



## SOUP AND CURRY

① Gaeng Bum Bai Gai แกงบุ่มใบไม้ / 260.-  
Yellow curry with chicken thigh, tomato, Northern green chilli, pineapple, onion, potato and lime

② Gaeng Juet Taohoo Moo Sub แกงจืดเต้าหู้หมูสับ / 240.-  
Clear soup with soft egg tofu, minced pork, cabbage, celery, spring onion and garlic

③ Choo Chee จู๊ฉี  
Dried red curry

Pork or Chicken / 260.-  
Aus Beef tenderloin / 280.-  
Shrimp / 280.-  
Seafood / 380.-



④ Tom Kha Gai ต้มข่าไก่ / 240.-  
Chicken coconut soup with lemongrass, galangal, kaffir lime leaves, mushroom and sherry tomato

⑤ Tom Yum ต้มยำ  
Hot & sour soup with lemongrass, galangal, kaffir lime leaves and mushroom

Shrimp / 260.-  
Seafood / 380.-  
Sea Bass / 380.-



## SOUP AND CURRY

- ⑥ Gaeng Phed แกงเผ็ด  
Red curry with eggplant, chilli and basil

Pork or Chicken / 240.-  
Aus Beef tenderloin / 280.-

- ☞ ⑧ Gaeng Kua Supparod แกงคว่ำส้มปะรด  
Red curry with pineapple

Pork or Chicken / 240.-  
Shrimp / 260.-  
Seafood / 380.-

- ☞ ⑦ Gaeng Mussaman Gai แกงมัสมั่นไก่ / 260.-  
Mussaman curry with chicken thigh, potato,  
peanut and shallot

- ⑨ Gaeng Khiew Whan แกงเขียวหวาน  
Green curry with eggplant, chilli, basil  
and kaffir lime leaves

Pork or Chicken / 240.-  
Aus Beef tenderloin / 280.-



MAZZARO RECOMMENDED



# SPICY SALAD

Larb Woon Sen ลาบวุ้นเส้น / 200.-

Glass noodle with pork or chicken, shallot, spring onion, chilli flakes, roasted rice powder and mint leaves



Yum Moo Yang ยำสันคอหมูย่าง / 280.-

Grilled pork shoulder with lettuce, cucumber, onion, tomato, garlic, chilli and cilantro



Pla Goong Yang ปลากุ้งย่าง / 280.-

Grilled shrimp with lemongrass, spring onion, shallot, mint leaves, kaffir lime leaves, dried chili and chili paste



Pak Sod Jim Jaew ผักสดจิ้มแจ่ว / 140.-  
Fresh cos lettuce with two styles spicy dip

Yum Nua Yang ยำเนื้อย่าง / 320.-  
Grilled Aus Beef tenderloin with cucumber, tomato, onion,  
spring onion, celery, chilli and cilantro

Pla Foie Gras ปลาฟัวกราส์ / 480.-  
Pan fried foie gras topped with lemongrass, chilli, shallot,  
kaffir lime leaves and tamarind sauce



① Yum Pak Boong Krob ยำผักบุ้งกรอบ / 240.-  
Crispy morning glory and carrot served with  
shredded chicken, dried shrimp, coconut milk, shallot,  
peanut, spring onion and cilantro

② Yum Som O ยำส้มโอ / 280.-  
Mild spicy pomelo salad with shrimp,  
dried shrimp, shallot, chilli, cilantro and peanut



③ Yum Moo Yor ยำหมูยอ / 240.-  
Steamed Vietnamese Pork Sausage with cucumber,  
tomato, onion, spring onion, celery, chilli and cilantro



Larb ลาบ / 180.-

Pork or Chicken, shallot, spring onion, chilli flakes, roasted rice powder and mint leaves

Som Tum ส้มตำ / 140.-

Shredded fresh papaya salad with chilli, carrot, sherry tomato, long bean, peanut and dried shrimp



Yum Woon Sen Talay ยำวุ้นเส้นทะเล / 380.-

Glass noodle with shrimp, squid, NZ Mussel, spring onion, celery, onion, chilli, tomato and cilantro



MAZZARO RECOMMENDED



- ① Moo Yor Tord หมูยอทอด / 190.-  
Deep fried steamed Vietnamese Pork Sausage  
served with chilli sauce
- ② Nua Dad Deaw เนื้อแดดเดียว / 220.-  
Deep fried sun-dried beef served with chilli sauce

- ③ Gai Satay ไก่สะเต๊ะ / 240.-  
Grilled marinated chicken skewer served with  
cucumber salad and peanut sauce
- ④ Mieng Kham Bua Luang เมี่ยงคำบัวหลวง / 180.-  
Savory lotus leaf wraps with roasted coconut,  
dried shrimp, peanut, ginger, shallot,  
lime and chilli



