Stella
RESTAURANT

BENEATH THE STARS, EXPERIENCE THE ESSENCE
OF CLASSIC ITALIAN CUISINE WITH A NEAPOLITAN TOUCH

5.00 PM - MIDNIGHT

SWEET BEGINNINGS

*Rum Baba

Rum Baba 330

A beloved Neapolitan dessert, soaked in fragrant dark rum syrup. Light yeasted brioche accented with orange zest and topped with silky crème Chantilly.
A sweet, boozy treat that captures the festive spirit of Napoli.

Molten Chocolate Lava 350

A rich, indulgent dessert inspired by Italian passion for chocolate. Warm molten chocolate cake with chocolate crumble, served alongside raspberry and vanilla ice cream. A luscious finale that balances deep cocoa intensity with fresh fruit brightness.

Tiramisu 350

Italy's iconic dessert hailing from the Veneto region.
Layers of mascarpone cream, espresso-soaked savoiardi biscuits, and a dusting of cocoa powder.
A timeless classic blending bold coffee and creamy sweetness in perfect harmony.

Ice-Cream 120

Vanilla
Chocolate
Coconut

Sorbet 100

Strawberry
Mapeed (Citrus)

Gluten Eggs Nuts Milk Seafood Beef Pork Contains alcohol

Prices above are quoted in Thai baht and are subject to a 7% prevailing tax and 10% service charge.

THE START

*Capesante e Pisseli

Frittata di Maccheroni 280

A beloved dish from **Napoli**, born from the humble roots of cucina povera.
Sweet crab meat and crisped pasta folded into a golden egg frittata, served with lemon mayo.
A coastal twist on a Neapolitan classic where pantry staples meet seaside flavor.

Black Mussels 310

A simple yet flavorful seafood dish rooted in the traditions of Napoli's working-class kitchens.
Peppered black mussels gently cooked in white wine, lemon, and aromatic herbs.
An honest expression of cucina povera, celebrating the sea with vibrant, briny warmth.

Truffle and Mushroom Bruschetta 290

An earthy celebration of Tuscany's forest bounty captured on crisp toasted bread.
Sautéed *funghi di bosco* and garlic topped with truffle paste on crispy toasted bread.
Rustic simplicity combined with gourmet indulgence.

Ricotta and Prosciutto Bruschetta 330

A harmonious blend of creamy, savory, and sweet inspired by southern Italy's rich flavors.
Creamy homemade ricotta spread over toasted bread, topped with sweet slow-roasted *pomodori* and delicate prosciutto. Inspired by southern Italian flavors, this dish celebrates simple, fresh ingredients with rustic elegance.

Capesante e Pisseli 490

Fresh scallops and garden peas meet in a refined dish from Napoli's vibrant coastline.
Pan-seared *capesante* on green pea purée, topped with herbed *pangrattato* and oyster emulsion.
Inspired by Napoli's coastal heritage, blending sea and land simply and elegantly.

