

the
GROTTO

TO START WITH

- WATERMELON & FETA SALAD** (V) (S) (D) 420
 Fresh watermelon, feta, red onion
 cos lettuce, cucumber, chia seeds
 Pomegranate, pomegranate dressing
- MEDITERRANEAN COBB SALAD** (N) (S) 450
 Grilled chicken, seasonal crudités
 chickpeas, avocado, almonds, dried figs
 and ginger tahini vinaigrette
- LEMON GARLIC** (S) (D) (G) 550
MARINATED PRAWNS
 Tzatziki, bell peppers, pita crisps
 and sunflower seeds
- TUNISIAN GRILLED MECHOUIA SALAD** (V) (N) 390
 Grilled vegetables, Tunisian spices
 pecan nuts, Kalamata olives, hard-boiled egg
 cilantro, garlic lemon dressing
With grilled tuna 490
- FRITTO MISTO DI MARE** (G) 590
 Crispy-fried seafood Italian style
 garlic aioli
- CAESAR SALAD** (V) (G) (D) 390
 Romaine lettuce, Parmesan shavings
 Parmesan crisps and croutons
With grilled chicken 420
With crispy bacon 420
With grilled prawns 550
- MEZZE PLATTER** (V) (S) (N) (G) (D) 650
 Grilled vegetables, feta
 organic quinoa tabbouleh
 edamame beans, olives almonds
 pita bread and assorted dips

SANDWICHES & BURGERS

All sandwiches and burgers are served with
 a side of fries, mayonnaise and ketchup.
 Burgers are cooked well done only.



- PAN BAGNAT** (G) 470
 Seasonal crudités, basil, olives, tuna
 hard-boiled egg, extra virgin olive oil
 in French rustic bread
- SICILIAN SANDWICH** (G) (D) 520
 Fresh tomatoes, mixed lettuce
 sundried tomatoes, olives, mortadella
 fresh ricotta, mozzarella, grated Parmesan
 extra virgin olive oil and
 lemon juice in baguette
- SMOKEY PANINI** (G) (D) (N) 470
 Smoked chicken breast, smoked bacon
 zucchini, smoked scamorza, pesto

(G) contains gluten (V) vegetarian (VG) vegan
 (S) contains seeds chili (N) contains nuts (D) dairy

Prices are in Thai Baht and subject to 10% service charge
 and applicable government tax

SPANISH PANINI (G) (D)	490
Serrano ham, chorizo, pimientos Manchego, rocket salad	
PANINI "CAPRESE" (V) (G) (D)	390
Tomato, mozzarella, pesto and rocket salad	
MERGUEZ SAUSAGE PITA (G) (D)	490
Lamb merguez, roasted bell peppers caramelized onion, feta in pita cumin yoghurt dressing	
GRILLED VEGETABLE CIABATTA (G) (D) (V)	450
Mixed grilled vegetables sweet peppers, olives, basil and smoked scamorza in ciabatta bread	
ANGUS BEEF CHEESE BURGER (G) (S) (D)	650
Black Angus beef patty, cheddar cheese lettuce, tomato, onion, dill pickle on brioche bun	

PASTAS

PENNE ALL'ARRABIATTA  (VG) (G)	400
Spicy garlic tomato sauce and fresh basil	
KALE AND FETA FUSILLI (V) (G) (S) (D)	420
Cherry tomatoes, Kalamata olives crumbled feta, sunflower seeds	
VEGETARIAN LINGUINI PUTTANESCA (VG) (G)	420
Fresh tomatoes, garlic, olives sundried tomatoes, capers and tomato sauce	
PAPPADELLE AL TARTUFO E FUNGHI (G) (D)	690
Egg pasta, bacon, mushrooms truffle and mozzarella sauce	
SPAGHETTI ALLE COZZE (G)	550
Mussels, garlic and white wine sauce tomatoes, parsley and lemon extra virgin olive oil	
SPICY ROCK LOBSTER  (G) (S)	790
SQUID INK LINGUINI	
Grilled rock lobster cherry tomatoes chili, basil, gratinated mozzarella	
LAMB RAGU FETTUCCINE (G) (D)	520
Slow-cooked minced lamb pimientos, fresh ricotta	

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GROTTO'S FAVORITES

PAN-SEARED WHITE SNAPPER (G) 660
"PROVENÇALE"

Capers, cherry tomatoes, croutons
olives, lemon juice and olive oil, rice berry

CHICKEN TAJINE, RAISIN COUSCOUS (N) (G) 620

Moroccan style slow-braised chicken
lemon confit, olives, apricot, chickpeas
almonds and cinnamon raisin couscous

CHORIZO STUFFED SQUID 650

Stir-fried vegetable organic quinoa
basil infused oil

PRAWN SAGANAKI (D) (G) 690

Grilled prawns, tomato sauce, feta, toasted pita

STEAK GREMOLATA 1,200

Chef's favorite cut topped with
Italian Gremolata, crushed garlic potatoes

DESSERTS

PINEAPPLE (D) 350

Vanilla marinated Krabi pineapple flambe
with French Pastis, vanilla Ice cream

LEMON (G) (D) (N) 350

Crispy sablé, limoncello biscuit
lemon crèmeux, lemon zests confit, meringue

NOUGAT GLACÉ (D) (N) (S) 350

Frozen nougat with organic honey
mixed nuts and candied fruits
raspberry coulis

ORANGE (G) (D) (N) 350

Blood orange crèmeux, fresh orange
pistachio and white chocolate ganache
in dark chocolate cannoli
orange blossom Chantilly, basil

BANANA (G) (D) (N) (S) 330

Caramelized banana
Greek yogurt cinnamon parfait
homemade granola

EXOTIC SEASONAL (VG) 330
FRESH FRUIT PLATTER

ICE CREAM (PER SCOOP) 170

Tahiti vanilla / Belgium dark chocolate
Malaga rum raisin / Cookies & cream
Coconut / Pistachio / blueberry yoghurt
Banana chocolate fudge & brownie

SORBETS (PER SCOOP) 170

Premium chocolate sorbet / Lemon
Strawberry / Young coconut
Lemongrass / Raspberry
Supreme mango / Passion fruit

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