# THAI APPETIZER



⑤ Moo Dad Deaw หมูแดดเดียว / 200.-  
Deep fried sun-dried pork served with chilli sauce

⑦ Por Pia Tord ปอเปี๊ยะทอด / 180.-  
Deep fried spring roll stuffed with glass noodle, minced pork, black mushroom, bean sprouts, celery and cilantro served with homemade sweet and sour sauce


⑥ Peek Gai Tord Taklai ปีกไก่ทอดตะไคร้ / 180.-  
Deep fried marinated chicken wing with kaffir lime leaves and dried chilli

⑧ Hed Tord Samun Plai เห็ดทอดสมุนไพรว / 140.-  
Deep fried oyster mushroom with kaffir lime leaves and dried chilli served with tamarind sauce



MAZZARO RECOMMENDED



 Aok Ped Tord Prik Kluer อกเป็ดทอดพริกเกลือ / 360.-  
Stir fried crispy smoked duck breast with chilli and garlic




Moo Krob Tord หมูกรอบทอด / 280.-  
Deep fried marinated pork with fish sauce served with Sriracha sauce

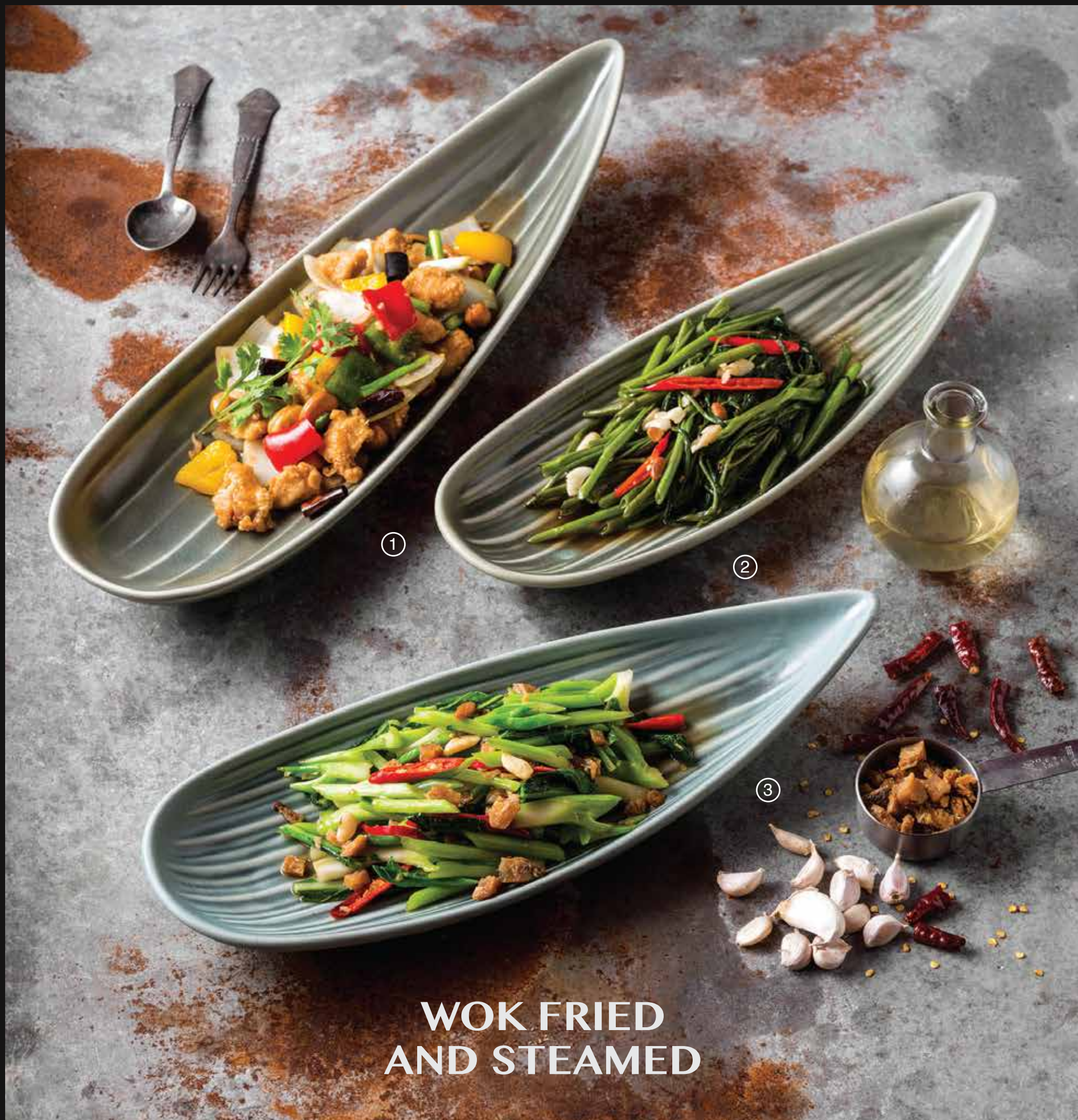


Por Pia Pu ไข่เยี่ยวปู / 260.-  
Deep fried spring roll stuffed with crab meat, mayonnaise, spring onion and black pepper served with sweet plum sauce and tartar sauce



