



Rooted in Respect, Grown with Purpose

At Biscotti, our commitment to local excellence celebrates the hands and lands behind every ingredient. We source free-range duck and rich golden eggs from Klong Phai Farm, hand-harvested mushrooms from Earthling Mushrooms Bangkok, and vibrant organic tomatoes from the highlands of Chiang Mai. Each product tells a story of care, sustainability, and flavour - a tribute to Thai soil and the artisans who shape it.



THE CHEF

Sicilian-born and inspired by childhood memories in the kitchen with his mother and grandmother, Chef Giuseppe Bonura brings his roots to Biscotti with a straightforward philosophy: respect the ingredient, cook with honesty, and let local flavours shine. After years of refining his craft from Sicily to Thailand, with a bold chapter in London he now blends tradition and curiosity, creating soulful dishes using the best of what the local land offers. At Biscotti, he works closely with his team, fostering a spirit of collaboration where every plate reflects shared passion and precision.



CARPACCI

MARINATED FISH & SHELLFISH

Sea Bass	860
Pickled beetroot, lemon, orange, mint	
Yellowfin Tuna	1,100
Bottarga, capers mayonnaise, hazelnuts, watercress	
Mazara Red Prawns	1,200
Orange, fennel, pomelo	

ANTIPASTI E ZUPPE

STARTERS & SOUPS

Panzanella Alla Siciliana	540
Organic tomato salad, almond cream, pine nuts, balsamic red onion	
Green Asparagus Salad	530
Arugula, pomelo, pistachio, lemon dressing	
Fried Eggplant	490
Brown lentil, watercress, shallots, hazelnut	
Arancini	600
Beef ragù, caciocavallo cheese, spicy tomato sauce	
Beef Tartare	980
Burrata, roasted shallots, balsamic pearls	
Fritto Misto	640
Prawns, squid, sea bass, smoked paprika sauce	
Burrata	750
Organic tomatoes, pesto sauce, basil	
Hokkaido Scallop	860
Saffron cauliflower purée, peach & beetroot sauce, crispy Parma Ham	
Seafood & Shellfish Soup	980
Scallops, mussels, sea bass, tiger prawns, baby squids, fregola sarda	
Roasted Cauliflower Soup	720
Pesto sauce, toasted hazelnut, basil seeds, crispy garlic	

SELEZIONE DI SALUMI E FORMAGGI

COLD CUTS & CHEESE

Selection of Italian Cold Cuts	1,380
Parma Ham (24 months), salame di cinta senese, mortadella al pistacchio, 'nduja, speck	
Italian Prime Cheese Selection	980
Parmigiano Reggiano 24 months aged, Gorgonzola D.O.P., scamorza "affumicata", Pecorino Romano D.O.P. crosta nera, taleggio D.O.P.	



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PASTE FATTE IN CASA

HOMEMADE PASTA

	Small	Large
Gnocchi ai Funghi Selvatici   Wild mushrooms, parmesan cheese, thyme	500	800
Garganelli    Tuna tartare, bottarga di muggine, taggiasca olives, capers, parsley	700	980
Baked Homemade Rigatoni   Beef meatballs, mozzarella cheese, tomato sauce	660	950
Lasagna  Beef ragù, parmesan cheese, béchamel sauce	630	900
Pappardelle Bolognese  Beef ragù, tomato sauce, parmesan cheese	600	880
Beef Agnolotti  Braised beef shank, spinach, parmesan cheese, butter, black truffle	660	920

PASTA SECCA

ARTISANAL PASTA




	Small	Large
Spaghetti al Pomodorino  Tomato from Piennolo del Vesuvio D.O.P., Parmesan cheese, basil	550	850
Linguine con Bottarga di Muggine  "Bottarga" red mullet roe, anchovies, garlic, butter	550	880
Spaghetti allo Scoglio    Mussels, prawns, scallops, tomato sauce	770	1,100
Calamarata Red Prawns & Burrata    Mazara red prawns, burrata, pistachio, basil	950	1,200
Spaghetti all'Amatriciana  Pork cheek, tomato sauce, Pecorino Romano D.O.P.	660	950
Rigatoni alla Carbonara   Pork cheek, egg yolk, Pecorino Romano D.O.P., black pepper	660	950



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RISOTTO

Risotto al Tartufo  	1,350
Carnaroli rice, black truffle, Parmesan cheese	
Risotto al Branzino 	1,100
Sea bass risotto, saffron, lemon	

PIZZA

Margherita 	750
Tomato sauce, mozzarella cheese, basil leaves	
Burrata & Prosciutto Crudo 	1,100
Parma Ham, shaved Parmesan, arugula	
Bianca 	950
Brie, wild mushrooms, speck, black truffle	
Diavola 	950
Tomato sauce, spianata calabrese, fior di latte cheese	
Boscaiola 	900
Italian sausage, wild mushrooms, provolone cheese	



Golden Burrata Pizza	7,777
San Marzano tomatoes, 24-month Parma ham, crowned with a whole 250 g burrata from Puglia wrapped in 24 k gold leaf, finished with Giusti's 100-year aged Aceto Balsamico Tradizionale di Modena D.O.P.	

BISCOTTI FOCACCIA

	Small	Large
Focaccia al Tartufo 	950	1,200
Black truffle, taleggio cheese D.O.P.		
Focaccia Mascarpone 	1,050	1,300
Mascarpone, mozzarella cheese, truffle, chives		
Focaccia al Prosciutto di Parma 	1,050	1,300
Parma ham, mascarpone, mozzarella cheese, arugula leaves		



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— SECONDI DI MARE E DI TERRA —

FISH & MEAT

Slow-Cooked Sea Bream  	1,400
Oyster mushrooms, brown lentil purée, caper powder	
Aquanaria Pan-Fried Sea Bass  	1,350
Spelt, mussels, clams, artichoke, prawn bisque	
Chilean Snow Fish   	1,750
Pan-fried Chilean snow fish, pork cheek, cabbage "Mugnai" sauce, edamame, pistachio	
Octopus "Luciana Style"  	1,700
Slow-braised octopus, cherry tomatoes, olives, capers, garlic, chili	
Klong Phai Farm Confit Duck Leg 	1,300
Green peas, Baby gem, pancetta	
Grilled Herb Crusted New Zealand Lamb "Lumina" 	2,100
Carrot purée, chickpea fritters, pickled radish	
12 Hours Slow-Cooked A5 Wagyu Beef Cheeks 	1,550
Saffron risotto, gremolata, beef jus	
USA Wagyu Beef Striploin (250g) 	5,100
Mashed potato, asparagus, black truffle	
Rossini Beef Tenderloin 	4,100
Brioche, foie gras, spinach, beef jus, black truffle	





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DESSERT

Tiramisu 	500
Amaretto liqueur, ladyfingers, coffee	
Amalfi Lemon 	460
Ivory white chocolate mousse, confit Amalfi lemons, limoncello sorbet	
Brioscia & Sorbetto Al Limone 	350
Orange brioche, lemon sherbet	
Caprese 	350
Chocolate almond cake, vanilla ice cream	
Maritozzo 	350
Fluffy citrus-scented brioche, fresh whipped cream	
Dessert Tasting Menu 	650
Caprese almond cake , Amaretto tiramisu , Limoncello sorbet	

ICE CREAM

Gelato 	180
Cappuccino, hazelnut, chocolate, salted caramel, pistachio, vanilla, amaretto (A), yoghurt	
Sorbet 	180
Limoncello (A), raspberry, pear, apricot, peach, lychee, lemon	



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