

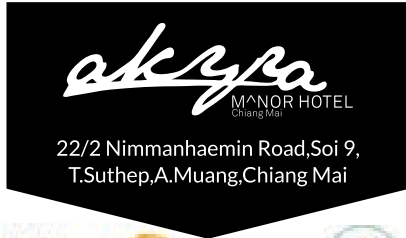
# *Italics*

INNOVATIVE ITALIAN

## MENU

*By Chef Thanongsak "Prince" Manegard*





22/2 Nimmanhaemin Road, Soi 9,  
T.Suthep, A. Muang, Chiang Mai



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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 7:30 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



@akyramanor



*Chef Thanongsak "Prince" Maneegard*



*Kritchanut "Bomb" Jakrawang*

## Our Team

Creativity and passion have always been the earmarks of **Chef Prince's** career. He is alumni of the prestigious Empyrean Education Culinary institute in Perth, Australia where he spent close to a decade working at the multi-award-winning Riverside and Red Opium Restaurant. He finally decided to come home to Chiang Mai and we are truly delighted to welcome him back to lead our culinary team. Chef Prince will continue to strength Italics legacy to offer innovative culinary creations that delight the senses.

**Khun Bomb** has been on 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.



## Signature Breakfast

470 THB

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To provide you with freshest ingredients and delicacies, we have chosen to refine the morning buffet as much as possible.

We offer a daily selection of home-baked pastries, fresh tropical fruits and a daily special to complement the "A La Carte "gourmet menu. The selection of fresh preparations includes all your favorite egg recipes, sweet delicacies, Thai specialties and our signature dishes you are welcome to order any two dishes from A La Carte menu and your choice of hot beverage.

Thank you for joining us and we hope you enjoy our unique breakfast style.

Your day is already off to a great start.



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prices are subject to 7% VAT & 10% service charge

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## A La Carte 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)
-  avocado



### \* EGG BENEDICT \_\_\_\_\_ 250 THB

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

-  bacon
-  smoked salmon
-  mixed salami
-  cooked ham
-  avocado



### Menu Guide

-  Vegetarian
-  Pork
-  Nuts
-  Spicy
-  Chef Recommendation

### Signature Dishes

#### SPICY SAUSAGE ON TOAST \_\_\_\_\_ 260 THB

sourdough, scramble eggs, parmesan, wild rocket


#### OPEN BEEF BURGER \_\_\_\_\_ 270 THB

english muffin, homemade beef patty, fried sweet potato hollandaise sauce, mozzarella chesse, wild rocket

#### COLD CUTS SELECTION \_\_\_\_\_ 280 THB

artisan cheese & cured meat

#### \* FISH TACO WRAP \_\_\_\_\_ 190 THB

lettuce, tomato, onion, capsicum  
avocado and tartar sauce 

with deep fried fish fillet \_\_\_\_\_ 230 THB

#### \* SUNNY WAFFLE \_\_\_\_\_ 240 THB

homemade waffle, fried egg, bacon, rocket salad

#### FRENCH TOAST SANDWICH \_\_\_\_\_ 250 THB

scramble eggs, crispy bacon, sausage

## A La Carte Breakfast

### Healthy Choices

\* BEETROOT YOGURT \_ 180 THB



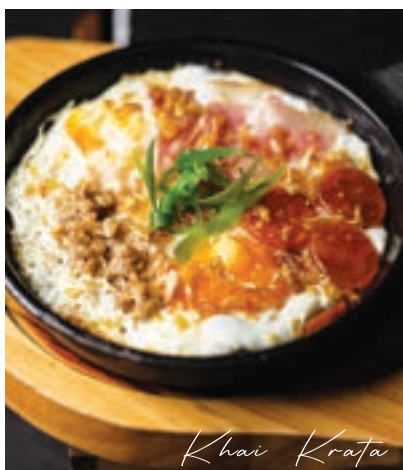
seasonal fruits, granola

OAT MEAL \_\_\_\_\_ 190 THB

almonds, seasonal fruits, almond milk

AVOCADO SALAD \_\_\_\_\_ 240 THB

mixed salad, tomato, black olive, shallot  
parmesan, almond slice, balsamic dressing



