



Italian
Bistro



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Whether for a casual dinner or a special occasion; whether you arrive early or late, smart or casual "at Amici, you'll always be welcomed as a friend."

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LE BRUSCHETTE



BRUSCHETTA CON TONNO

Toasted home baked bread topped with tomatoes, garlic, oregano, black olives, Pantelleria capers and tuna.

220.-



BRUSCHETTA AVOCADO

Toasted home baked bread topped with Avocado, black olives, fresh dill and feta cheese.

320.-



BRUSCHETTA BURRATA

Toasted Tuscan bread topped with imported burrata cheese, slow roasted cherry tomatoes, basil and extra virgin olive oil, chopped anchovies and coulis di pomodoro.

390.-

BRUSCHETTA AL NERO CON GAMBERI E MOZZARELLA

Toasted home baked black squid ink bread topped with tomatoes, Mozzarella and shrimp. Served with basil pesto sauce.

350.-



All prices are inclusive of service charge
and government tax*

ANTIPASTI

INSALATA MISTA

Mixed green salad and vegetables. Served with truffle-tomato vinaigrette, black olives and parmesan.

250.-



INSALATA GRECA

Traditional Greek salad of plum tomatoes, bell peppers, onions, cucumbers, olives and feta cheese. Dressed with extra virgin olive oil and red wine vinegar.

250.-

DI CESARE (15 min)

Classic caesar salad with crispy bacon and parmesan. Served with grilled Cajun-marinated chicken breast and sundried tomato sauce.

320.-



GLUTEN FREE DISH



CAPRESE

Classic Caprese with imported mozzarella and cherry tomatoes, served alongside fresh basil, basil pesto sauce, sun-dried tomato pesto, and balsamic reduction. Topped with wild rocket and balsamic dressing.

340.-



COCKTAIL DI GAMBERI

Grilled shrimp marinated in coriander and lemon. Served with basil Pesto sauce, cocktail sauce and a drizzle of sesame oil.

380.-



SALMONE MARINATO

Carpaccio of salmon with lemon zest, olive oil, and pink peppercorns, served with fennel and wild rocket.

420.-

INSALATA CON TONNO SCOTTATO

Seared tuna served with mixed greens, baby potatoes, Taggiasca olives, vine tomatoes, and caper fruits. Dressed with Dijon mustard vinaigrette, roasted bell pepper puree, and olive tapenade.

420.-



GLUTEN FREE DISH



PROSCIUTTO E MELONE

Italian 18-Month parma ham riserva paired with fresh cantaloupe melon, drizzled with balsamic vinegar reduction.

440.-

BURRATINA E PARMA

Imported Adria Burrata cheese and parma ham riserva, served with slow-roasted cherry tomatoes, mangoes with red bell peppers, and basil pesto sauce.

460.-



CARPACCIO DI MANZO

Imported Adria Burrata cheese and parma ham riserva, served with slow-roasted cherry tomatoes, mangoes with red bell peppers, and basil pesto sauce.

470.-



GLUTEN FREE DISH



TARTARE DI AVOCADO, BURRATA E INSALATA DI GRANCHIO REALE

Avocado and tomato tartare served with 'burrata' mozzarella and king crab meat salad.

510.-

BUFALA E PARMA

Imported buffalo mozzarella cheese and parma ham served with slow-roasted cherry tomatoes and basil pesto.

510.-



ANTIPASTI MISTI

An assorted platter of Italian cold cuts and cheeses, served with grilled vegetables, marinated olives, semi-dried tomatoes, and garlic bread.

620.-

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LE PASTE



ARRABBIATA

Spicy sauce made with Italian San Marzano tomatoes, fresh basil, and chili. Topped with Parmigiano Reggiano.

250.-

POMODORO E CREMA DI PARMIGIANO

With a trio of sauces: San Marzano tomato sauce, Parmesan cream sauce and Italian basil pesto sauce.

280.-



ALLA AMATRICIANA

Italian bacon, San Marzano tomatoes and onions. Topped with Pecorino cheese.

290.-





AGLIO, OLIO, PEPERONCINO E PANCETTA

Crispy bacon, garlic,
chili and olive oil and
parmesan cheese.

