

• AZURE •

*At Azure, time slows and flavours shine.
Each dish celebrates Mediterranean simplicity, brightened
by fresh island-grown touches, while every sip evokes
Summer's ease and the charm of open-air living.*

● AZURE ●

Tapas

MARINATED OLIVES  	560
Garlic, chili	
PICKLED EGGPLANT  	560
Basil, parsley, focaccia	
CUCUMBER TZATZIKI   	560
House made labneh, fennel, olive oil	
ROASTED BEET HUMMUS   	580
Pita bread	
TUSCAN MEATBALLS   	580
Wagyu, tomato sauce, Parmesan	

Pasta

PAPPARDELLE RAGOUT  	1100
House made slow cooked beef cheek ragout	
SPAGHETTI CLAMS   	890
Cherry tomatoes, garlic, parsley	
LINGUINE SEAFOOD    	990
Tomato sauce, olive oil, chili flakes	
RIGATONI PESTO    	690
House made Italian classic recipe	

Burgers & Sandwiches

WAGYU BURGER  	990
Cheddar, Spanish onion, mustard, jumbo pickle, fries	
LAMB BURGER  	990
Tzatziki, cos lettuce, mint, feta, caramelized onions, cucumber, fries	
FISH SANDWICH   	860
Panko fish, coleslaw, spicy mayonnaise, brioche bread, mustard, fries	
VEGAN BURGER   	860
Tomato, romesco sauce, cos lettuce, fries	

Starters

SALMON CRUDO   	820
Olive oil, shallots, lime, sour cream	
CALAMARI FRITTI   	700
Coriander & lime mayonnaise	
BARRAMUNDI CARPACCIO  	750
Lime, olive oil, shallots, passion fruit	
BURRATA   	820
Tomato salad, basil dressing, balsamic	
CAESAR SALAD   	690
White anchovies, cos lettuce, croutons, crispy pancetta	
• Grilled chicken	180
• Grilled prawns 	260

Mains

ROASTED CAULIFLOWER   	700
Pesto, romesco sauce, almonds	
BARRAMUNDI FILLET    	990
Brown butter, lemon, parsley, Kalamata olives, cauliflower hummus	
WHOLE SEA BASS  	990
Oven roasted, lemon, sauce vierge	
BEEF TENDERLOIN  	1760
Italian tagiata style, rocket, lemon, parmesan, balsamic	
GRILLED KING PRAWNS   	1260
Macadamia, burnt Iris farm tangerine	
HALF ROASTED CHICKEN  	990
Green olives, asparagus, lemon	
SUMMER BOWL   	600
Brown rice, chickpeas, tomato, cucumber, soy yoghurt dressing, mango salsa, pickled onions	
• Grilled chicken	180
• Grilled prawns 	260
GRILLED HALLOUMI  	910
Shaved Cauliflower, Greek salad, labneh, lemon, Warm flatbread	

 Vegetarian

 Nut

 Gluten

 Gluten-free

 Seafood

 Shellfish

 Dairy

 Sesame

 Cage-free eggs

All prices in THB, subject to 10% service charge, and applicable government tax.

Kindly notify our team members of any dietary preferences or food allergies.

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Pizza

MARGHERITA 🌿 🧀 🌿	860
San Marzano tomato, mozzarella, basil	
TRUFFLE 🌿 🧀	960
Black truffle Bechamel, mozzarella, parmesan, mushrooms, rocket, truffle oil	
PEPPERONI 🌿 🧀	960
San Marzano tomato, mozzarella, marinated peppers, pepperoni	
PARMA HAM 🌿 🧀	960
San Marzano tomato, mozzarella, Parma ham, rocket, Parmesan	
GOAT CHEESE 🌿 🧀 🍯	960
White sauce, mozzarella, balsamic onions, raw honey, pistachio	
MUSHROOMS 🌿 🧀 🌿	860
San Marzano tomato, cherry tomato confit, mushrooms	
MARINATED PRAWNS 🌿 🧀 🦐	990
San Marzano tomato, mozzarella, prawns, morning glory, chili	
SMOKED SALMON 🌿 🧀 🐟	960
Avocado, wasabi cream, dill, Spanish onions, sour cream	
BURRATA & SAUSAGE 🌿 🧀	990
San Marzano tomato, mozzarella, Italian sausage, kale, olive oil, chili flakes	
CAPRICCIOSA 🌿 🧀	960
San Marzano tomato, sliced ham, artichoke, white anchovy, Kalamata	

Sides

WATERMELON SALAD 🥒 🧀	290	PARMESAN FRIES 🧀 🌾	290
Feta, mint, pistachios		TRUFFLE FRIES 🌿 🌾	290
ROCKET SALAD 🥒 🧀	290	GRILLED VEGETABLES 🌿 🌾	290
Parmesan, balsamic pear, pecans		GARLIC FOCACCIA 🌿 🌾	290

Desserts

TIRAMISU 🌿 🧀	450	LEMON CURD & BLUEBERRY PIZZA 🌿 🧀	450
Our style		Chantilly cream, powder sugar, mint	
BASQUE CHEESECAKE 🌿 🧀	450	FRUIT PLATE 🌿 🌾	420
Brûlée crust			
YOGHURT PANNA COTTA 🧀 🌾	450	ICE CREAM & SORBET 🧀 🌾	PER SCOOP 190
Citrus salad		chocolate vanilla passion fruit coconut raspberry lemon guava blood orange	

🌿 Vegetarian 🥜 Nut 🌿 Gluten 🌾 Gluten-free 🐟 Seafood 🦐 Shellfish 🧀 Dairy 🌾 Sesame 🐓 Cage-free eggs

