

OPENING
HOURS

TUE-SUN
DINNER
6PM - 10PM



0 2236 9952
0 2236 7777



shangrilabkk

#VoltiTuscanGrill

#VoltiltalianRestaurant

Enjoy the best of the best, from premium cuts to carefully selected ingredients, sourced locally and abroad.



FOIE GRAS



BLACK TRUFFLE

138 per gram
Add to any dish
for extra flavour

APPETIZERS

SELECTION OF COLD CUTS AND CHEESE IMPORTED FROM ITALY

4 COLD CUTS 160g (P) 850

4 CHEESE 160g (V) 650

TRY THEM ALL 320g (P) 1,250

OCTOPUS (GF) 780

Potatoes | Black Olives | Celery | Lemon

FOIE GRAS (N) 1,380

Porcini Mushrooms | Raspberry

BEEF CARPACCIO (GF) 880

Lemon | Tomato | Rocket | Black Truffle | Mustard | Pecorino Cheese

BURRATA (V, GF) 490

Heirloom Tomato

With Culatello di Zibello 40g (P) +380

PANZANELLA (V) 460

Roman Lettuce | Tomato | Bell Peppers | Black Olives |

Cucumber | Lemon | Ricotta Cheese

SCALLOPS (A, GF, SF) 720

Cauliflowers | Sambuca | Balsamic Vinegar | Paprika

VEAL (GF) 660

Tuna | Mayonnaise | Capers | Anchovies

PARMIGIANO REGGIANO FRIED DUMPLING (V, GF) 420

Tomato Sauce | Basil

EGGPLANT PARMIGIANA (V) 580

Tomato Sauce | Mozzarella Cheese | Basil

SOUP

TOMATO (V) 380

Bread Croutons | Celery | Onion

MUSHROOM (V) 390

Black Truffle | Bread Croutons



BEEF CARPACCIO



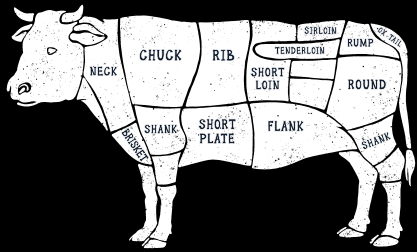
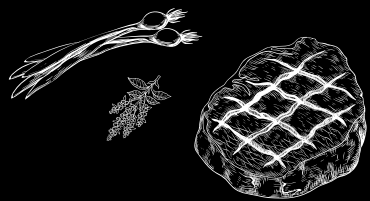
BURRATA



Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients.

Dietary Notes: (GF) Gluten Free, (N) Contains Nuts, (V) Vegetarian, (P) Contains Pork, (VE) Vegan, (A) Contains Alcohol, (SF) Contains Seafood

Prices are in Thai baht and subject to 10% service charge and 7% government tax.



FROM THE CHARCOAL GRILL

CHEF BRUNO'S SIGNATURE PORCHETTA 200g (P) 900
Kurobuta Pork Belly | Mash Potato | Red Wine Sauce

BOSTON LOBSTER CATALANA 500g (SF) 1,990
Chopped Tomatoes | Onion | Cucumber | Lemon Juice

STOCKYARD WAGYU 4+ FIORENTINA T-BONE 1.5kg 6,200
Share between 2-3 people

RIB EYE WAGYU STOCKYARD 8+ 300g 2,680

FILETTO ROSSINI - BLACK ANGUS TENDERLOIN 200g 1,300
Foie Gras | Black Truffle | Red Wine Sauce

RIB EYE BLACK ANGUS STOCKYARD	300g	1,500	500g	2,400
BLACK ANGUS BEEF TENDERLOIN 6+	200g	1,200	300g	1,600
TRI TIP WAGYU 6+			250g	1,200
AUSTRALIAN LAMB RACK			250g (2pcs)	1,200

*All cuts are served with 3 complimentary sauces:
Dijon Mustard, Black Truffle, Veal Jus*



CHEF BRUNO'S
SIGNATURE PORCHETTA



RIB EYE WAGYU 8+



FILETTO ROSSINI
BLACK ANGUS TENDERLOIN

PASTA & RISOTTO

AGLIO OLIO HOMEMADE SPAGHETTI (V) 620
Garlic | Olive Oil | Chili

SPAGHETTI CARBONARA (P) 720
Pork Guanciale | Roman Pecorino Cheese | Egg Yolk | Black Pepper

VOLTI SIGNATURE LASAGNA 620
Bolognese Sauce | Mozzarella Cheese | Bechamel | Parmigiano Reggiano Cheese

BLACK TRUFFLE TAGLIATELLE OR ACQUERELLO RICE RISOTTO (V) 820
Porcini Mushrooms

BOSTON LOBSTER 500G PAPPARDELLE (SF) 1,990
Tomato Sauce

FOIE GRAS RAVIOLI 980
Lemon | Orange | Duck Consommé

ROAST DUCK BREAST ACQUERELLO RICE RISOTTO (GF) 680
Mascarpone Cheese | Lemon

SIDE DISHES

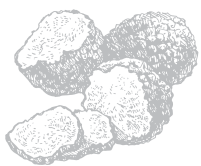
HOMEMADE POTATO FRIES (V) 190
Simply irresistible! Our Homemade Potato Fries are meticulously prepared using fresh potatoes, hand cut, and perfectly seasoned with premium Grana Padano cheese, garlic, and paprika.

HEIRLOOM TOMATO SALAD (V) 160

SEASONAL MIXED LEAF SALAD, MINT & LEMON (V) 150

BLACK TRUFFLE MASH POTATOES & PARMESAN CHEESE (V) 180

TUSCAN KALE SAUTEED, GARLIC (V) 160



BOSTON LOBSTER 500G
PAPPARDELLE



ROAST DUCK BREAST ACQUERELLO
RICE RISOTTO (GF)



HOMEMADE
POTATO FRIES (V)



HEIRLOOM
TOMATO SALAD (V)



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