### Something Sweet

\* FRENCH TOAST \_\_\_\_\_ 190 THB

seasonal fruits, whipping cream

WAFFLE MOCHA DRIZZLE \_\_\_\_\_ 220 THB

homemade waffle, chocolate sauce, almond slice, whipping cream

NUTTY BANANA BLISS ROTI \_\_\_\_\_ 240 THB

flat bread, nutella, banana, whipping cream

### Thai Thai

KAOTOM

boiled rice with mushroom \_\_\_\_\_ 170 THB

with pork or fish \_\_\_\_\_ 190 THB

KUAY JAB \_\_\_\_\_ 180 THB

rolled rice noodle, fried tofu, garlic, boiled egg, spring onion,  
fried and minced pork

\* KHAI KRATA \_\_\_\_\_ 220 THB

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

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## Lunch Specials

**AVOCADO TOASTS**  \_\_\_\_\_ **320 THB**

*smashed avocado, onsen egg, tomatoes, goat cheese and almond*

**SALMON TOASTS** \_\_\_\_\_ **320 THB**

*smoked salmon, mixed ricotta, cucumber and dill*

**GRILLED BEEF TOASTS** \_\_\_\_\_ **340 THB**

*truffle sauce, aus beef, roasted capsicum, rocket*

**NICOISE SALAD** \_\_\_\_\_ **360 THB**

*seared andaman tuna, baby cos, baby potato, tomato, black olive sweet pea, nicoise dressing*

**BURRATA ARRABIATA PASTA**  \_\_\_\_\_ **350 THB**

*lumachine pasta, spicy tomato sauce, burrata cheese and basil*

**BACON AGLIO E OLIO PASTA** \_\_\_\_\_ **340 THB**

*spaghetti, bacon, garlic, chili, poached egg and parmesan*

**ITALICS BURGER** \_\_\_\_\_ **395 THB**

*brioche bun, homemade beef patty, onion jam, mozzarella, roasted tomatoes, wild rocket, balsamic reduction and fries*



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## Chef Prince's Specials

**CHEF'S SALAD** \_\_\_\_\_ **495 THB**

*crab meat, salad mix, orange wedges, japanese tomatoes*



**ITALIAN SAUSAGE BURRATA RISOTTO** \_\_\_\_\_ **460 THB**

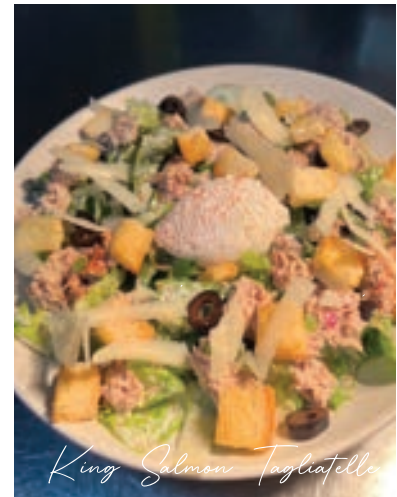
*italian sausage, nduja sauce, parmesan, rocket and burrata cheese*

**KAO SOI 9**

*crispy egg noodles in kao soi broth*

*with braised pulled beef cheek* \_\_\_\_\_ **360 THB**

*with prawns and ricotta ravioli* \_\_\_\_\_ **420 THB**



**KING SALMON TAGLIATELLE** \_\_\_\_\_ **520 THB**

*capers, dill, black olives in white wine cream sauce*

**LOBSTER BISQUE RAVIOLI** \_\_\_\_\_ **490 THB**

*lobster ricotta ravioli in lobster bisque, herb oil and micro greens*

**WAGYU SHORT RIB 500 G** \_\_\_\_\_ **1,590 THB**


*slow cooked wagyu short rib, red wine truffle sauce, homemade gnocchi and parmesan sauce*