 Tod Mun Nhuad Pla Muk ทอดมันหนวดปลาหมึก / 240.-  
Deep fried fish cake with squid tentacles served with cucumber salad and sweet chilli sauce





## WOK FRIED AND STEAMED

① Gai Pad Med Mamuang ไก่ผัดเม็ดมะม่วง / 260.-  
Stir fried chicken with cashew nut, onion, bell pepper, garlic, spring onion and dried chilli

② Pad Pak Boong ผัดผักบุ้ง / 160.-  
Stir fried morning glory with chilli, garlic and salted soya bean

③ Kanar Pla Kem คะนาร์ปลาเค็ม / 200.-  
Stir fried Chinese kale with salted mackerel, garlic, fresh chilli and oyster sauce



MAZZARO RECOMMENDED



WOK FRIED AND STEAMED

 Pla Krapong Nung Manow ปลากระพงนึ่งมะนาว / 480.-  
Steamed fillet of Sea Bass with chilli, garlic, cilantro and lime




Pad Pak Ruam ผัดผักรวม / 160.-  
Stir fried assorted fresh vegetable with garlic and oyster sauce

Kalumplee Pad Nam Pla กระหล่ำปลีผัดน้ำปลา / 180.-  
Stir fried fresh cabbage with Thai premium fish sauce, garlic and chilli



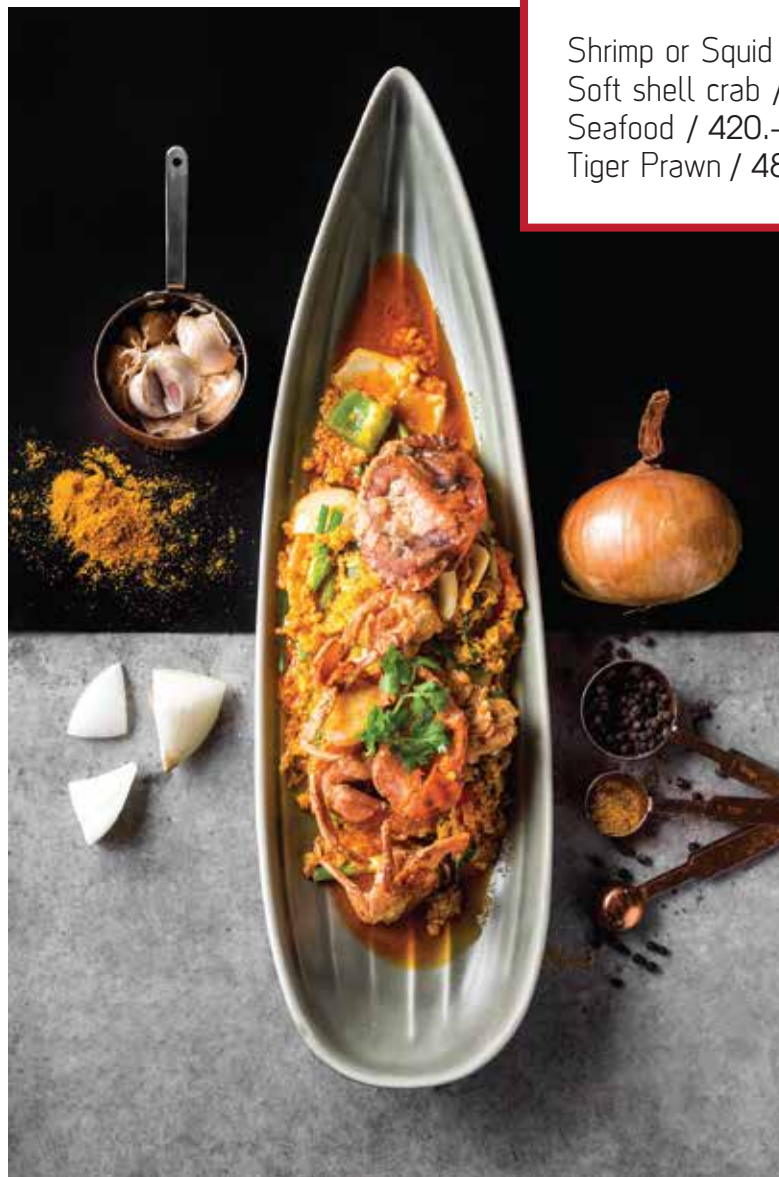
Pad Khee Mao ผัดชีเมา  
Stir fried garlic, green pepper, finger root, sweet basil, chilli and long bean  
Shrimp or Squid / 360.-  
Soft shell crab / 380.-  
Seafood / 420.-



