





Our elegant and romantic La Scala Restaurant invites you to indulge in an extraordinary dining experience that embodies the true essence of Italian cuisine.

Ascend the staircase to uncover a hidden gem that will excite your taste buds, nestled in the heart of Katathani.

La Scala
ANTIPASTI

01 Tartare di avocado,
stracciatella ed
insalata di granchio



Avocado and tomato tartar served with
burrata cheese and crab meat salad

620.-



La Scala ANTIPASTI



02 Prosciutto crudo di parma con melone
 Italian Parma ham Riserva and Japanese rock melon drizzled with aged balsamic vinegar
620.-



03 Sautéed di frutti di mare e cozze
 Fresh Andaman seafood and fresh blue mussel sautéed in lightly spicy tomato sauce. Served with garlic croutons
580.-



04 Carpaccio di manzo
 Carpaccio of beef tenderloin garnished with Parmigiano, Reggiano cheese, wild rocket, fresh champignon mushrooms and extra virgin olive oil. Truffle mayonnaise
670.-



05 Cappesante al tartufo
 Pan fried Japanese Miyaki sea scallops on a bed of carrot mousse and sautéed baby spinach. Complimented with truffle sauce and truffle oil
650.-



06 Tartare di tonno
 Tuna tartar with Pantelleria cappers, avocado puree and buffalo milk emulsion. Served with tapioca-squid ink crackers, vine tomatoes and dry mullet eggs "Bottarga"
550.-

La Scala
INSALATE



07 **Insalata di cesare cardine**
Traditional Caesar salad with crunchy Pancetta, Parmesan shaves, quail egg and garlic croutons



460.-



08 **Carpaccio di ricciola nera**
Delicate slices of cobia fish, served with an authentic Italian marinade made from capers, lemon, Taggiasca olives, extra virgin olive oil and shallots. Complimented with organic mix cress and marinated bell peppers.



620.-



09 **Insalata con salmone affumicato**
Norwegian smoked salmon salad with fennel, sun flower sprouts, cappers and olives. Complimented with mustard dressing



530.-



10 **Insalata mediterranea con la bufala**
Mediterranean style salad with buffalo mozzarella, tomatoes and seasonal greens. Complimented with Taggiasca olives and EVO oil



520.-

11

Insalata D'aragosta

"La Scala"



Salad of rock lobster with chunks of tomatoes, celery and herbs "La Scala" style

780.-



La Scala BURRATA



13 Burrata pomodori con comfit e carciofi



Imported burrata cheese and cherry tomatoes comfit. Serve with artichokes and tomato emulsion
580.-



12 Burrata con mango e prosciutto di Parma



Imported burrata cheese serve with mango salsa and Parma ham
580.-



14 Burrata con capponata e pinoli



Imported burrata cheese and Sicilian eggplant "Capponata". Complimented with pine nuts and basil pesto
580.-