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## Starters

**FRIES**  \_\_\_\_\_ **190THB**


potato chips, parmesan and rosemary

**TOMATO & BURRATA BRUSCHETTA**  \_\_\_\_\_ **260THB**

fresh burrata cheese, fresh and roasted tomato, italian basil, pesto sauce on baguette

**CALAMARI FRITTO** \_\_\_\_\_ **270THB**

crispy fried squid, kaffir lime leaf powder and pickled vegetables

**PARMA & FIG BRUSCHETTA**  \_\_\_\_\_ **295 THB**

parma ham, fresh fig, ricotta cheese, truffle paste and balsamic reduction on baguette

\* **ANDAMAN TUNA TARTARE** \_\_\_\_\_ **330 THB**


with avocado, quinoa, lemon dressing, pickled shallot, capers and herbs

**BEEF CARPACCIO** \_\_\_\_\_ **360 THB**

australian tenderloin, mustard and olive oil dressing, pickles, rocket, parmesan

**SCALLOP TRUFFLE** \_\_\_\_\_ **390THB**

seared hokkaido scallop with creamy truffle sauce, potato puree and parmesan foam

**TRUFFLE TOAST**  \_\_\_\_\_ **395THB**

burrata cheese with truffle on brioche

\* **COLD CUT & CHEESE PLATTER**  \_\_\_\_\_ **590THB**

prosciutto, salami, chorizo, cooked ham, gorgonzola, brie, goat cheese and parmesan





## Salads & Soups



Italics Summer Salad



Burrata Salad & Parma ham

### Salads

#### \* ITALICS SUMMER SALAD 2.0

mixed leaves salad, fresh mango, avocado, mango sauce,  
herbs, berry tomato 🍷 \_\_\_\_\_ 390 THB  
with prawn or tuna \_\_\_\_\_ 480 THB

CLASSIC CAESAR 🍷 \_\_\_\_\_ 320 THB  
with grilled chicken \_\_\_\_\_ 360 THB

ARUGULA SALAD 🍷 \_\_\_\_\_ 270 THB  
rocket, parmesan, tomato, balsamic dressing

#### ADD TOPPINGS

Grilled chicken \_\_\_\_\_ 100 THB  
Prosciutto - 30g. \_\_\_\_\_ 100 THB  
Salami (normal/spicy) - 30g. \_\_\_\_\_ 100 THB  
Burrata - 80g. \_\_\_\_\_ 250 THB

#### \* BURRATA SALAD

whole fresh burrata, fig, berry tomato, sun dried tomato,  
roasted capsicum, italian basil, parmesan 🍷 \_\_\_\_\_ 520 THB  
with parma and fig 🍷 \_\_\_\_\_ 580 THB

#### ITALICS CAPRESE

mozzarella and burrata cheese, japanese and  
sundried tomatoes, italian basil, balsamic reduction  
and extra virgin olive oil 🍷 \_\_\_\_\_ 360 THB  
with parma ham 🍷 \_\_\_\_\_ 450 THB

### Soups

CIOPPINO SEAFOOD SOUP \_\_\_\_\_ 330 THB  
prawn, squid, fish, black mussel,  
seafood stock, served with garlic bread

MUSHROOM VELOUTÉ 🍷 \_\_\_\_\_ 300 THB  
truffle, cream, porcini mushroom,  
parsley and egg onsen

## Homemade Pasta

**TAGLIATELLE CARBONARA** 🍴 \_\_\_\_\_ 370 THB  
*homemade pasta, crispy parma ham*

**PAPPARDELLE BEEF RAGU** \_\_\_\_\_ 380 THB  
*homemade pasta with beef bolognese sauce, cherry tomatoes and parmesan*

**\* POTATO GNOCCHI** 🍴 \_\_\_\_\_ 380 THB  
*with mixed mushrooms and truffle* \_\_\_\_\_ 360 THB  
*with burrata cheese and tomato sauce*