 **Gai Pad Preaw Whan** ไก่ผัดเปรี้ยวหวาน / 260.-  
Stir fried chicken with onion, bell pepper, garlic, spring onion, tomato, cucumber, pineapple and homemade sweet and sour sauce



 **Pad Pong Karee** ผัดพองกะหรี่  
Stir fried fine flavored yellow curry powder with cumin powder, egg, onion, garlic, bell pepper, celery and spring onion



Shrimp or Squid / 360.-  
Soft shell crab / 380.-  
Seafood / 420.-  
Tiger Prawn / 480.-



Shrimp or Squid / 360.-  
Soft shell crab / 380.-  
Seafood / 420.-  
Tiger Prawn / 480.-

**Pad Prik Tai Dum** ผัดพริกไทยดำ  
Stir fried garlic, black pepper sauce with onion, bell pepper, spring onion and Chinese wine



**Pad Yod Mara** ผัดยอดมะระ / 160.-  
Stir fried chayote leaves with chilli, garlic and oyster sauce

WOK FRIED AND STEAMED



MAZZARO RECOMMENDED



# DEEP FRIED



Pla Krapong Tord Nam Pla ปลากระพงทอดน้ำปลา / 480.-  
Deep fried Sea Bass with fish sauce served with spicy mango salad



Goong Maenam Sauce Makham กุ้งแม่น้ำซอสมะขาม / 580.-  
Deep fried River Prawn served with homemade tamarind sauce,  
shallot and dried chilli



Pla Krapong Sam Rod ปลาทูกรอบรสเปรี้ยว / 480.-  
Deep fried crispy sliced Sea Bass with spicy sweet and sour sauce



Kaow Neaw Gai Tord ข้าวเหนียว ไก่ทอด / 280.-  
Deep fried chicken thigh leg served with "Jaew" sauce  
and sticky rice



Kai Jeaw ไข่เจียว  
Thai style omelette

Minced pork / 160.-  
Shrimp / 220.-  
Crab / 300.-



# GRILLED



Nua Yang Jim Jaew เนื้อย่างจิ้มแจ่ว  
Grilled Australian Beef served with "Jaew" sauce and sticky rice

150 days grain fed Australian Striploin (250g) / 820.-



Darling Downs Wagyu®

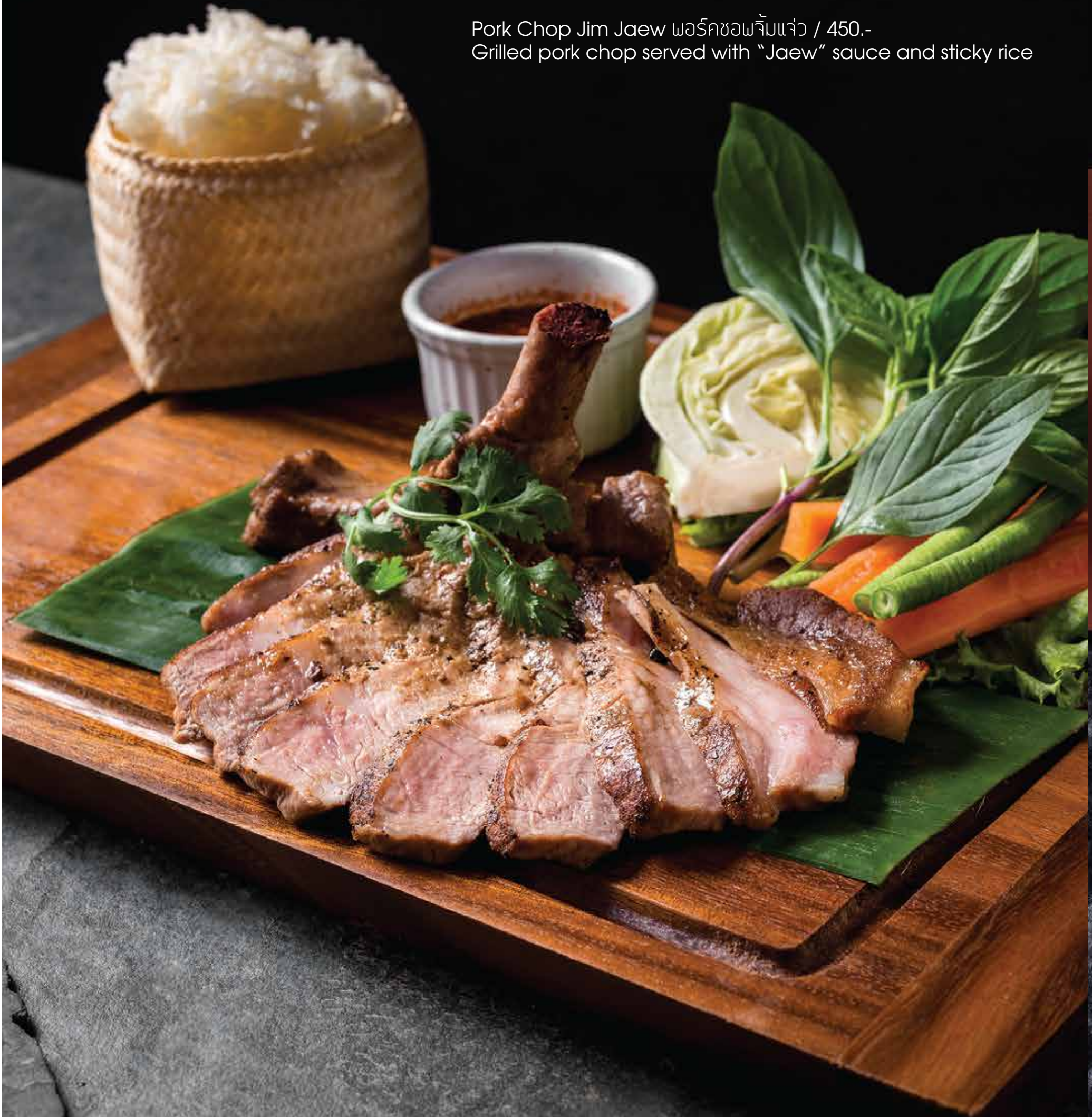
Australian Wagyu, Rib eye, No.4 (250g) 1,350.-