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Vegetarian / Vegan

Pasta & Burgers

RIGATONI PESTO 🌿 🥜 🐔 🌱 690
Homemade Italian classic recipe

VEGAN BURGER 🌿 🌱 🥜 860
Tomato, romesco sauce, cos lettuce, fries

Pizza

MARGHERITA 🌿 🥛 🌱 860
San Marzano tomato, mozzarella, basil

MUSHROOMS 🌿 🥛 🌱 860
San Marzano tomato, cherry tomato confit, mushrooms

Sides

TRUFFLE FRIES 🌿 🌱 290

GRILLED VEGETABLES 🌿 🌱 290

GARLIC FOCACCIA 🌿 🌱 290

Tapas

MARINATED OLIVES 🌿 🌱 560
Garlic, chili

PICKLED EGGPLANT 🌿 🌱 560
Basil, parsley, focaccia

CUCUMBER TZATZIKI 🌿 🥛 🌱 560
House made labneh, fennel, olive oil

ROASTED BEET HUMMUS 🌿 🌱 🌱 580
Pita bread

Mains

ROASTED CAULIFLOWER 🥜 🌱 🌱 700
Pesto, romesco sauce, almonds

SUMMER BOWL 🥛 🌱 🌱 600
Brown rice, chickpeas, tomato, cucumber, soy yoghurt dressing, mango salsa, pickled onions

Desserts

FRUIT PLATE 🌿 🌱 420

ICE CREAM & SORBET PER SCOOP 190
passion fruit | raspberry | lemon | guava | blood orange

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Cocktails

LIMONCELLO SPRITZ Limoncello, Prosecco, Pineapple Lime Syrup, Soda Water	490
PASSION FRUIT PALOMA Jose Cuervo Silver, Passion Fruit Liqueur, Passion Fruit Juice, Fresh Lime Juice	490
POMELO PINK FIZZ Beefeater Pink Gin, Pomelo Juice, Lime Juice, Simple Syrup	490
LEMONGRASS-LIME GIMLET Saneha Gin, Lemongrass syrup, Fresh Lime Juice	490
COCONUT MARGARITA Jose Cuervo Silver, Cointreau, Coconut Cream, Fresh Lime Juice, Simple Syrup	490
ESPRESSO MARTINI Titos, Kahlua, Espresso, Simple Syrup	490
SANGRIA CARAFE White, Red or Sparkling Wine, Triple Sec, Apple Juice, Seasonal Fruits	880

Mocktails

BUTTERFLY PEA GINGER SODA	290
VIRGIN PINEAPPLE MOJITO	290
WATERMELON FIZZ	290
MANGO LIME SPRITZER	290

Non-Alcoholic

FRESH COCONUT	240
FRUIT SHAKE Mango, Watermelon, Pineapple	220
LEMONADE Classic, Passion Fruit, Mango	260
SOFT DRINKS Coke, Diet Coke, Sprite, Fanta, Ginger Ale, Tonic, Soda	140

Beers

CONRAD FIVE ISLAND LOCAL LAGER	300
LOCAL Singha, Chang, Tiger, Heineken	230
IMPORTED Asahi, Corona	370

Still Water

MONT FLEUR, ACQUA PANNA (SMALL)	240
MONT FLEUR, ACQUA PANNA (LARGE)	280

Sparkling Water

MONT FLEUR, SAN PELLEGRINO (SMALL)	260
MONT FLEUR, SAN PELLEGRINO (LARGE)	350

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Wine List

Champagne & Sparkling

PROSECCO DOC BRUT ORGANIC TERRE DEI BRUT Veneto, Italy	460 2,600
PROSECCO MILLESIMATO ROSE BRUT VILLA SANDI Veneto, Italy	560 2,800
CHAMPAGNE GRANDE RÉSERVE BRUT CHÂTEAU DE BLIGNY Champagne, France	1,500 7,500
CHAMPAGNE RÉSERVE EXCLUSIVE ROSÉ NICOLAS FEUILLATTE Champagne, France	7,900

White

CHARDONNAY LITTLE THINGS South Australia	490 1,900
VIOGNIER DE PENNAUTIER IGP PAYS D'OC MAISON LORGERIL Languedoc, France	490 2,500
PINOT GRIGIO DELLE VENEZIE DOC VILLA SANDI Veneto, Italy	560 2,800
SAUVIGNON BLANC J. DE VILLEBOIS Loire Valley, France	580 2,900
SUR SUR GRILLO SICILIA DOC DONNAFUGATA Sicily, Italy	3,900
CHABLIS LOUIS JADOT Burgundy, France	5,200

Rosé

GRIS BLANC ROSÉ GERARD BERTRAND Languedoc, France	480 2,400
WHISPERING ANGEL ROSÉ CHÂTEAU D'ESCLANS Côtes de Provence, France	3,600
ART DE VIVRE ROSÉ AOP CLAY BOTTLE GERARD BERTRAND Languedoc, France	3,700

Red

PRÓXIMO RIOJA DOC MARQUÉS DE RISCAL Rioja, Spain	520 2,600
CHIANTI RISERVA TIPICI DELL'ARETINO, DE' VASARI Tuscany, Italy	650 3,400
NATURALYS PINOT NOIR ORGANIC GERARD BERTRAND Languedoc, France	580 2,900
CARMENERE ERRAZURIZ VALLE DE ACONCAGUA, Chile	580 2,900
CÔTES-DU-RHÔNE FAMILLE PERRIN RÉSERVE Southern Rhône, France	3,300
MALBEC – PARAJE ALTAMIRA ZUCCARDI Mendoza, Argentina	3,200

Sweet

KABIR MOSCATO DI PANTELLERIA DOP DONNAFUGATA Sicily, Italy	450 2,200
MOSCATO D' ASTI FRIZZANTE AZIENDA AGRICOLA LA CAUDRINA Piedmont, Italy	2,900