



Kiree

ITALIAN RESTAURANT

ANTIPASTI STARTER

Classic Bruschetta with Burrata

THB 480  

"Bruschetta", Tomato, Basil, Taggiasca Olives

Crudo di Tonno, Finocchio e Mandarino

THB 780  

Tuna Tartare Fennel, Mandarin

Polpo Scottato con Crema di Patate e Olive

Taggiasche THB 820   

Searched Octopus with Potato Cream, Tomato, Taggiasca Olives

Battuta di Manzo alla Piemontese

THB 880   

Piedmont Style Beef Tartare, Hazelnut, Rocket

Minestrone di Verdure THB 380

Traditional Italian Vegetable Soup, with seasonal vegetables, Cannellini beans, Basil

PRIMI PASTA AND RISOTTO

Rigatoni alla Carbonara

THB 650    


Rigatoni with Guanciale, Egg Yolk, Pecorino, Black Pepper

Linguine, Aglio, Olio, Peperoncino

& Vongole THB 770     

Linguine with Clams, Garlic, Chilli, Olive Oil

Risotto ai Funghi e Nocciole

THB 620   

Mushroom Risotto with Toasted Hazelnuts

Tagliatelle al Ragù Bolognese

THB 690    





Tagliatelle Pasta with Traditional Beef Ragù

Spaghetti all'Aragosta










THB 1,550    






Spaghetti, Fresh Lobster, Tomato Sauce, Basil

Ravioli di Ricotta e Spinaci, Crema di Parmigiano al Tartufo Nero

THB 720    

Homemade Ricotta and Spinach Ravioli with Parmesan & Black Truffle sauce

 Alcohol  Fish  Celery  Egg  Dairy Product  Gluten  Sesame  Nuts  Mollusks/Shellfish/Seafood/Crustacean

 Vegan  Vegetarian  Locally Sourced  Pork  Mustard



Please let one of our staff know if you have any dietary requirements, food allergies or food intolerances.

Dinner operation hours from 6:00 PM till 10:00 PM

SPECIALITA' DELLA CASA

SIGNATURE DISHES

Impepata di cozze THB 720    
Mussels, Garlic, White Wine, Black Pepper, Parsley

Fusilli al Pomodoro e Crema di Burrata THB 650  
Pasta with Tomato Sauce, Creamy Burrata Cheese, Basil

Aragosta al Salmoriglio THB 2,750   
Grilled Lobster with Lemon & Garlic Sauce, Mediterranean Herbs

SECONDI MAIN

Pollo alla Diavola con Patate al Forno

THB 780  

Grilled Chicken with spicy "Diavola" sauce,
Roasted Potato

Branzino alla Mediterranea

THB 890   



Mediterranean-style Sea Bass with Tomato,
Zucchini, Olives and Herbs

Frittura di Pesce Misto & Zucchine

THB 990    

Deep Fried Squid, Calamari, Local Seabass &
Zucchini with Tartare sauce and Lemon

Tagliata di Manzo, Parmigiano, Rucola

& Aceto Balsamico THB 1,650  

Grilled Slice Beef with Parmesan, Rocket Salad,
Cherry tomato, Balsamic Vinegar Reduction

Costoletta di Vitello alla Milanese

THB 2,200   

Breaded Veal Cutlet "Milanese" style Tomato Mayo


CONTORNI SIDES DISHES

Patate al Forno

THB 280  


Roasted Potatoes

Insalata Mista

THB 280 

Mixed Green Salad

Verdure di Stagione Grigliate

THB 290 

Grilled Seasonal Vegetables

DOLCI DESSERT

Tiramisu della Casa

THB 420   

Classic Homemade Tiramisu

Panna Cotta ai Frutti di Bosco

THB 390    

Vanilla Panna Cotta with Mixed Berries

Torta Caprese THB 390    

Chocolate and Almond Cake, Chocolate
Mousse, Mango, Coconut Ice Cream

Delizia al Limone THB 390    

Lemon Mousse, Limoncello Sponge Cake,
Pistachio Cream

Italian Gelato (1 scoop) THB 180   

Chocolate, Vanilla, Pistachio, Mango, Coconut

 Alcohol  Fish  Celery  Egg  Dairy Product  Gluten  Sesame  Nuts  Mollusks/Shellfish/Seafood/Crustacean

 Vegan  Chilli  Vegetarian  Locally Sourced  Pork  Mustard

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