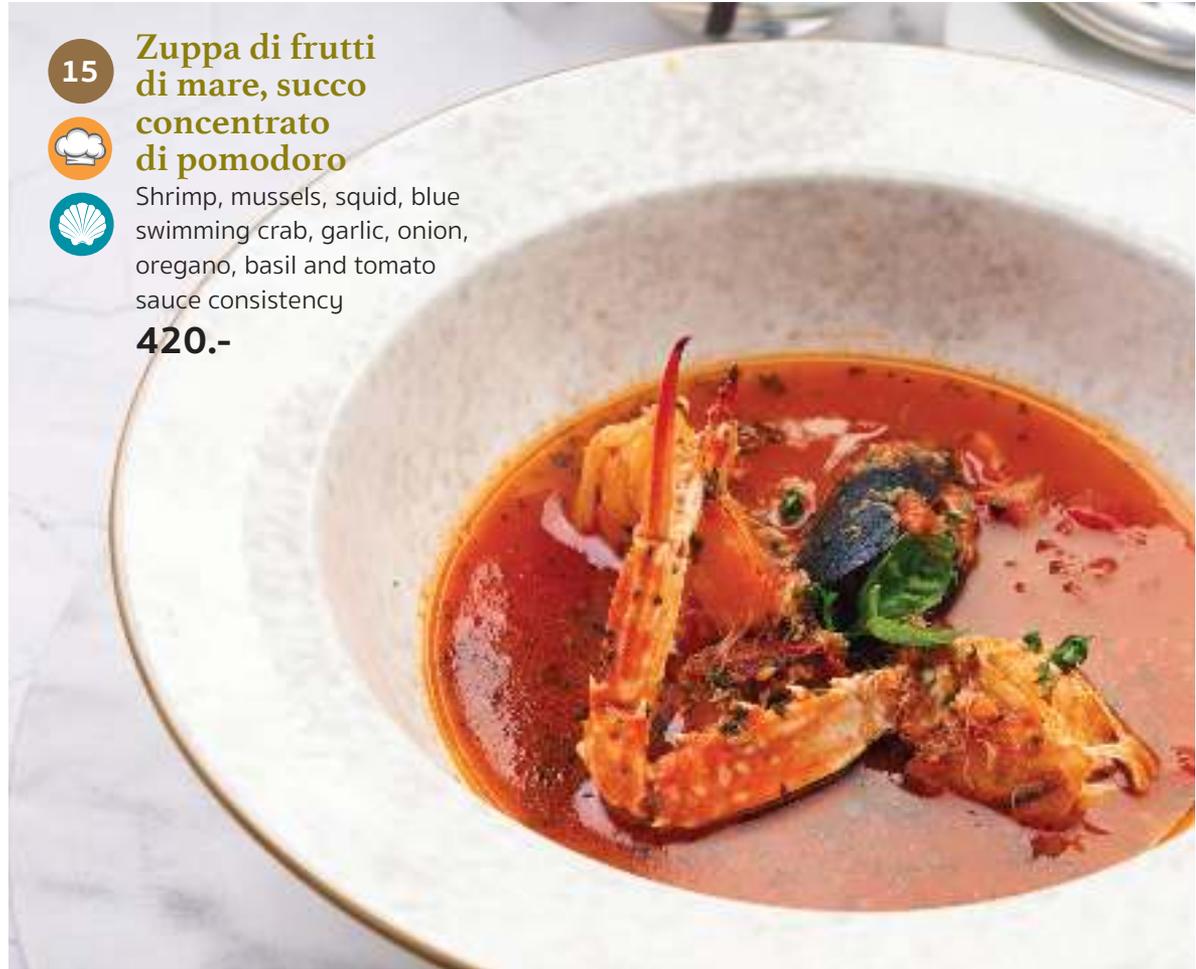
15

Zuppa di frutti di mare, succo concentrato di pomodoro



Shrimp, mussels, squid, blue swimming crab, garlic, onion, oregano, basil and tomato sauce consistency

420.-



16

Crema di asparagi bianchi e verdi find white asparagus



Cream of white and green asparagus. Served with crunchy Pancetta gorgonzola cheese, green asparagus bites and ciabatta croutons. Extra virgin drops

380.-



17

Crema di porcini, finferli e tartufo



Porcini, chanterelle and truffle cream soup. Complimented with sautéed mix mushrooms and white truffle oil

450.-



CHEF RECOMMENDED



GLUTEN FREE



CONTAIN GLUTEN



VEGETARIAN



HEALTHY OPTION



SEAFOOD



PORK

La Scala
TRADITIONAL
PASTAS



(Gluten free on request)



18 **Linguine
all' aragosta**
Flamed fresh rock
lobster in a rich sauce
of
imported tomato,
cappers and Taggiasca
olives
780.-

19

Penne al samone e vodka



Penne from Gragnano served with Norwegian salmon in a slightly spicy pink cream and vodka sauce

580.-



20

Spaghetti allo scoglio



Fresh seafood from the Andaman Sea and green mussels in a San Marzano tomatoes sauce. topped with pecorino Romano cheese.

680.-



La Scala
TRADITIONAL
PASTAS



(Gluten free on request)



21



Spaghetti carbonara

Italian pancetta and egg in a light cream sauce.
Topped with Pecorino Romano and crispy bacon

520.-



22



**Penne Alla
amatriciana**

Imported Guanciale di Amatrice,
onion and chilli in a San Marzano
tomatoes sauce. Topped with
pecorino Romano cheese

