbo River Prawns, Chilli, Thai Herbs, Green Beans, Peppercorn Served with Steamed Hom Mali Rice	1,750
	<b>Gai Yang</b> ไก่ย่าง Grilled Half Chicken Marinated in Coconut Milk, Sriracha Sauce, Coriander, Turmeric and Garlic Served with Sticky Rice and Nam Jeaw Sauce	700
 	<b>Pla Tod Lui Suan</b> ปลากระพงทอดลุยสวน Crispy Seabass Fillet Topped with Sweet and Sour Mango Salad, Fresh Chilli, Lemongrass, Ginger, Spring Onions, Shallots, Fish Sauce and Cashew Nuts Served with Steamed Hom Mali Rice	720
 	<b>Pla Neung Manow</b> ปลากระพงนึ่งมะนาว Steamed Seabass Fillet, Chilli, Lime Sauce, White Cabbage Served with Steamed Hom Mali Rice	690

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## THAI FROM THE WOK

   	<b>Khao Phad Oriental</b> ข้าวผัดตำรับโอเรียนเต็ล Fried Rice with Chicken, Pork, Prawn and Fried Egg Served with Grilled Pork, Beef, Chicken, Prawn Satay and Peanut Sauce	750
   	<b>Poo Phad Pong Karee</b> ปูผัดผงกะหรี่ Stir-Fried Blue Crab with Curry Powder, Egg, Fresh Cream, Thai Celery, Chilli Paste, Spring Onions Served with Steamed Hom Mali Rice	1,150
   	<b>Phad Thai Prawn</b> ผัดไทยกุ้งแม่น้ำ Wok-Fried Rice Noodles, Jumbo Blue River Prawn, Peanuts, Shallots, Tofu, Chinese Chives, Banana Blossom, Bean Sprouts	890
 	<b>Phad See Iew Moo, Gai</b> ผัดซีอิ้วหมู หรือ ไก่ Stir-Fried Large Wide Rice Noodles, Kale Leaves, Dark Soy Selection of Chicken or Pork	500
 	<b>Phad See Iew River Prawns</b> ผัดซีอิ้วกุ้งแม่น้ำ Stir-Fried Large Wide Rice Noodles, Kale Leaves, Dark Soy, River Prawns	860
  	<b>Phad Gra Prow Moo, Gai, Nuea</b> ผัดกะเพราหมู, ไก่ หรือ เนื้อ Selection of Stir-Fried Minced Pork, Chicken or Beef Holy Basil, Chilli, Soy Sauce, Garlic Served with Fried Egg and Steamed Hom Mali Rice	500
  	<b>Vegan Phad Gra Prow</b> ผัดกะเพรามังสวิรัติ Stir-Fried Plant-Based Meat, Holy Basil, Chilli, Carrots, Broccolis, Cauliflower, Soy Sauce, Garlic Served with Steamed Hom Mali Rice	550
	<b>Phad Pak</b> ผัดผัก Seasonal Mixed Vegetables, Mushroom Sauce, Soya Sauce, Garlic Served with Steamed Hom Mali Rice	420
 	<b>Phad Pak Boong Fai Dang</b> ผัดผักบุ้งไฟแดง Wok-Fried Morning Glory, Bean Paste, Garlic, Soya Sauce, Chilli Served with Steamed Hom Mali Rice	420

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## THAI SOUPS & CURRIES

   	<b>Tom Yam Goong</b> ต้มยำกุ้ง Aromatic Thai Broth, Blue River Prawn, Straw Mushrooms, Bird's Eye Chilli, Chilli Paste, Lime, Lemongrass, Galangal, Kaffir Lime Served with Steamed Hom Mali Rice	590
 	<b>Tom Kha Gai</b> ต้มข่าไก่ Fresh Coconut Milk Soup, Chicken Thigh, Straw Mushrooms, Bird's Eye Chilli, Galangal, Kaffir Lime Served with Steamed Hom Mali Rice	500
	<b>Guay Tiew Nuea</b> ก๋วยเตี๋ยวเนื้อ Beef Noodle Soup, Poached Beef Balls, Braised Beef, Bean Sprouts, Spring Onions, Fried Garlic	580
  	<b>Massaman Nuea</b> แกงเนื้อว้าวมัถมัน Braised Beef Cheeks with Massaman Curry, Coconut Milk, Onions, Potatoes, Peanuts and Shallots Served with Steamed Hom Mali Rice	850
  	<b>Khao Soi Gai</b> ข้าวซอยไก่ Chiang Mai Coconut Yellow Curry with Chicken Thigh, Crispy Shallots, Spring Onions Served with Soft and Crispy Egg Noodles	850
   	<b>Gaeng Khiaw Waan Gai, Moo</b> แกงเขียวหวานไก่ หรือ หมู Green Curry with a Selection of Chicken or Pork, Eggplant, Fresh Thai Herbs Served with Steamed Hom Mali Rice	690
  	<b>Gaeng Khiaw Waan Wagyu Nuea</b> แกงเขียวหวานเนื้อ Green Curry with Wagyu Beef, Eggplant, Fresh Thai Herbs Served with Steamed Hom Mali Rice	920
  	<b>Gaeng Khiaw Waan Talay</b> แกงเขียวหวานทะเล Green Curry with Wild Andaman Prawns, Mussels, Squid, Eggplant, Fresh Thai Herbs Served with Steamed Hom Mali Rice	940
  	<b>Gaeng Khiaw Waan Phak</b> แกงเขียวหวานผัก Green Curry with Tofu, Carrots, Broccolis, Mushrooms, Eggplant, Fresh Thai Herbs Served with Steamed Hom Mali Rice	490