MAZZARO RECOMMENDED



Pork Chop Jim Jaew พอร์คชอพจิ้มแจ่ว / 450.-  
Grilled pork chop served with "Jaew" sauce and sticky rice





Kae Yang Jim Jaew แกะย่างจิ้มแจ่ว / 950.-  
Grilled Ambassador Lamb chops served with "Jaew" sauce and sticky rice







**Kaow Pad Nua Khem** ข้าวผัดเนื้อเค็ม / 260.-  
Fried rice with deep fried sun-dried beef,  
garlic, chilli and cilantro



**Kaow Pad Tom Yum** ข้าวผัดต้มยำ  
Fried rice with Tom Yum paste, lemongrass,  
galangal, kaffir lime leaves, mushroom and chilli

Shrimp / 220.-  
River Prawn / 320.-  
Seafood / 380.-

## FRIED RICE

**Kaow Moo Sub Pad Pla Kem** ข้าวหมูสับผัดปลาเค็ม / 200.-  
Stir fried minced pork with premium Thai salted fish  
served with jasmine rice



**Kaow Pad Sapparod** ข้าวผัดสับปะรด  
Fried rice in pineapple with onion, green pea,  
cashew nut, pineapple, yellow curry powder  
and cumin powder

Pork or Chicken / 200.-  
Shrimp / 240.-



Kaow Pad Khiew Whan ข้าวผัดเขียวหวาน  
Fried rice with green curry paste, eggplant, chilli,  
basil and kaffir lime leaves served with salted egg

Pork or Chicken / 180.-  
Aus Beef / 280.-

Kaow Pad Nam prik Goong Seap  
ข้าวผัดน้ำพริกกุ้งเสียบ  
Fried rice with shrimp chilli paste  
eggplant served with salted egg

Shrimp / 220.-  
River Prawn / 320.-

☞ Kaow Pad Pla Kem ข้าวผัดปลาเค็ม / 200.-  
Fried rice with premium Thai salted fish with minced pork,  
garlic, shallot, chilli, kale and cilantro

Kaow Pad ข้าวผัด  
Fried rice with egg, carrot, onion and spring onion

Pork or Chicken / 160.-  
Shrimp / 180.-

Kaow Pad Kra Pow ข้าวผัดกะเพรา  
Stir fried garlic with chilli basil sauce served with jasmine rice  
and fried egg

Pork or Chicken / 180.-  
Aus Beef / 280.-  
Seafood / 380.-



☞ Pu Pad Kaow ปูผัดขาว / 400.-  
Stir fried tons of crab with rice, garlic, dried chilli, egg and spring onion





## NOODLE

① Guay Tiew Nam Gai Cheek ก๋วยเตี๋ยวน้ำไก่จึก / 180.-  
Thin rice noodle soup with shredded chicken, garlic, spring onion, cilantro, bean sprout and dried cabbage leaves


② Rad Nar Moo Sub ราดหน้าหมูสับ / 240.-  
Stir fried flat rice noodle with minced pork, sweet chilli paste and kale in gravy sauce

ZZ ③ Pad Thai Khun Yah ผัดไทยคุณย่า / 260.-  
Stir fried noodle with prawn, bean sprout, bean curd, egg, shallot, chive, crushed peanut and our signature recipe tamarind sauce