**MUSHROOM & TRUFFLE RISOTTO** 🍴 \_\_\_\_\_ 430 THB  
*porcini mushroom, truffle paste, parmesan, rocket leaves and sliced truffle*

**PAPPARDELLE GAMBERRIE PESTO** 🍴 \_\_\_\_\_ 430 THB  
*homemade pasta, grilled prawns, pesto sauce, cherry tomatoes and parmesan*

**SEAFOOD TAGLIATELLE** 🍴 \_\_\_\_\_ 450 THB  
*homemade pasta, prawns, squids, fish, anchovy, garlic, italian basil, paprika and parmesan*

**CHEF PRINCE SIGNATURE PASTA** \_\_\_\_\_ 480 THB  
*crab meat with tartar sauce, lumpfish caviar, spaghetti pasta with tomato butter sauce*

**\* LOBSTER BISQUE RAVIOLI** \_\_\_\_\_ 520 THB  
*lobster ricotta ravioli in lobster bisque, herb oil and micro greens*

**SEAFOOD RISOTTO** 🍴 \_\_\_\_\_ 590 THB  
*hokkaido scallop, prawns, squids, black mussels, prawn stock, paprika and parmesan*



*Lobster Bisque Ravioli*



*Seafood Risotto*



*Tagliatelle Carbonara*

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## Pizzas

**MARGHERITA** 🍷 \_\_\_\_\_ 310 THB  
tomato, mozzarella & italian basil

**PARMA HAM** 🍷 \_\_\_\_\_ 410 THB  
tomato, mozzarella; parma ham, rocket and parmesan

\* **BURRATA & TRUFFLE** 🍷 \_\_\_\_\_ 600 THB  
fresh burrata, mozzarella, truffle paste & truffle sliced

**CHIANG MAI SIX CHEESES** 🍷 \_\_\_\_\_ 410 THB  
mozzarella, gorgonzola, ricotta, mascarpone, goat cheese & parmesan

**PESTO SEAFOOD** 🍷 \_\_\_\_\_ 390 THB  
tomato, mozzarella, prawns, squids, mussels & pesto

**PIZZA OF THE DAY** \_\_\_\_\_ 360 THB

**AKYRA PIZZA** 🍷 \_\_\_\_\_ 460 THB  
tomato, mozzarella, mushrooms, salami, bacon, blue cheese & truffle paste

**VEGETARIAN** 🍷 \_\_\_\_\_ 340 THB  
mozzarella, zucchini, mushrooms, fresh tomatoes, carrot & roasted capsicum

**HAM LOVER HAWAIIAN** 🍷 \_\_\_\_\_ 380 THB  
tomato, mozzarella, cooked ham, bacon, pineapple & parma ham

\* **ITALIAN SAUSAGE** 🍷 \_\_\_\_\_ 450 THB  
mozzarella, italian sausage, bacon, caramelized onion and blue cheese

**CALZONE PIZZA** 🍷 \_\_\_\_\_ 360 THB  
baked folded pizza filled with spinach and mozzarella cheese, served with italian salad



*Akyra Pizza*



*Parma Ham*

## Mains & Steaks



*Pan Seared Snow Fish*

### Mains

**CHICKEN PARMIGIANA** \_\_\_\_\_ 420 THB  
 chicken breast, tomato sauce, parmesan cheese,  
 roasted baby potatoes, rocket salad

**GRILLED PORK CHOP** 🍷 \_\_\_\_\_ 560THB  
 with mashed potato, mushrooms and mustard cream  
 sauce, sweet pea, baby cos and red wine sauce

\* **PAN SEARED SNOW FISH** \_\_\_\_\_ 790 THB  
 with mussels and spinach in puttanesca sauce