580.-



23



**Fettuccine al ragu di
salsiccia**

Slowly braised Italian sausage
sauce with fresh sage and
Parmigiano Reggiano

580.-



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VEGETARIAN



HEALTHY OPTION



SEAFOOD



PORK

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24

Rigatoni alla bolognese



Italian pancetta and selected cut of Angus beef and pork in a home-made



Bolognese sauce



Topped with Parmigiano Reggiano

520.-



La Scala

HOMEMAD AND SPECIAL E PASTAS



25

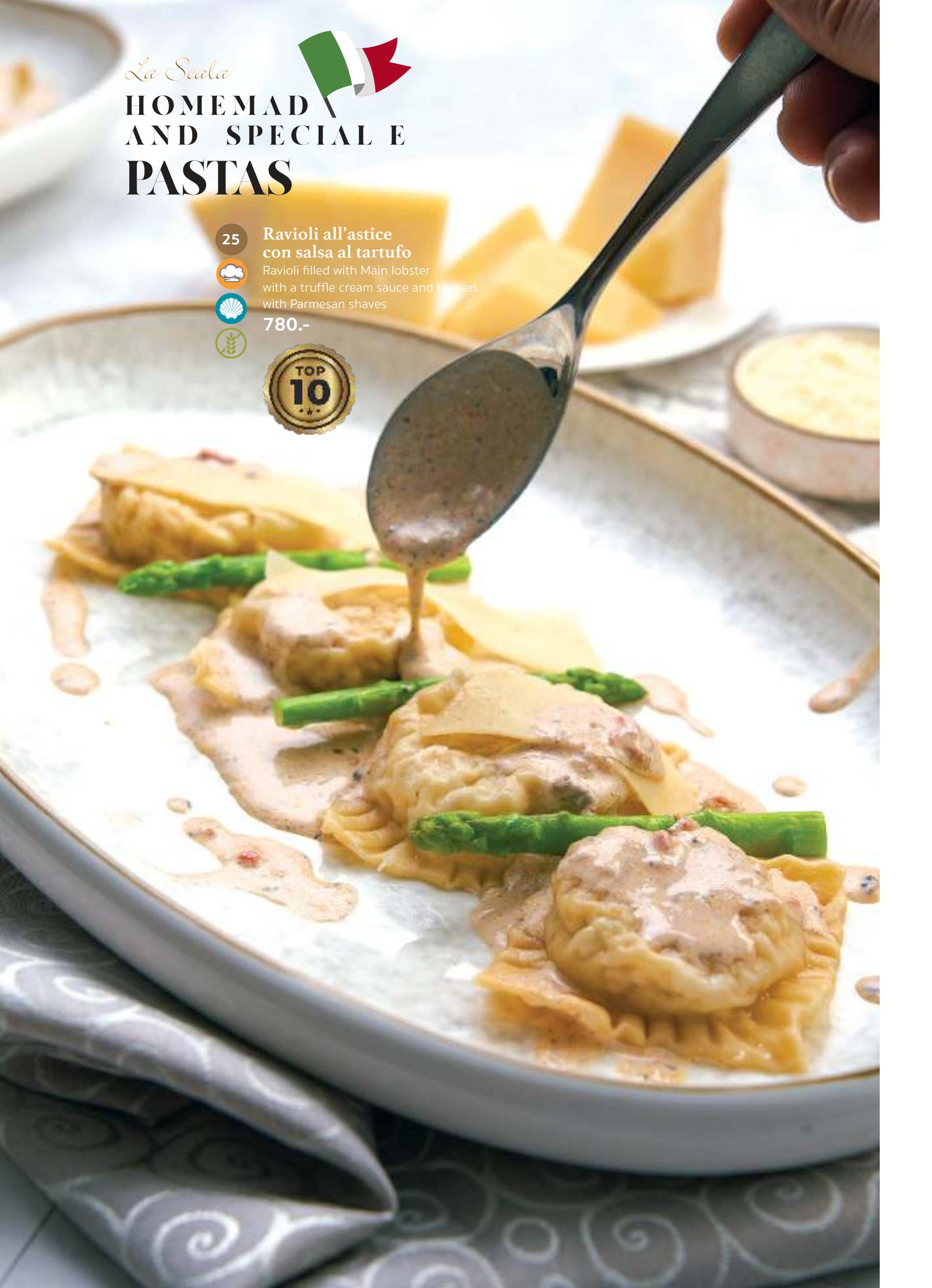
Ravioli all'astice con salsa al tartufo



Ravioli filled with Main lobster
with a truffle cream sauce and topped
with Parmesan shaves



780.-



26

Ravioli al tartufo alla Carbonara



Filled with truffle and ricotta cheese. Served with carbonara style cream sauce with Pecorino romano cheese and guanciale bacon.



