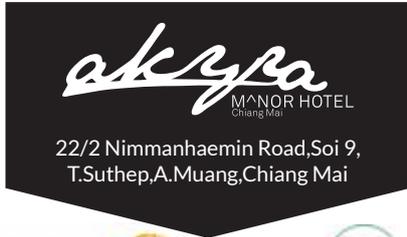


Italics

INNOVATIVE ITALIAN

MENU

By Chef Sirivarit "Gem" Sinitsongul



Order your favorite Italics food in the comfort of your home in Chiang Mai on www.mealonwheels4u.com, www.foodpanda.co.th, www.grab.com/th/en/grabfood/, www.e.tukapp.co/eat, www.wongnai.com/delivery.



At ITALICS, we are staying true to our quest to source the best quality and the most sustainable ingredients, curated with the culinary expertise of Executive Chef Gem to offer exceptional dishes for you to discover.

Contact

Open Daily 7:00 am - 11:00 pm

For more information about our exclusive Chef table, private VIP diner room & romantic dinner, please contact our F&B team.

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Akyrachiangmai



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Chef Srivavit "Gem" Suvitrongkul



Kritchanut "Bomb" Jakrawang

Our Team

Chef Gem was in the top 4 finalist Top Chef Thailand season 2. After having been groomed at L'Atelier de Joël Robuchon Bangkok, whom was celebrated Chef of the century, he has worked with a number of well-known restaurants and five-star hotel in Thailand. In 2019 he was a member of the national team that won the overall champion at Hong Kong International Culinary Classic, one of the biggest culinary competition in Asia. Chef Gem will continue to strengthen Italics legacy to offer innovative culinary creations that delight the senses.

Khun Bomb has been on the Chiang Mai food and beverage scene since 2005. He worked with numerous five-star hotels, including The Chedi, Dhara Dhevi and luxury cruise line. He and his team are looking forward to welcoming each and every one of you to ensure you have an exceptional and memorable experience with us.



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Breakfast

EGG CORNER _____ 180 THB

choose between scrambled, omelet, fried, poached or boiled eggs

served with your selection of

-  bacon
-  sausage
-  mixed salami
-  vegetables (mushroom, onion, tomato, capsicum)