**GRILLED LAMB RACK** \_\_\_\_\_ 1,320THB  
 lamb rack with gorgonzola cream sauce potato gnocchi,  
 pickled shallot & side salad



*Grilled Pork Chop*



*Wagyu Prime Rib*

### Steaks

**RIB-EYE (200g.)** \_\_\_\_\_ 895 THB

**TENDERLOIN (200g.)** \_\_\_\_\_ 795 THB

**T-BONE (600g.)** \_\_\_\_\_ 2,200 THB

\* **WAGYU PRIME RIB (1kg.)** \_\_\_\_\_ 3,500 THB

#### SIDES

- ◆ roasted baby potatoes
- ◆ mashed potato
- ◆ fries with rosemary and parmesan
- ◆ grilled needle beans

#### SAUCES

- ◆ red wine
- ◆ black pepper corn
- ◆ pepper & mushroom
- ◆ nam jim jaw
- ◆ gorgonzola cheese



**KAI YANG** \_\_\_\_\_ 310 THB  
thai grilled chicken with spicy green mango salad

**LARB TUNA** 🍴 \_\_\_\_\_ 330 THB  
tuna tartare, with thai spices, herbs and vegetables

**PAD THAI**  
stir-fried rice noodle, egg, vegetables, chives, tofu, bean sprout with homemade pad thai sauce 🍴 \_\_\_\_\_ 310 THB  
with tiger prawn \_\_\_\_\_ 360 THB

\* **KAO SOI 9** 🍴  
crispy egg noodles in kao soi broth with braised pulled beef cheek \_ 360 THB  
with prawns and ricotta ravioli \_ 420 THB



**YUM NUA** 🍴 \_\_\_\_\_ 560 THB  
grilled australian beef tenderloin, cucumber, coriander, tomato, shallot, spring onion dried child and thai spicy dressing

**KAENG POO** 🍴 \_\_\_\_\_ 990 THB  
southern crab meat curry with vermicelli and fresh vegetables



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## Homemade Desserts



PANNA COTTA \_\_\_\_\_ 250 THB  
with passion fruit, mango and peach syrup

BOMBOLONI 🍩 \_\_\_\_\_ 260 THB  
italian style doughnut with salted nutella filling and amarena cherry gelato

PROFITEROLES \_\_\_\_\_ 280 THB  
duo choux pastry with vanilla ice-cream, chocolate sauce and whipping cream

LAVA CAKE \_\_\_\_\_ 290 THB  
molten chocolate cake with a liquid warm chocolate core, vanilla ice-cream

\* TIRAMISU \_\_\_\_\_ 300 THB  
our signature tiramisu with amarena cherry gelato

ITALIAN GELATO \_\_\_\_\_ 80 THB  
amarena cherry | hazelnut | chocolate | vanilla

