



EMBASSY ROOM

La Marina

THE ITALIAN

SUNDAY BRUNCH

12 PM – 3 PM

Buon Appetito!

THB 2,400 per person

*Children under 6 years eat complimentary. Children under 12 years enjoy 50% discount

Unlimited beverage package add-ons

THB 990 per person for white wine, red wine & beer

THB 1,120 per person for white wine, red wine, beer, prosecco & signature cocktails

THB 750 per person for mocktails & non alcoholic sparkling wine

Antipasti Misti

From The Land

Focaccia, ciabatta & grissini

Eggplant dip

Insalata mista con Parmigiano Reggiano

Mixed salad with lemon dressing, cherry tomatoes and Parmigiano Reggiano

Sourdough bruschetta

Italian oxheart tomato, mozzarella and basil

Tuscan-style chicken liver and sweet and sour onions

From The Sea

Ostriche | Sentinelle No.3, France

Insalata di granchio | Blue swimmer crab salad

Gamberi | Tiger prawns

Insalata di mare | Seafood salad

Selezione salumi e formaggi

Cold cuts & cheese selection

Carpaccio di manzo

Beef carpaccio, arugula, mustard dressing

Primi Piatti | Rosticceria

Main Courses

Rigatoni all’Amatriciana

Rigatoni with guanciale, San Marzano tomato sauce and onion sauce, Pecorino cheese

Gnocchi crema di cavolfiore e ‘Nduja

Homemade potato gnocchi with cauliflower cream & spicy ‘Nduja

Fettuccine bianco rosate

Homemade fettuccine with garlic, olive oil, chili, shrimp & scallops

Lasagna al pesto

Lasagna with basil pesto, béchamel & Parmigiano Reggiano

Branzino alla ligure con spinaci

Roasted barramundi with cherry tomatoes, olives & pine nuts

Calamari grigliati all’aglio, olio e peperoncino

Grilled squid with garlic, olive oil & chili

Spezzatino d’ agnello alla Toscana

Tuscan-style lamb stew with green peas & potatoes

Tagliata di manzo, insalata di rucola e cipolla, aceto balsamico

Flank steak with arugula, onion & balsamic reduction

Antipasti Caldi

Hot Starters

Supplì al telefono

Tomato rice croquette with mozzarella

Frittatine di pasta alla carbonara

Fried carbonara pasta fritter

Pinsa funghi e salsiccia

Tomato sauce, mozzarella, pork sausage & mushrooms

Dolci Tentazioni

Desserts Selection

Tiramisù

Classic tiramisù

Babá

Neapolitan babá

Torta Caprese al pistacchio

Traditional Capri-style pistachio cake

Torta della nonna

Custard and pine nut tart

Cannoli Siciliani

Sicilian cannoli

Lollipop al limone

Lemon lollipop

Biscotti al limone

Lemon biscuits

Selezione di Uova

Eggs Selection

Uova in purgatorio

Eggs baked in a rich tomato and onion sauce with basil

Uovo asparagi e tartufo nero

Steamed asparagus, sunny-side-up egg & black truffle

Uova alla Fiorentina

Poached eggs on sourdough with baby spinach & hollandaise sauce



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La Marina House Package

THB 990 per person

White Wine: Le Monde, Pinot Grigio

Red Wine: Famiglia Cielo, 1908 Appassionante Rosso, Merlot, Corvina

Beer: Peroni

La Marina Premium Package

THB 1,120 per person

Prosecco: Bisal, Belstar Prosecco

White Wine: Le Monde, Pinot Grigio

Red Wine: Famiglia Cielo, 1908 Appassionante Rosso, Merlot, Corvina

Beer: Peroni

Mixologia Italiana:

Limoncello Spritz

Limoncello, prosecco, soda, mint

Aperol Spritz

Aperol, prosecco, soda, orange

Tonico Sabatini

Sabatini Gin, San Pellegrino Tonic

Negroni Toscano

Sabatini Gin, Vermouth, Campari

French 75

Sabatini Gin, lemon juice, prosecco, lemon twist

Garibaldi

Campari, San Pellegrino aranciata, orange

La Marina Sober Bar

THB 750 per person

Non-alcoholic Sparkling

Thomson & Scott, Naughty, London, England, Chardonnay

Tonico Sabatini 0%

Sabatini Gin 0%, San Pellegrino Tonic

French 75 0%

Sabatini Gin 0%, lemon juice, Naughty sparkling, lemon twist

Stasera Voglio Te

Sabatini Gin 0%, honey syrup, aloe vera, black tea, lemon juice

Acqua Brillante

Sabatini Gin 0%, tonic water, lemon juice