MAZZARO RECOMMENDED



 Ba Mhee Goong Lai Sua บะหมี่กึ่งลายเสือ / 450.-  
Stir fried egg noodle with Tiger Prawn, garlic, black pepper,  
oyster sauce, spring onion and cilantro



Pad See Ew ผัดซีอิ๊ว  
Stir fried flat rice noodle with kale, garlic,  
egg, dark soya sauce and your option

Pork or Chicken / 180.-  
Aus Beef / 260.-



Guay Tiew Tom Yum Goong Maenam  
ก๋วยเตี๋ยวต้มยำกุ้งแม่น้ำ / 320.-  
Thin rice noodle in Tom Yum soup with River Prawn,  
lemongrass, galangal and kaffir lime leaves



Ba Mhee Pu Moo Whan บะหมี่หมูหวาน / 260.-  
Stir fried egg noodle with crab meat, sweet pork condiment,  
garlic, spring onion and cilantro



# SIGNATURE DISH

Goong Aob Woonsen กุ้งอบวุ้นเส้น / 550.-

River Prawn clay pot with glass noodle, milk, salted soya bean, ginger, spring onion and cilantro



MAZZARO RECOMMENDED



① Pork Chop Sauce Khiew Whan  
พอร์คชอปซอสเขียวหวาน / 430.-  
Slow cooked pork chop served with green curry sauce,  
eggplant, red chilli, basil and kaffir lime leaves

② Kra Pow Kae Yang กระป๋องแกะย่าง / 890.-  
Grilled Aus Lamb chops served with slow cooked chilli  
basil sauce, green pepper and topped with crispy sweet basil

③ Choo Chee Salmon ชูชีแซลมอน / 480.-  
Dried red curry with Atlantic Salmon

④ Pla Jaramed Tord Prik Kluer ปลาจาระเม็ดทอดพริกเกลือ / 550.-  
Deep Fried Pomfret with chili and garlic





⑤ Gaeng Ped Aok Ped Lom Kwan

แกงเผ็ดอกเบ็ดรมควัน / 420.-

Grilled smoked duck breast in red curry with sherry tomato, egg plant, pineapple and kaffir lime leaves

⑦ Roti Gaeng Khiew Wan Nua

โรตีสายเขียวหวานเนื้อ / 360.-

Green curry with Aus Beef rump, eggplant, fresh chilli, basil and kaffir lime leaves served with roti bread

⑥ Pad Thai Goong Lai Sue ผัดไทยกุ้งลายเสือ / 480.-

Stir fried noodle with Tiger Prawn, bean sprout, bean curd, egg, shallot, chive, crushed peanut and our signature recipe tamarind sauce

⑧ Nua Satay สะเต๊ะเนื้อ / 360.-

Grilled marinated grain fed Aus Beef tenderloin skewer served with cucumber salad and peanut sauce



MAZZARO RECOMMENDED



# SOUP

Spinach Cream Soup ឫស្សីក្រវាត់ / 220.-



French Onion Soup ឫស្សីក្រវាត់ / 240.-



Pumpkin Cream Soup ซุปฟักทอง / 220.-



SOUP

☞ Creamy Cappuccino Mushroom Soup ซุปเห็ดคาปูชีโน / 260.-



MAZZARO RECOMMENDED



# SALAD

## ① Caesar's Salad ซีซ่าสลัด / 360.-

Cos lettuce, sherry tomato, egg, bacon, croutons and parmesan cheese

## ② Foie Gras Rocket สลัดตับห่าน / 495.-

Pan fried foie gras served with raspberry sauce and rocket salad with balsamic reduction



## ③ Mazzaro's Salad มาซาร์โรสลัด / 380.-

Iceberg lettuce, cucumber, tomato, onion, egg, bacon bits, shrimp and homemade spicy dressing

## ④ Soft Shell Crab Salad สลัดปูนิ่ม / 380.-

Crispy soft shell crab, green oak, red oak, sherry tomato and French dressing



⑤ Garden Mix Salad กาเด็นมิกซ์สลัด / 280.-  
Balsamic dressing or French dressing

⑥ Rocket Salad สลัดร็อกเกต / 320.-  
Rocket, tomato sun dried, sherry tomato, parmesan cheese and balsamic reduction



⑦ Insalata Caprese สลัดมะเขือเทศ / 300.-  
Tomato, buffalo mozzarella, pesto sauce and balsamic reduction

⑧ Mushroom Salad สลัดเห็ด / 380.-  
Sauté seasonal mushroom with dried chilli, garlic, ham served with rocket and apple balsamic reduction