HOMEMADE SORBET \_\_\_\_\_ 60 THB  
passion fruit | raspberry | lychee



# *Italics*

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WINES & BEVERAGES

*By Kritchanut "Bomb" Jakruwang*





*Champagnes*

**Moët & Chandon** \_\_\_\_\_ **6,900 THB**

*france, champagne brut*

**Louis Roederer** \_\_\_\_\_ **8,500 THB**

*france, champagne brut premier*

**Dom Pérignon Millésimé** \_\_\_\_\_ **18,000 THB**

*france, champagne brut, vintage 2008*

*Sweet Sparkling Wine*

**Placido** \_\_\_\_\_ **1,450 THB**

*italy, moscato d'asti 2020*

*Wines By The Glass*

**WHITE**

**Placido** \_\_\_\_\_ **295 THB/1,450 THB**

*italy, tuscan, pinot grigio 2021*

**Kapuka** \_\_\_\_\_ **360 THB/1,750 THB**

*new zealand, marlborough, sauvignon blanc 2021*

**ROSÉ**

**Figuière Méditerranée** \_\_\_\_\_ **320 THB/1,590 THB**

*france, provence, cabernet, syrah, cinsault, grenache 2021*

**RED**

**Placido** \_\_\_\_\_ **295 THB/1,450 THB**

*italy, tuscan, chianti 2021*

**Matua Valley** \_\_\_\_\_ **380 THB/1,890 THB**

*new zealand, marlborough, pinot noir 2021*

**SPARKLING**

**Atto Primo** \_\_\_\_\_ **360 THB/1,750 THB**

*italy, veneto, spumante brut*



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## White Wines

Arneis, Cortese, Chardonnay, Grenache, Marsanne, Muscadet  
Pinot grigio, Riesling, Sauvignon blanc, Semillon, Trebbiano, Turciana, Viognier

### Argentina

**Bodega Salentein Portillo WE83** \_\_\_\_\_ **1,990THB**  
uco valley, sauvignon blanc 2022

**Terrazas Altos** \_\_\_\_\_ **1,990THB**  
mendoza, chardonnay 2019

### Australia

**Yalumba Y Series WS90** \_\_\_\_\_ **1,990THB**  
barossa valley, viognier 2021

**De Bortoli DB Villages** \_\_\_\_\_ **2,190THB**  
yarra valley, chardonnay 2017

### Chile

**Camino de Chile** \_\_\_\_\_ **1,390THB**  
central valley, chardonnay 2022

**Echeverria** \_\_\_\_\_ **1,790THB**  
curio valley, sauvignon blanc 2022

### France

**Moulin de Gassac** \_\_\_\_\_ **1,890THB**  
pays d'oc, sauvignon blanc 2021

**Marquis De Goulaine** \_\_\_\_\_ **2,190THB**  
loire valley, muscadet de sévre-et-maine sur lie 2020

**Pascal Jolivet Attitude WE87** \_\_\_\_\_ **2,190THB**  
loire valley, sauvignon blanc 2021

**Christophe Patrice Chablis** \_\_\_\_\_ **2,790THB**  
burgundy, chardonnay 2022

**Hugel Classic WE91** \_\_\_\_\_ **2,990THB**  
alsace, riesling 2020

### Italy

**Trebi Talamonti** \_\_\_\_\_ **1,690THB**  
abruzzo, trebbiano 2021

**Banfi Le Rime** \_\_\_\_\_ **1,890THB**  
tuscany, chardonnay, pinot grigio 2021

**Damilano Langhe** \_\_\_\_\_ **2,190THB**  
vezza d'alba, arneis 2020

**Pighin Collio** \_\_\_\_\_ **2,490THB**  
pinot grigio 2021

### New Zealand

**Pegasus Bay** \_\_\_\_\_ **4,890THB**  
canterbury, sauvignon blanc, semillon 2015

### Thailand

**Granmonte** \_\_\_\_\_ **2,590THB**  
asoke valley, viognier 2018

### USA

**Robert Mondavi PS** \_\_\_\_\_ **2,690THB**  
california, sauvignon blanc 2021



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## Red Wines

Barbera, Cabernet sauvignon, Carménère, Malbec, Merlot  
Mourvèdre, Montepulciano, Nebbiolo, Pinot Noir, Sangiovese, Shiraz