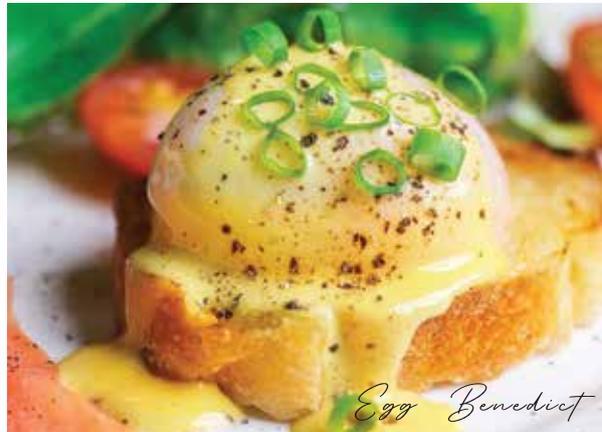


Mini Beef Patty

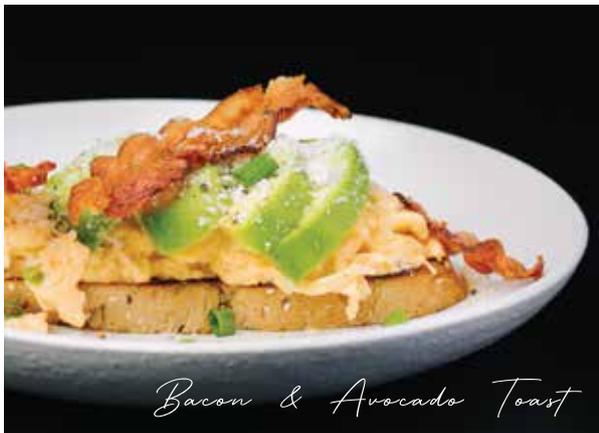
* EGG BENEDICT _____ 260 THB

toasted panini, poached egg, salad and hollandaise sauce with your selection of

-  bacon
-  smoked salmon
-  mixed salami
-  cooked ham



Egg Benedict



Bacon & Avocado Toast

Menu Guide

-  Vegetarian
-  Pork
-  Nuts
-  Spicy
-  Chef Recommendation

Signature Dishes

* GRILLED ITALIAN SAUSAGES _ 260 THB

italian fennel sausages with mashed potato, caramelized onion and gravy

MINI BEEF PATTY _____ 240 THB

our homemade beef patty with egg onsen, sweet potato, aioli sauce and gravy

BACON & AVOCADO TOAST _____ 250 THB

scrambled egg, bacon, avocado sliced with toasted bread

TORTILLA CHICKEN _____ 230 THB

lettuce, tomato, onion, bell pepper and marinated chicken

Healthy Choices

SMOKED _____ 230 THB

SALMON SALAD

with mixed salad, boiled egg, cucumber and roasted bell pepper

BEETROOT YOGURT ____ 190 THB



with seasonal fruits and granola



Beetroot Yogurt



Khai Krata



French Toast

Some things Sweet

NUTELLA BANANA ROTI 🍌 _____ 190 THB

roti filled with nutella and banana, whipping cream

FRENCH TOAST _____ 220 THB

french toast with seasonal fruits and whipping cream

Thai Thai

*** KHAI KRATA 🍌 _____ 180 THB**

fried eggs with minced pork, chinese sausage, bacon, spring onion, served in sizzling pan

KAO TOM _____ 190 THB

boiled rice, fried garlic, spring onion, ginger with choice of pork, fish or mushrooms

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Aperitivo

* **TRUFFLE FRIES** _____ 210 THB
with truffle mayo, parmesan, truffle oil

BURRATA BRUSCHETTA _____ 250 THB
fresh burrata cheese, italian basil, pesto sauce, fresh and roasted tomato on baguette

CRAB & AVOCADO BRUSCHETTA _____ 270 THB
crab meat, avocado, yogurt, coriander, fennel and bronze fennel

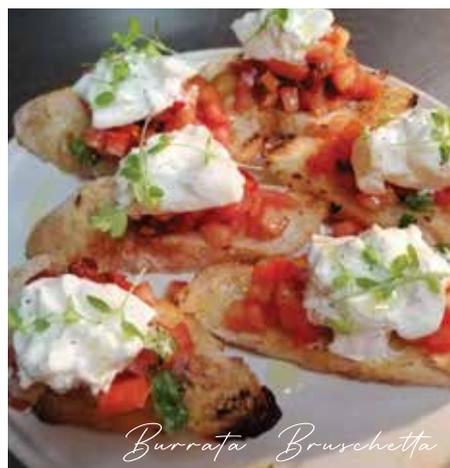
CALAMARI FRITTO _____ 270 THB
crispy fried squid, kaffir lime leaf powder and pickled vegetables

TOASTED RAVIOLI _____ 230 THB
crispy fried ravioli with cheese filling, parmesan, paprika and tomato sauce

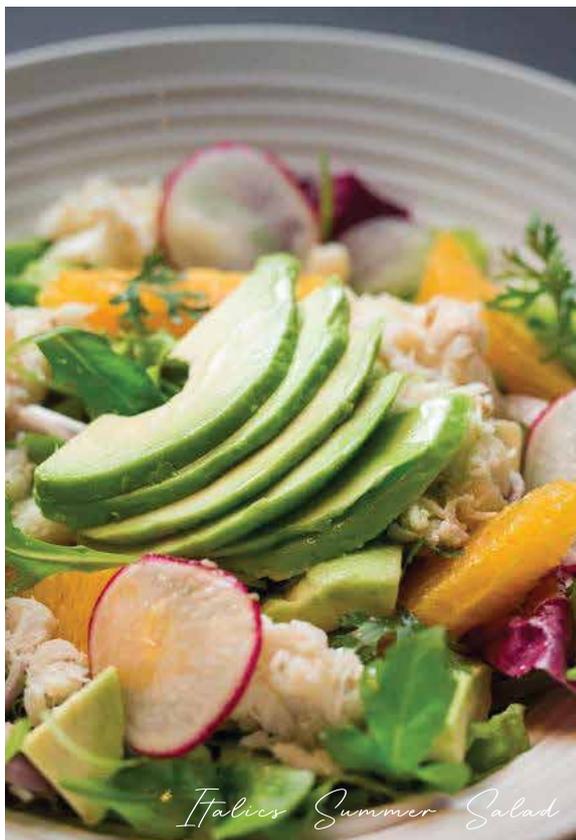
TUNA TARTARE _____ 295 THB
with asian dressing, pickled shallot, caper and baby gem leaf

SCALLOPS WITH LEEK AND POTATO VELOUTE _____ 390 THB
bacon wrapped scallops, leek and potato velvety soup, parmesan foam