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  Contains Egg 
  Spicy 
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  Dairy Product 
  Alcohol

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 we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.  
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## DESSERTS

 	<b>Mango Sticky Rice</b> ข้าวเหนียวมะม่วง 'Nam Dok Mai' Mango, Sticky Rice, Fresh Coconut Cream, Crispy Mung Beans	420
   	<b>Pear Pie</b> พายลูกแพร์ Tahitian Vanilla Poached Pear, Crème Fraîche, Caramel Marbled Ice Cream, Toasted Almonds, Puff Pastry Crust	420
   	<b>Chocolate Mousse</b> ช็อกโกแลตมูส Cocoa Bean Custard, 72% Chocolate Mousse, 62% Chocolate Sorbet, Pecan Nut Praline, Chocolate Sauces Duo	420
   	<b>Mixed Berry "Riz au Lait"</b> มิกซ์เบอร์รี่ "พุดดิ้งข้าว" Mixed Berry Compote, Tahitian Vanilla Rice Pudding, Mixed Berry Sorbet, Crispy Rice and Raspberry	400
 	<b>Water Chestnut Rubies</b> ทับทิมกรอบ Water Chestnuts, Fresh Coconut milk Served with Coconut Sorbet, Thai Mung Bean Marzipan	390
	<b>Seasonal Fruits</b> ผลไม้รวม	350
  	<b>Ice Cream (per scoop)</b> ไอศกรีม   Pistachio, Chocolate, Vanilla, Caramel รสพิสตาชิโอ ช็อกโกแลต วานิลลา คาราเมล	110
 	<b>Sorbet (per scoop)</b> ซอร์เบ Coconut, Strawberry, Mango, Lemon รสมะพร้าว สตรอเบอร์รี่ มะม่วง มะนาว	110
   	<b>Ciao's Signature Tiramisu</b> ทิรามิสุสูตรชิกเนเจอร์ของ Ciao	490
  	<b>Ciao's Coppa Amarena E Meringa</b> Mascarpone Gelato with Amarena Cherries, Meringue and Sugar Cane Arlette เจลลาโต้ชีสมาสคาโปเน เลิร์ฟพร้อมเชอร์รี่อามาเรน่า เมอแรงก์ และขนมปังกรอบน้ำตาลอ้อย	490

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## BEVERAGES

<b>The Oriental Blend Coffee</b> กาแฟ	190
<b>Decaffinated Coffee</b> กาแฟไม่มีคาเฟอีน	190
<b>Espresso</b> เอสเพรสโซ	200
<b>Espresso Macchiato</b> เอสเพรสโซมาเคียอาโต	210
<b>Double Espresso</b> ดับเบิลเอสเพรสโซ	220
<b>Café Latte</b> ลาเต้	230
<b>Cappuccino</b> คาปูชีโน	230
<b>Iced Tea</b> ชาเย็น	190
<b>Thai Milk Tea</b> ชาไทยเย็น	190
<b>Milk</b> นม Whole, Low-Fat, Almond or Soy Milk	180
<b>TWG Teas</b> ชา TWG Darjeeling, 1837 Black Tea, Earl Grey, English Breakfast, Sencha, Jasmine, Chamomile, Wild Mint, Lemongrass, Ginger	190
<b>Fresh Juices</b> น้ำผลไม้ Orange, Papaya, Pineapple, Pomelo, Sweet Melon, Watermelon, Young Coconut, Mixed Fruits, Mixed Vegetables	280
<b>Milkshakes</b> มิลค์เชค Strawberry, Chocolate or Vanilla	280

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