580.-

27

Ravioli ai porcini e Speck



Classic Italian filled pasta filled with porcini served with rich smoke Speck ham cream sauce.



590.-

28

Lasagne al forno alla Bolognese



Baked lasagna layered with Bolognese, béchamel and parmesan cheese



520.-



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La Scala

IRISOTTI



29

**Risotto ai frutti
di mare**



Arborio rice with fresh
seafood from the An-
daman Sea cooked with
white wine and lobster
reduction

720.-



31

Risotto alla monzese con porcini



Risotto with imported Italian sausage and saffron. Topped with sautéed Porcini mushrooms and Parmesan cheese

580.-



30

Risotto zucchine e gamberi



Arborio rice with zucchini and sea prawns. Topped with pan seared prawns and white wine sauce

620.-



La Scala

LA CARNE



32

Filetto di manzo



Grilled AUS Ebony Grain fed Angus beef tenderloin. Served with pepper corn sauce, mushrooms and seasonal vegetables

1,250.-



33

Agnello profumato al rosmarino

Grilled Australian lamb chops
with rosemary and red wine
sauce. Served grilled Eriinji
mushrooms, sautéed
spinach, grilled vegetables
and new potato

1,150.-



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VEGETARIAN



HEALTHY OPTION



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La Scala

LA CARNE



34

Filetto di maiale in camicia



Pork tenderloin wrapped with pancetta, Served with Dijon mustard cream sauce, Port wine Reduction and green apple chutney



810.-



35

Rotolo di pollo



Chicken roulade wrapped in speck ham, filled with marinated bell peppers and kale. Served with green peas and porcini-chanterelle sauce

650.-



La Scala

LA CARNE



36

Gamberi e capesante in camicia di pancetta con capponata



White prawn and Miyaki scallops wrapped with pancetta served with eggplant "Caponata" and seasonal vegetables

890.-



ราคาจำหน่ายยังไม่รวมเซอร์วิสชาร์จ 7% • THE PRICES ARE SUBJECT TO 7% SERVICE CHARGE



chef recommended



Gluten free



CHEF RECOMMENDED



GLUTEN FREE



VEGETARIAN



HEALTHY OPTION



SEAFOOD



PORK

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37 Grigliatina di pesce
all' olio aromatico

 Grilled combination of fish fillets
and crustaceans with
 "Mugnaia" cappers sauce and
aromatic olive oil

890.-



La Scala

IPESCI



38

Filletto di cernia

Seared fillet of grouper clothed with sliced potatoes on a delicate porcini mushroom cream, serve with seasonal vegetables

