

# • 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.*

## Tapas

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

## Pasta

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

## Burgers & Sandwiches

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

## Starters

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

## Mains

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

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## Pizza

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

## Sides

<b>WATERMELON SALAD</b> 🥜 🥛	290	<b>PARMESAN FRIES</b> 🥛 🌾	290	
Feta, mint, pistachios		<b>TRUFFLE FRIES</b> 🌱 🌾		290
<b>ROCKET SALAD</b> 🥜 🥛	290	<b>GRILLED VEGETABLES</b> 🌱 🌾	290	
Parmesan, balsamic pear, pecans		<b>GARLIC FOCACCIA</b> 🌱 🌾		290

## Desserts

<b>TIRAMISU</b> 🌿 🥛	450	<b>LEMON CURD &amp; BLUEBERRY PIZZA</b> 🌿 🥛	450
Our style		Chantilly cream, powder sugar, mint	
<b>BASQUE CHEESECAKE</b> 🌿 🥛	450	<b>FRUIT PLATE</b> 🌱 🌾	420
Brûlée crust		<b>ICE CREAM &amp; SORBET</b> 🥛 🌾	
<b>YOGHURT PANNA COTTA</b> 🥛 🌾	450	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

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

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## Cocktails

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

## Mocktails

<b>BUTTERFLY PEA GINGER SODA</b>	290
<b>VIRGIN PINEAPPLE MOJITO</b>	290
<b>WATERMELON FIZZ</b>	290
<b>MANGO LIME SPRITZER</b>	290

## Non-Alcoholic

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

## Beers

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

## Still Water

<b>MONT FLEUR, ACQUA PANNA (SMALL)</b>	240
<b>MONT FLEUR, ACQUA PANNA (LARGE)</b>	280

## Sparkling Water

<b>MONT FLEUR, SAN PELLEGRINO (SMALL)</b>	260
<b>MONT FLEUR, SAN PELLEGRINO (LARGE)</b>	350

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## Wine List

### Champagne & Sparkling

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

### White

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

### Rosé

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

### Red

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

### Sweet

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

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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