300.-

ALLA CARBONARA

Original Italian recipe with imported
bacon, eggs and a touch of cream.
Topped with crispy bacon and
Pecorino cheese.

300.-



ALLA BOLOGNESE

Italian pancetta and selected cuts of beef
and pork in a homemade Bolognese
sauce. Topped with Parmigiano Reggiano.

320.-





AGLIO, OLIO E GAMBERI

EVO oil, garlic with
red chili and prawns.

320.-

ALLA PUTTANESCA DI TONNO

Black olives, capers, and tuna in a
rich San Marzano tomato and
oregano sauce.

320.-



ALLE VONGOLE 320.-

Fresh Venus clams from the Andaman Sea cooked with tomatoes, garlic,
white wine and olive oil. Finished with fresh parsley.





AI FRUTTI DI MARE

Mixed local fresh seafood in a classic tomato and garlic marinara sauce.

400.-

GAMBERI, MELANZANE E OLIVE TAGGIASCHE

Shrimps, vine tomatoes, eggplants and Taggiasca olive. white wine and extra virgin oil.

370.-



FUNGHI E PROSCIUTTO

Mixed wild mushrooms and carved ham in a cream sauce.

370.-

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PASTE SPECIALI



RAVIOLI SPINACH

Ravioli with spinach tomato sauce, topped with mascarpone cheese and Parmesan cheese.

400.-

RAGU D'OCA

Homemade pappardelle with slow-cooked duck ragout. Topped with Parmesan cheese.

390.-



GNOCCHI

Homemade potato gnocchi with slow cooked tomatoes, smoked bacon ragout. Topped with Pecorino cheese and crispy bacon.

350.-





TORTELLINI

Homemade tortellini stuffed with Parma ham and Mortadella. Served in a light cream sauce with carved ham.

410.-

TORTELLINI AL GRANCHIO

Homemade Tortellini stuffed with blue swimming crab meat and prawns. Served with a tomato, cappers and olives sauce.

510.-



GNOCCHI CON AGNELLO 530.-

Homemade potato gnocchi with slow-cooked Australian lamb ragout. Topped with Parmesan cheese



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LE CARNI



POLLO

7 hours slowly cooked crispy chicken leg comfit. Served on a bed of potato-truffle mousse and red wine-mushrooms reduction sauce.

450.-

FILETTO DI MAIALE IN CAMICIA

Japanese Korubuta pork fillet mignon. Served on a bed of potato-gorgonzola mousse. Red wine reduction and grilled seasonal vegetables.

490.-



TAGLIATA DI MANZO

Grilled and thinly sliced Australian beef tenderloin. Served with wild rocket, Grilled mushrooms, crispy Parmesan, fresh cherry tomatoes and a tomato & onion tartar. Complimented with Tzatziki sauce and sundried tomato pesto.

700.-





AGNELLO 780.-

Grilled Australian lamb rack, served with its own red wine gravy, garlic confit, baby potatoes, seasonal vegetables, and peppermint sauce.



FILETTO AL PEPE ROSA 890.-

Grilled Australian Angus beef tenderloin (200 g), served with pink peppercorn sauce, grilled Erlingi mushrooms, potato-gorgonzola mousse, and grilled vegetables.

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FISH AND CHIPS 410.-

Fish and chips, created with a beer-battered sea bass fillet and house-made fries. Served with cayenne tartar sauce.



FILETTO DI BRANZINO IN PADELLA CON VONGOLE E PREZZEMOLO 440.-

Pan-fried sea bass fillet with clams-saffron sauce. Served with potato-truffle mousse



SAUTEED DI FRUTTI DI MARE E COZZE 520.-

Fresh Andaman seafood and blue mussel sautéed in lightly spicy tomato sauce.
Served with garlic croutons.



SALMONE 550.-

Charcoal-grilled salmon steak with nudge sauce, served with broccoli, bell pepper confit, baby carrots, baby potato fries, and edamame beans.

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I DOLCI

I GELATI

Selection of homemade organic ice cream: chocolate, vanilla, strawberry, rum raisin and mango.