* **COLD CUT & CHEESE PLATTER** _____ 450 THB
prosciutto, salami, chorizo, cooked ham, gorgonzola, brie, ricotta and parmesan



Salads & Soups



Italics Summer Salad



Burrata Salad & Parma ham

Salads

* ITALICS SUMMER SALAD _____ 370 THB
mixed salad, crab meat, avocado orange wedge and herbs

CLASSIC CAESAR 🍗 _____ 290 THB
WITH GRILLED CHICKEN _____ 330 THB

ARUGULA SALAD 🌿 _____ 250 THB
rocket, parmesan, tomato, balsamic dressing

ADD TOPPINGS

Grilled chicken _____ 45 THB
Prosciutto - 30g. _____ 85 THB
Salami (normal/spicy) - 30g. _____ 85 THB
Burrata - 80g. _____ 250 THB
Fresh Mozzarella - 50g. _____ 100 THB

* BURRATA SALAD & 🍗 🥚 _____ 430 THB
PARMA HAM

fresh burrata, parma ham, tomato, semi dried tomato,
roasted bell pepper, italian basil, pesto

Soups

SPICY TOMATO 🍅 _____ 280 THB
SEAFOOD CIOPPINO

PORCINI MUSHROOM 🍄 _____ 280 THB
VELOUTÉ

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Pizzas

MARGHERITA 🌿 _____ 270 THB
tomato, mozzarella & italian basil

PARMA HAM 🍖 _____ 370 THB
mozzarella, parma ham, rocket & parmesan

*** BURRATA & TRUFFLE** 🌿 _____ 595 THB
fresh burrata, mozzarella, truffle paste & truffle sliced

*** CHIANG MAI SIX CHEESES** 🌿 _____ 340 THB
mozzarella, gorgonzola, ricotta, mascarpone, goat cheese & parmesan

PESTO SEAFOODS 🍷 _____ 340 THB
tomato, mozzarella, prawns, squids, mussels & pesto

AKYRA PIZZA 🍖 _____ 370 THB
tomato, mozzarella, mushrooms, salami, bacon, blue cheese & truffle

VEGETARIAN 🌿 _____ 290 THB
mozzarella, zucchini, mushrooms, fresh tomatoes, carrot & roasted bell pepper

CARBONARA 🍖 _____ 320 THB
mozzarella cheese, carbonara sauce, bacon & marmesan

HAM LOVER HAWAIIAN 🍖 _____ 330 THB
mozzarella, cooked ham, bacon, fresh pineapple & prosciutto

ITALIAN SAUSAGE 🍖 _____ 360 THB
mozzarella, italian fennel sausage, bacon, caramelised onion & gorgonzola



Homemade Pastas

* **TAGLIATELLE CARBONARA** 🍴 _____ 320 THB
with crispy parma ham

WOOD FIRED CHIANG MAI 🍴🌿 _____ 360 THB
LASAGNA
pasta sheet with northern spicy minced pork stew

MUSHROOM & TRUFFLE RISOTTO 🍴 360 THB
porcini mushroom, truffle paste, parmesan, arugula and sliced truffle

PAPPARDELLE BEEF RAGU _____ 360 THB
braised minced beef in tomato and red wine sauce with parmesan

SEAFOOD TAGLIATELLE 🍴 _____ 390 THB
prawns, squids, mussels, fishes, anchovy, garlic, chill paprika and parsley

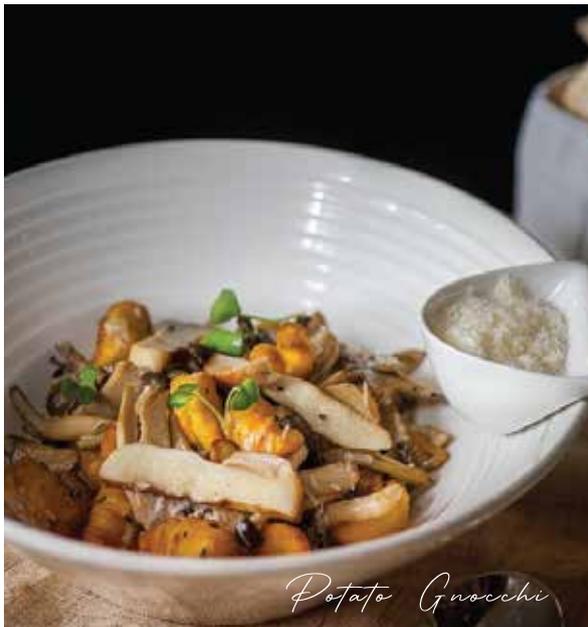
PAPPARDELLE GAMBERRIE PESTO 🍴 360 THB
grilled prawns, pesto and cherry tomatoes