### Argentina

**Bodega Catena Alamos** \_\_\_\_\_ **1,990THB**  
uco valley, malbec 2021

### Australia

**Langmeil Steadfast** \_\_\_\_\_ **1,890THB**  
barossa valley, shiraz cabernet 2021

**De Bortoli Woodfired** \_\_\_\_\_ **1,990THB**  
victoria heathcote, shiraz 2019

### Italy

**Marchesana** \_\_\_\_\_ **1,790THB**  
puglia, primitivo 2021

**Carpineto Dogajolo** \_\_\_\_\_ **1,850THB**  
tuscany, peppoli sangiovese blend 2020

**Velenosi Prope** \_\_\_\_\_ **2,390THB**  
montepulciano d'abruzzo 2020

**Ricasoli Brolio Chianti Classico** \_\_\_\_\_ **2,890THB**  
tuscany, sangiovese 2020

**Giovanni Rosso Nebbiolo** \_\_\_\_\_ **3,890THB**  
piedmont, langhe nebbiolo 2020

**Speri Sant' Urbano** \_\_\_\_\_ **5,900THB**  
amarone della valpolicella classico 2017

**Giovanni Rosso Barolo** \_\_\_\_\_ **7,990THB**  
piedmont, nebbiolo 2019

### USA

**Robert Mondavi PS** \_\_\_\_\_ **2,690THB**  
california, cabernet sauvignon 2021

### France

**Gerard Bertrand** \_\_\_\_\_ **1,790THB**  
languedoc, shiraz, melot 2021

**Pascal Jolivet Attitude** \_\_\_\_\_ **2,590THB**  
loire valley, pinot noir 2021

**Domaine Chanson** \_\_\_\_\_ **3,590THB**  
burgundy, côte de nuits villages, pinot noir 2017

**E.Guigal Gigondas** \_\_\_\_\_ **4,490THB**  
rhône valley, shiraz, mourvèdre 2019

**Lagrange martillac JS93, WS88** \_\_\_\_\_ **5,890THB**  
bordeaux, pessac-leognan, cabernet sauvignon  
merlot, petit verdot 2018

### Chile

**Los Vascos** \_\_\_\_\_ **1,690THB**  
**Domaines Barons De Rothschild**  
colchaqua valley, cabernet sauvignon 2021

**Echeverria** \_\_\_\_\_ **1,790THB**  
curico valley, carménère 2019

### New Zealand

**Pegasus Bay** \_\_\_\_\_ **5,990THB**  
canterbury, pinot noir 2017



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## Beverages



### Signature Cocktails

**Akyra Collins** \_\_\_\_\_ 310THB  
gin, kaffir lime, lemongrass, syrup & topped  
with soda water

**\* Gold** \_\_\_\_\_ 300THB  
sangsom, cr em de banana, apple juice &  
pineapple juice

**Passion Smash** \_\_\_\_\_ 310THB  
mekhong whiskey, fresh passion fruit,  
almond, ginger ale

**ITALICS** \_\_\_\_\_ 310THB  
vodka, milk & drop of cinnamon

**Raspberry Smash** \_\_\_\_\_ 300THB  
vodka & fresh raspberry

**One Night in Chiang Mai** \_\_\_\_\_ 330THB  
white rum, amaretto, frangelico,  
honey & pineapple juice

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## Beverages

### Aperitif

- Bellini** \_\_\_\_\_ 300THB  
fresh peach puree & sparkling wine
- Aperol Spritz** \_\_\_\_\_ 300THB  
aperol, sparkling wine, soda water & fresh orange peel
- Fragoli Martini** \_\_\_\_\_ 300THB  
fragoli strawberry liqueur, vodka & lime
- XL akya G&T** \_\_\_\_\_ 390THB  
iron ball gin & rose lemonade tonic
- Campari O** \_\_\_\_\_ 200THB  
campari & fresh orange juice

### After Dinner Cocktail

- Italics Affogato Twist** \_\_\_\_\_ 350THB  
espresso, vanilla ice cream & bailey's

### Classic Cocktails

- Mojito** \_\_\_\_\_ 270THB  
white rum, lime, mint, sugar & soda water
- Cosmopolitan** \_\_\_\_\_ 320THB  
vodka, orange liqueur, canberry juice & lime juice
- Singapore Sling** \_\_\_\_\_ 360THB  
gin, cherry brandy, benedictine liqueur & grenadine
- Bloody Mary** \_\_\_\_\_ 320THB  
vodka, worcestershire sauce, tabasco, tomato juice,  
lime juice, celery, salt & pepper
- Manhattan** \_\_\_\_\_ 320THB  
jim beam & martini rosso
- Negroni** \_\_\_\_\_ 320THB  
campari, vermouth & gin