# SALAD



MAZZARO RECOMMENDED



# APPETIZER

- ① Garlic Bread ขบเมปังกระเทียม / 90.-  
Baked French bread with homemade herbs butter and garlic
- ② Tomato Bruschetta โทแมโท บรูสเกตต้า / 240.-  
Fresh diced tomato with lime, garlic, minced cilantro and mozzarella cheese served with baked French bread

- ③ Potato Wedge โปเตโต้ เวกจ์ / 180.-  
Fried whole potato with skin served with Sriracha-aise sauce
- ④ Baked Spinach with Cheese ผักโขมอบชีส / 220.-  
Baked spinach with minced shallot, garlic and mozzarella cheese
- ⑤ Mazza's Devil Wing ปีกไก่ทอดซอสเผ็ดสูตรมาซาริ / 240.-  
Deep fried chicken wing with homemade hot and spicy sauce





NZ Mussel in Spicy Tomato Sauce  
 หอยแมลงภู่อบซอสมะเขือเทศรสเผ็ด / 480.-  
 Steamed NZ Mussel with dried chilli, garlic,  
 homemade tomato sauce and basil



Gambas กุ้งแถมบราส / 340.-  
 Spanish style spicy garlic shrimp served with baked French bread



# APPETIZER



☞ Shrimp Pop กุ้งป๊อป / 340.-  
 Deep fried marinated shrimp with beer batter served with  
 homemade aioli sauce



☞ Crispy Calamari  
 ปลาหมึกชุบเกล็ดขนมปังทอดกรอบ / 340.-  
 Deep fried marinated squid served with homemade tartar sauce





②



③



## SIGNATURE PASTA

- ① Finest Salted Mackerel ปลาเค็ม / 340.-  
Premium Thai salted fish, garlic, dried chilli and basil
- ② Thai Tai ไทไทย / 340.-  
Garlic, dried chilli, mushroom, asparagus, crispy bacon, basil, soya sauce and truffle oil
- ③ Seafood in herbal and chilli sauce ผัดซีเม่า / 420.-  
Stir fried seafood with garlic, chilli, green peppercorn, finger root, sweet basil, long bean and oyster sauce



- ④ Shrimp Chilli Paste น้ำพริกกุ้งเสียบ / 340.-  
"Prachuap Khiri Khan" spicy dried shrimp paste, shrimp, garlic and parsley
- ⑤ Smoked Duck Breast อกเป็ดรมควัน / 420.-  
Grilled smoked duck breast, garlic, sherry tomato, herbs and balsamic
- ⑥ Tiger Prawn กุ้งลายเสือ / 480.-  
Grilled Tiger Prawn, garlic, chilli and basil



⑤



⑥



MAZZARO RECOMMENDED



# PASTA

## SPAGHETTI, FETTUCCINE, PENNE

### TRADITIONAL ITALIAN SAUCES

Pomodoro โปมโอดโร / 260.-

Tomato sauce, garlic, onion and basil

Arrabbiata อะรราเบียตต้า / 260.-

Tomato sauce, garlic, onion, dried chilli and basil

Aglia Olio โอลิโอ / 260.-

Olive oil, garlic, dried chilli and parsley

Puttanesca พุตตาเนสกา / 280.-

Tomato sauce, garlic, anchovy, chilli, caper and black olive

☞ Bolognese โบลองเนส / 380.-

Aus Beef tenderloin, onion, carrot, garlic and tomato

Amatriciana อะมาทริเซียนา / 320.-

Tomato sauce, garlic, onion, dried chill and smoked bacon

Alfredo แอลเฟรโด / 320.-

Fresh cream, ham, mushroom, shallot and garlic

☞ Carbonara คาร์บอเนรา / 320.-

Fresh cream, smoked bacon, shallot, egg yolk and parmesan

Quattro Formaggi โฟร์ชีล / 360.-

Fresh cream, shallot, brie, gorgonzola, parmesan, mozzarella and parsley

Pasticciati พาสติเชียติ / 395.-

Aus Beef tenderloin, onion, carrot, garlic, tomato and fresh cream



## PIZZA CLASSIC



Margherita มาการิต้า / 280.-  
Tomato sauce and mozzarella

Napoli นโปลี้ / 320.-  
Tomato sauce, anchovy, caper and mozzarella

Napoletana Margherita นโปลิตาหน้า มาการิต้า / 300.-  
Tomato sauce, tomato and buffalo mozzarella

Capriciosa คาปริชีโอซา / 350.-  
Tomato sauce, ham, mushroom, black olive and mozzarella

Hawaii ฮาวาย / 350.-  
Tomato sauce, ham, bell pepper, pineapple and mozzarella

Funghi เห็ด / 320.-  
Tomato sauce, seasonal mushroom and mozzarella

Full Moon ฟูลมูน / 350.-  
Tomato sauce, pepperoni, egg, black olive and mozzarella