90.- / scoop



AFFOGATO AL CAFFÈ

Homemade vanilla ice cream topped with hot Espresso Coffee

220.-



PANNA COTTA AL ROSMARINO

Panna cotta with rosemary, mix berry sauce and strawberry, ice cream.

230.-



FRUTTA DI STAGIONE

Mixed seasonal fruits.

140.-



LAVA AL CIOCCOLATO

Classic chocolate lava cake with vanilla ice cream.

240.-



TORTA AL LIMONNE CON GELATO ALLA VANIGLIA

Lemon tart with vanilla ice cream.

250.-



CREMA CATALANA

Classic vanilla cream brûlée in coconut shell, served with seasonal fruits.

240.-

TIRAMISÙ

Classic Italian dessert with layers of espresso-soaked Savoiardi biscuits and light mascarpone mousse. Sprinkled with Amaretti biscuit crumbs.

240.-



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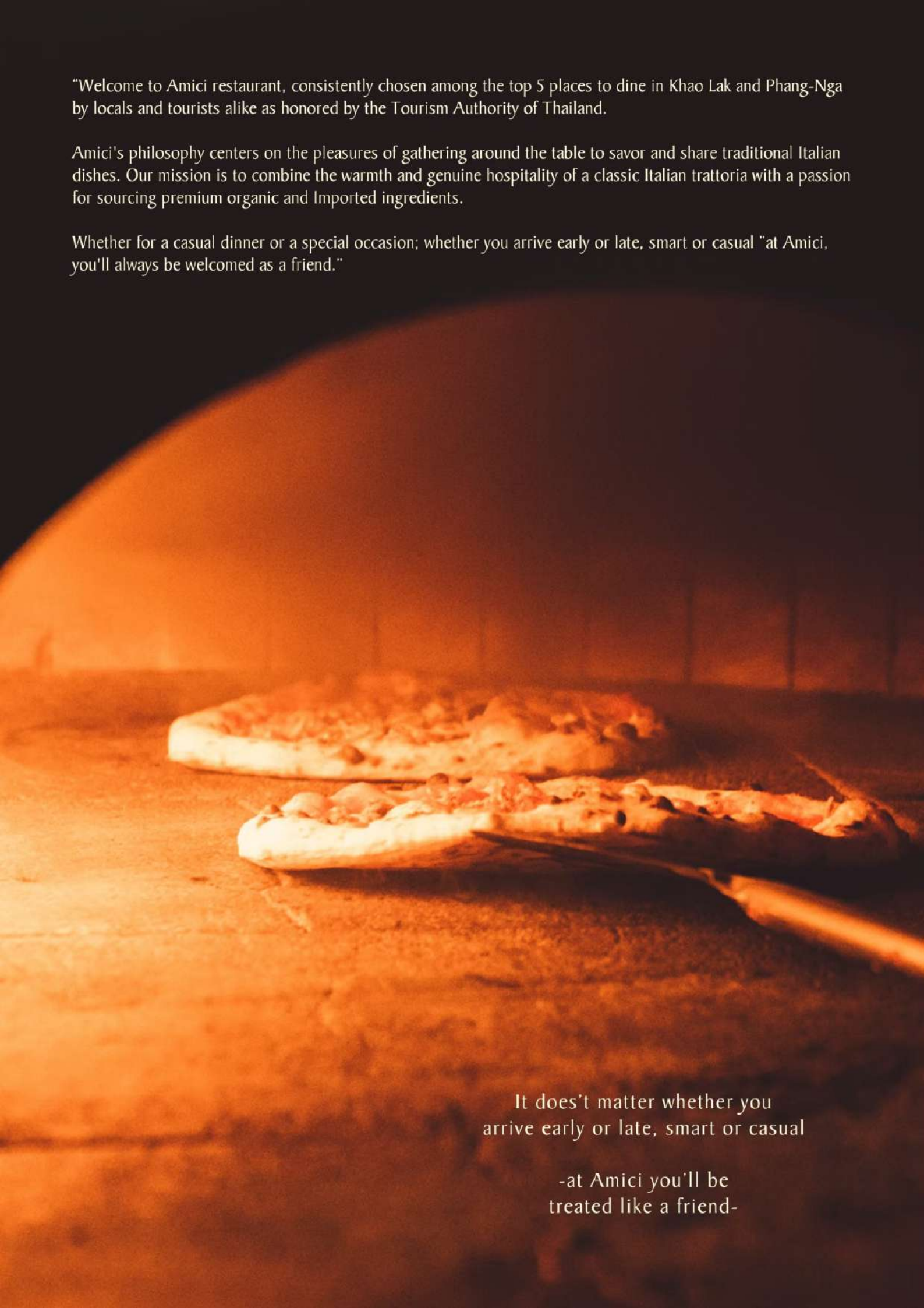
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CLASSIC PIZZAS