750.-



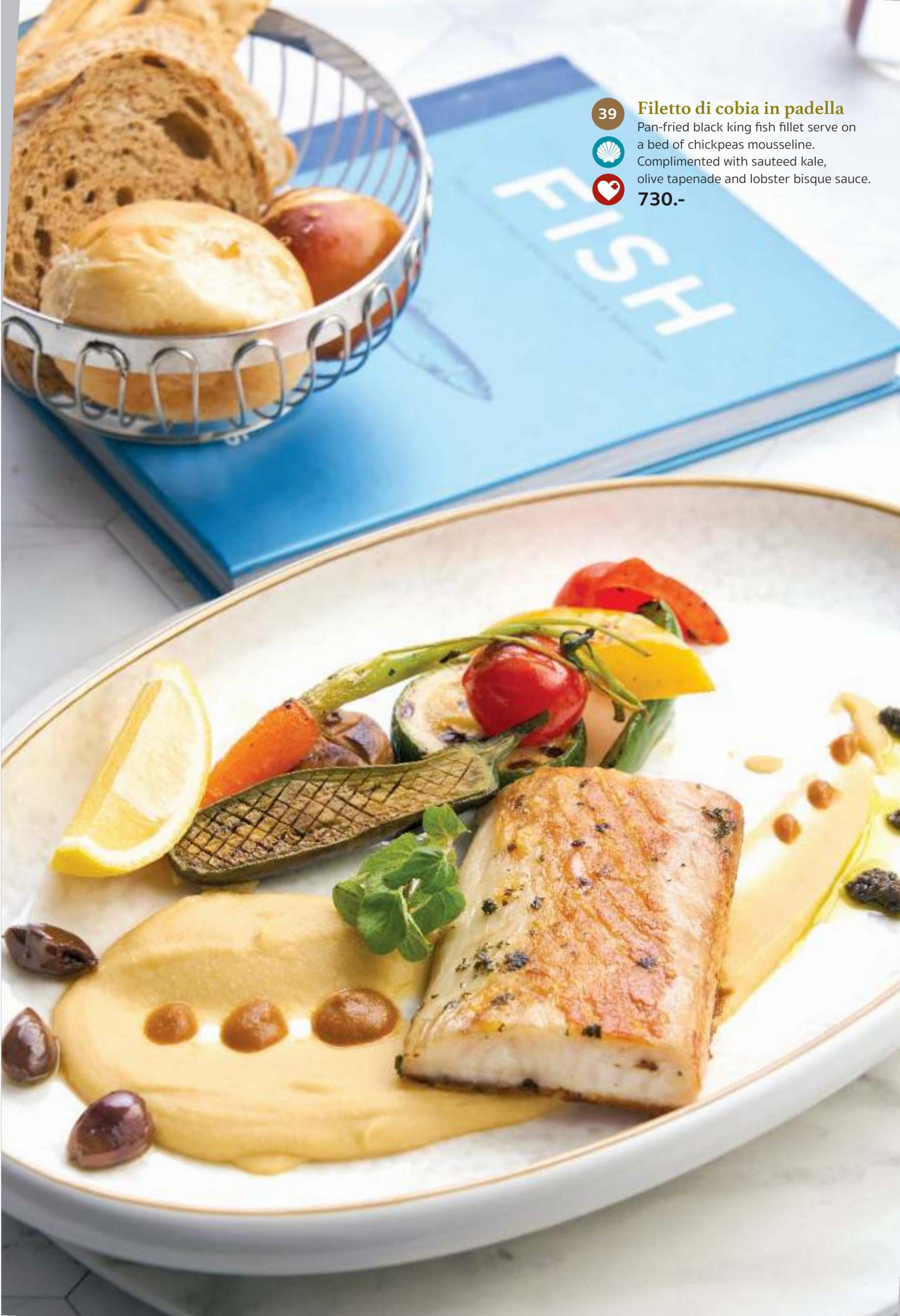
39

Filetto di cobia in padella

Pan-fried black king fish fillet serve on a bed of chickpeas mousseline. Complimented with sauteed kale, olive tapenade and lobster bisque sauce.



730.-



La Scala

IDOLCI



40

Gelato alla vaniglia

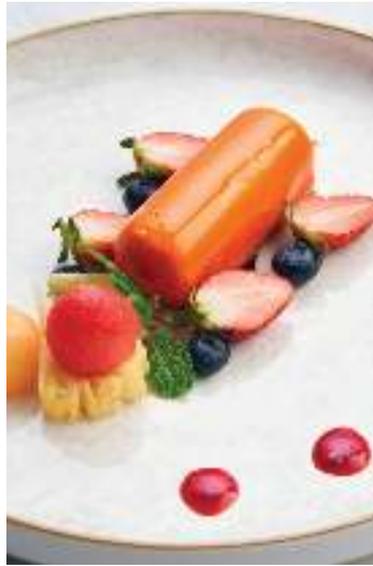
Our signature vanilla ice cream, made table-side with liquid nitrogen and served with crispy Amaretti, berries and caramel sauce



420.-



La Scala
IDOLCI



41 **Torta al formaggio**
Classic cream cheese and white chocolate cake, served on a mixed nuts crumble. Complimented with mango-passion coulis and fresh berries
350.-



43 **Tiramisù**
Classic Italian dessert. Layer of espresso soaked Savoiardi biscuits and light mascarpone mousse, drizzled with Amaretti biscuits crumbs
390.-



42 **Fantasia al limoncello**
Vanilla sponge and lemon compote with Limoncello mousse. Complimented with vanilla cream and fresh berries
360.-



44 **Scoop of homemade ice cream**
Vanilla, Chocolate, Strawberry, Mocca, White coffee and Coconut ice cream
150.-



45 **Tropical fruits in season**
Craving of water melon, pineapple, papaya and pomelo
230.-

THANK YOU