Pepperoni Picante เปปเปอร์โรนีย์ / 380.-  
Tomato sauce, pepperoni and mozzarella

Vegetarian มังสวิรัติ / 350.-  
Tomato sauce, assorted grilled vegetable, rocket and mozzarella

## PIZZA BIANCHE (Without Tomato Sauce)

White Pizza ครีมหอ / 320.-  
Fresh cream, garlic and mozzarella

Mushroom & Ham ครีมหอแฮมเห็ด / 380.-  
Fresh cream, garlic, ham, mushroom and mozzarella

Quattro Formaggi โฟร์ชีส / 420.-  
Fresh cream, parmesan, brie, gorgonzola and mozzarella

Asparagus and Prawn ชอสครีมกุ้งและหน่อไม้ฝรั่ง / 480.-  
Fresh cream, garlic, shrimp, asparagus and mozzarella



Carbonara คาร์บอนาร่า / 420.-  
Fresh cream, shallot, bacon, egg and mozzarella



MAZZARO RECOMMENDED



# SIGNATU



① Khiew Whan Gai เขียวหวานไก่ / 420.-  
Green curry sauce, chicken, red chilli, basil, eggplant,  
kaffir lime leaves and mozzarella

② Fisherman ซีฟู้ด / 495.-  
Tomato sauce, NZ Mussel, shrimp, squid, onion, garlic,  
basil and mozzarella

③ Larb ลาบ / 420.-  
Minced pork, shallot, cilantro, spring onion,  
chilli flakes, roasted rice powder, mint  
leaves and mozzarella

④ Spicy Spinach สไปซี่สปinach / 420.-  
Fresh cream, spinach, onion, garlic, shallot,  
chilli, ham and mozzarella



# RE PIZZA



- ⑤ Tom Yum ต้มยำ  
Tom Yum sauce, lemongrass, galangal,  
kaffir lime leaves, cilantro, mushroom and mozzarella

Shrimp / 480.-  
Seafood / 495.-

- ⑥ Mazzaro มัซซาโร / 380.-  
Tomato sauce, ham, mushroom, black olive,  
chilli, onion, basil and mozzarella served with  
tartar sauce



MAZZARO RECOMMENDED



# MAIN COURSE

Chicken Breast Stuffed with Duxelles

อกไก่ยัดไส้เห็ด / 420.-

Baked chicken breast stuffed with mushroom duxelles  
served with mushroom cream sauce



Fillet Sea Bass White Wine Sauce

ปลากระพงย่างซอสไวน์ขาว / 480.-


Pan fried marinated Sea Bass  
served with white wine sauce



Σ Salmon Steak with White Wine Dill Sauce  
สเต็กแซลมอน / 550.-

Atlantic Salmon served with sauté spinach  
and white wine dill sauce



 Grilled Ambassador Lamb Chops  
 ชีโครงแกะย่าง / 1,050.-  
 Grilled Aus Lamb chops served with red wine sauce  
 and mint sauce



 Pork Chop with Piquante Sauce  
 พอร์คชอปซอสพิกแคว้น / 480.-  
 Slow cooked pork chop served with piquante sauce



Striploin Steak สตี๊กเนื้อสันนอก  
 served with red wine sauce



150 days grain fed Australian Striploin (250g) / 850.-  
 Australian Wagyu, Rib eye, No.4 (250g) 1,390.-



Grain Fed Aus Tenderloin Steak / with Foie Gras  
 สตี๊กเนื้อสันใน 950.- / 1,250.-  
 150 days, grain fed Aus tenderloin steak  
 served with red wine sauce



# SIDE DISH

Waffle fried វាហ្វ្លេ ឆ្រាយត៍ / 150.-

Mashed potato ម៉ងបត / 140.-

Sauté vegetable ជ័តជ័ក / 125.-

Sauté spinach ជ័តជ័កស៊ែម / 160.-





# SIDE DISH

Steamed Jasmine Rice ข้าวสวย 40.- / 100.-

Sticky rice ข้าวเหนียว / 40.-

Roti Bread แป้งโรตี่ / 40.-



MAZZARO RECOMMENDED





# mazzaro

*Mazzaro Restaurant has formulated its collective over ten-year experience into crafted Thai-Italian menu items and modern contemporary decoration, which become Mazzaro's signature style. Every single detail of each dishes has been taken care of by Chef Pin, from raw material selection to well-rounded cookery that is inherited from his grandmother. Mazzaro's Italian provisions feature the finest ingredients from different countries in order to constantly refresh the menu choices. The cuisine serves up food that combines bold taste of the East with aesthetic presentation of the West.*

*Additionally, the Restaurant provides a variety of drink choices, including fine selections of liquor from different countries, Mazzaro's Mixologist special cocktail creations, and notable wine list from all over the world at affordable prices.*



[www.mazzarobkk.com](http://www.mazzarobkk.com)



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