* **PRAWN RAVIOLI** _____ 450 THB
prawn and ricotta filling, grilled prawns with creamy bisque sauce

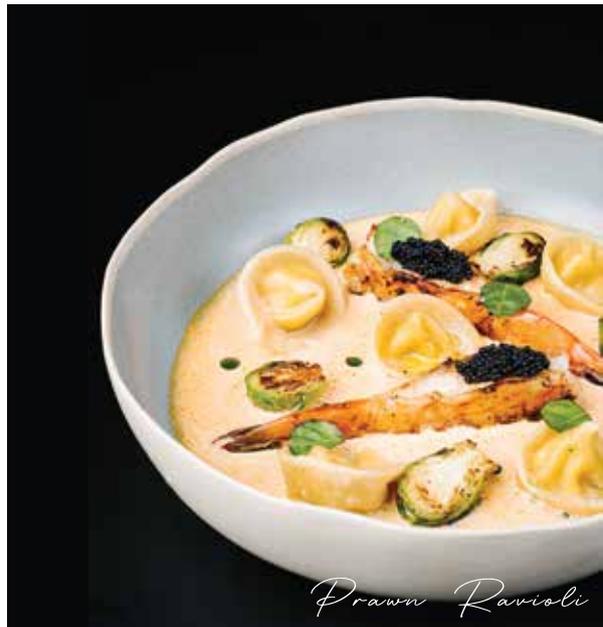
* **POTATO GNOCCHI**
with mushrooms, truffle sauce and sliced truffle 360 THB
with burrata cheese and tomato sauce 🍴 _____ 340 THB



Pappardelle Gamberrie Pesto



Potato Gnocchi



Prawn Ravioli

Mains & Steaks



Pan Seared Snow Fish

Mains

* PAN SEARED SNOW FISH _____ 650 THB
with mussels, spinach in puttanesca sauce

HOKKAIDO DUO  _____ 690 THB
seared yellow fin tuna, bacon wrapped scallops,
papaya salsa, potato puree, pesto mayo & lime shoyu
dressing

GRILLED LAMB RACK _____ 995 THB
lamb rack with gorgonzola cream sauce potato gnocchi,
pickled shallot & side salad

* GRILLED PORK CHOP  _____ 450 THB
pork chop with mushrooms cream sauce tagliatelle pasta,
egg onsen & side salad



Grilled Pork Chop



T-Bone

Steaks

* T-BONE (600g.) _____ 1,200 THB

RIB-EYE (200g.) _____ 690 THB

TENDERLOIN (200g.) _____ 890 THB

SIDES

- ◆ roasted baby potatoes
- ◆ truffle mashed potato
- ◆ homemade fries with parmesan
- ◆ garlic spinach gratin

SAUCES

- ◆ red wine
- ◆ black pepper corn
- ◆ truffle cream
- ◆ nam jim jaw
- ◆ parsley garlic butter
- ◆ gorgonzola cheese
- ◆ bearnaise



* YUM NUA 🍴 _____ 450 THB

grilled australian beef tenderloin, cucumber, coriander, tomato, shallot, spring onion dried child and thai spicy dressing

LANNA LARB TUNA 🍴 _ 295 THB

tuna tartare, spring onion, shallot, mint leaves and northern spices

KAI YANG _____ 250 THB

thai grilled chicken with spicy green mango salad

GRILLED PORK 🍴 _____ 320 THB
JOWL SPAGHETTI

stir-fried spaghetti, pepper corn, chili, grilled marinated pork jowl and seafood sauce

PAD THAI _____ 350 THB

stir-fired rice noodles with egg, prawns, chives, tofu, beansprout with homemade pad thai sauce

* KAENG POO 🍴 _____ 590 THB

southern crab meat curry with vermicelli and fresh vegetables



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Sweets



BOMBOLONI _____ **200 THB**
italian style doughnut with salted nutella filling and amarena cherry gelato

TIRAMISU _____ **290 THB**
our classic tiramisu with amarena cherry gelato

HOT CHOCOLATE LAVA _____ **320 THB**
chocolate fondant served with vanilla ice-cream and seasonal fruit

PANNA COTTA _____ **230 THB**
with passion fruit and mango

HOMEMADE GELATO _____ **80 THB**
amarena cherry | vanilla | mango | lime | chocolate



akya
MANOR HOTEL
Chiang Mai

SMALL
LUXURY
HOTELS
OF THE WORLD

Independently minded