FORNARINA AGLIO E ROSMARINO

Pizza bread topped with garlic, fresh rosemary and extra virgin olive oil.

170.-

MARGHERITA

Tomato, mozzarella cheese and fresh basil.

280.-

NAPOLETANA

Tomato sauce mozzarella cheese capers, anchovies and black olives.

310.-



HAWAIIANA

Margherita pizza topped with fresh pineapple and ham.

310.-



VEGETARIANA

Margherita pizza topped with eggplant, bell pepper, onion, mushroom, zucchini and black olives.

380.-

CON FUNGHI

With mozzarella cheese, assorted forest mushrooms, fresh basil, onions and roasted garlic. Topped with truffle and oregano.

320.-



PORCONA

Margherita pizza topped with salami, bacon and ham.

390.-



CAPRICCIOSA

Margherita pizza topped with carved ham, black olives, artichokes and champignon mushrooms.

400.-



AI 4 FORMAGGI

Margherita pizza topped with four cheeses - mozzarella, Gorgonzola, Smoked Scamorza and Parmigiano Reggiano.

410.-





DIAVOLA

Margherita pizza topped with imported spicy Calabrian sausage and bell peppers.

410.-



AI FRUTTI DI MARE

Margherita pizza topped with mixed seafood.

450.-



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PIZZA SPECIALS



PIZZA ALLA GRECA

Margherita pizza topped with semi dried tomato, mozzarella cheese, black olives and tomato sauce, cherry tomatoes, cucumber, onions, bell peppers, greek feta cheese.

310.-

MELANZANE E PANCETTA

Original tomato sauce, mozzarella cheese, grilled eggplant, pancetta, fresh basil, mascarpone cheese.

310.-

PROSCIUTTO E FUNGHI

Original tomatoes sauce, mozzarella cheese, mixed wild mushrooms, Paris ham, fresh basil.

350.-



JALAPENOS

Tomato sauce, mozzarella cheese, spicy salami, onions, jalapenos.

370.-





RUSTICA

Margherita pizza topped with salami, ham, sausage, and mozzarella cheese and tomato sauce.

370.-

TONNO E CIPOLLE

Margherita pizza topped with tuna, red onion mozzarella cheese, black olives and tomato sauce.

310.-



SUPREME

Original tomatoes sauce, mozzarella cheese, mushrooms, red onions, bell peppers, Italian spicy salami, homemade salsiccia, ham, bacon and olive.

380.-

BOCCONCINO

Tomato sauce
mozzarella cheese.

420.-

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PIZZA BIANCHE

(WHITE PIZZA)
NO TOMATO SAUCE

VERDURE E PARMIGIANO

Mozzarella, grilled vegetables,
fresh wild rocket, semi-dried
tomatoes and
parmesan shavings.

340.-



FORNARINA CON FUNGHI

Pizza bread topped with ham,
mozzarella cheese truffle
and mushrooms

340.-



PIZZA BIANCA

Mozzarella cheese,
ricotta cheese,
pecorino and
fresh basil

320.-



PIZZA TIROLESE

Gorgonzola, mascarpone,
porcini mushrooms and
speck ham

410.-



PANCETTA E PATATE

Mozzarella, potato,
bacon, mascarpone
cheese, onion and
fresh rosemary.

330.-



AI GAMBERI

Mozzarella cheese,
sea shrimp, wild
rocket and fresh
pesto sauce.

380.-



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THANK YOU