# Italics

INNOVATIVE ITALIAN

## Beverages

### Sodas

Minty lemonade \_\_\_\_\_ 150 THB

fresh mint & lemon topped with soda

\* Italian soda \_\_\_\_\_ 130 THB

strawberry | lychee | mango | passion fruit



Passion Fruit Soda

### Iced Teas

\* Thai iced tea \_\_\_\_\_ 120 THB

Strawberry honey iced tea \_\_\_\_\_ 160 THB

Homemade lemon iced tea \_\_\_\_\_ 140 THB

### Frappés

Oreo frappuccino \_\_\_\_\_ 180 THB

fresh milk, oreo cookies & vanilla ice cream

Iced green tea latte \_\_\_\_\_ 180 THB

milk & matcha green tea

Avocado milk \_\_\_\_\_ 180 THB

seasonal



Avocado Milk

## Beverages

### Healthy Drinks

#### Power Juice

**Beet'iful** \_\_\_\_\_ 170 THB  
fresh beetroot, carrot & apple

**Vitamin C** \_\_\_\_\_ 170 THB  
pineapple, mint & kiwi

**Fresh Juice** \_\_\_\_\_ 170 THB  
mango | watermelon | coconut | pineapple  
orange | apple | tomato

**Smoothies** \_\_\_\_\_ 170 THB  
Strawberry, Mango,  
Banana or Mixed berries

#### Fresh Blends

**Guilty Passion** \_\_\_\_\_ 170 THB  
passion fruit, lychee & mango

**Mango crazy** \_\_\_\_\_ 170 THB  
mango, strawberry & tangerine



### Coffee

100% arabica whole bean of northern thailand,  
pha hi-doi tung area

**Ristretto** \_\_\_\_\_ 70 THB

**Espresso** \_\_\_\_\_ 70 THB

**Americano** \_\_\_\_\_ 90 THB

**Latte** \_\_\_\_\_ 120 THB

**Cappuccino** \_\_\_\_\_ 120 THB

**Affogato** \_\_\_\_\_ 200 THB  
double espresso, vanilla ice cream & whipping cream

#### Special Iced Coffee

**Black Orange** \_\_\_\_\_ 170 THB  
americano & fresh orange juice

**Black Coco** \_\_\_\_\_ 170 THB  
americano & coconut juice

### Tea

Produced by local farmer in the northern province  
of Chiang Rai, in the most organic & traditional way

**Local Tea** \_\_\_\_\_ 120 THB  
english breakfast | earl grey | jasmine | oolong | peppermint



*Passion Smash*

*Water & Soft Drinks*

Soda water 32.5cl \_\_\_\_\_ 50 THB

Crystal water 50cl \_\_\_\_\_ 60 THB  
*local drinking water*

Mont Fleur 70cl \_\_\_\_\_ 190 THB  
*local mineral water | still | sparkling*

Soft drinks \_\_\_\_\_ 90 THB  
Coke | Coke light | Sprite |  
Ginger ale | Tonic

*Beers*

Chang \_\_\_\_\_ 120 THB

Singha \_\_\_\_\_ 150 THB

Heineken / Asahi \_\_\_\_\_ 170 THB

Heineken 0.0 \_\_\_\_\_ 170 THB  
*non alcoholic beer*

*Liqueurs & Grappa*

Limoncello della \_\_\_\_\_ 290 THB  
Costiera Amalfitana

Christiani Amaretto \_\_\_\_\_ 290 THB  
Grande Genova

\* Frangelico \_\_\_\_\_ 290 THB

Bailey's Irish cream \_\_\_\_\_ 290 THB

Villa Sandi Grappa \_\_\_\_\_ 290 THB  
di Moscato

*akya*  
MANOR HOTEL  
Chiang Mai

SMALL  
LUXURY  
HOTELS  
OF THE WORLD

*Independently minded*