Avocado and Crab Toast 390

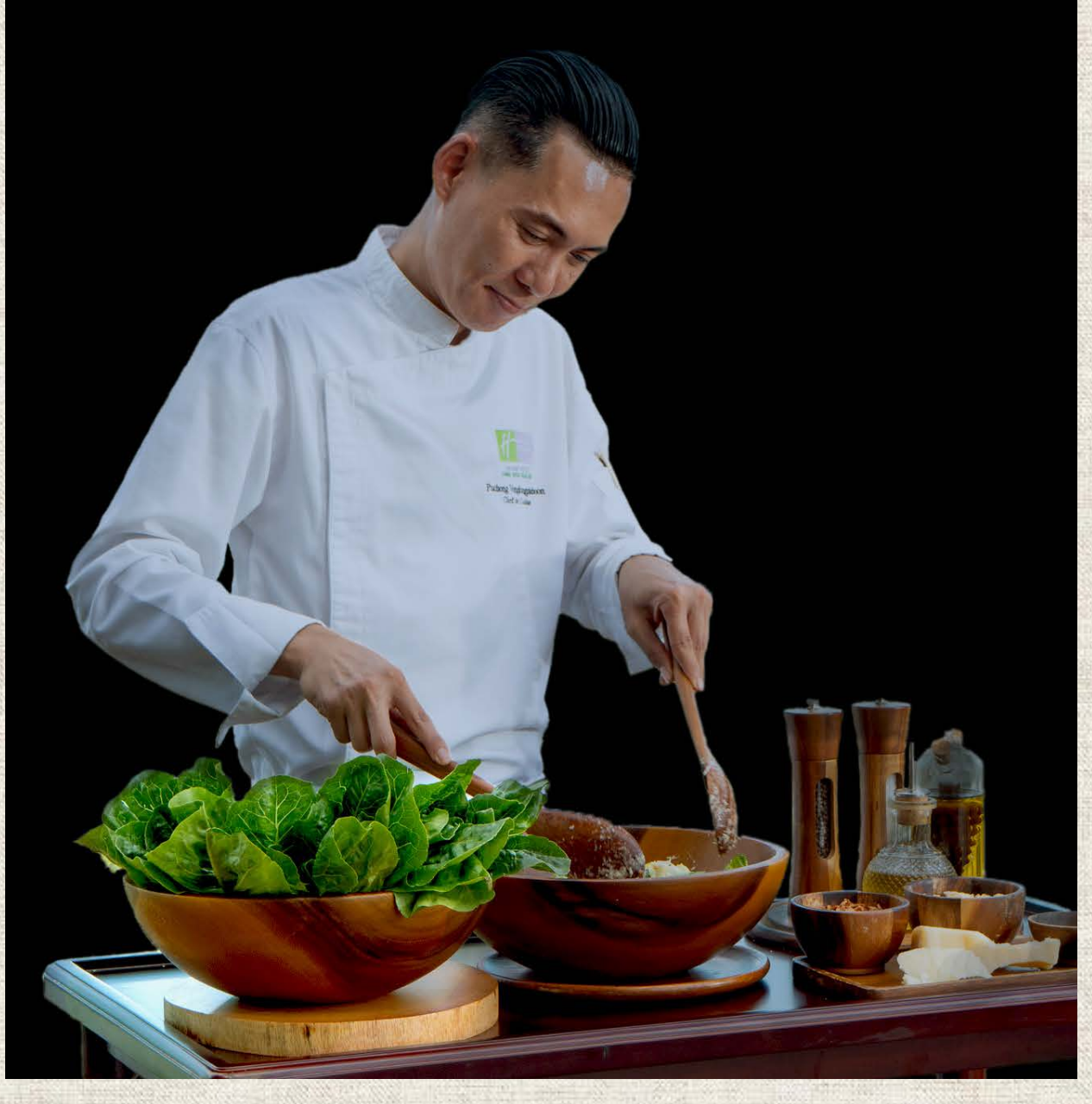
A fresh fusion inspired by the sunny Amalfi Coast, marrying creamy avocado with sweet crab.
Warm sourdough with fragrant garlic and savory herbs, topped with smooth, buttery avocado and sweet crab meat.
Simple yet elegant, it blends rustic tradition with fresh seaside taste.

Cheese and Cold Cuts 750

A curated selection inspired by the rich culinary traditions of Northern Italy.
Featuring creamy Gorgonzola, nutty Parmesan, earthy Taleggio, alongside Speck, Mignon, and Salami. Served with crunchy nuts and crisp grissini for a perfect balance of flavors and textures.

Gluten · Eggs · Nuts · Milk · Seafood · Beef · Pork · Contains alcohol

Prices above are quoted in Thai baht and are subject to a 7% prevailing tax and 10% service charge.



CHEF RABBITT'S TAKE ON CAESAR SALAD

**"Experience our Caesar Salad prepared tableside,
as our Chef brings his personal touch on the guéridon."**

Fresh romaine lettuce, aged Parmesan, golden garlic croutons, crispy bacon and grilled chicken breast or grilled prawn as per your choice.

THB 490

Gluten Eggs Nuts Milk Saefood Beef Pork Contains alcohol

Prices above are quoted in Thai baht and are subject to a 7% prevailing tax and 10% service charge.

FROM THE GARDEN

*Smoked Salmon, Fennel and Avocado Salad

Caprese Stella 390

A vibrant reinterpretation of the classic Caprese, born on the island of Capri.
Seasonal tomatoes and buffalo mozzarella are paired with rocket purée for a bold, modern twist.
This dish honors Campania's simple elegance with a touch of contemporary flair.

Burrata Salad 430

A creative evolution of Apulia's beloved burrata, layered with sweet and tangy contrasts.
Seasonal berries, pickled tomato, pomelo, fermented red onion, and black garlic meet cherry blossom vinegar.
Rooted in southern Italian tradition, reimagined with bold, expressive flavors.

Melon and Rocket 330

A refreshing southern Italian pairing found in countryside summer feasts from Sicily to Puglia.
Sweet melon, wild rocket, and black olives brought together with a splash of balsamic dressing.
Celebrating Italy's love for seasonal balance and clean, honest ingredients.

Smoked Salmon, Fennel and Avocado Salad 420

A coastal-inspired salad reflecting Liguria's light, sea-kissed cuisine.
Lollo rosso, crisp fennel, zesty onions, smoked salmon, and avocado with lemon dressing.
A fresh, modern tribute to Italy's Riviera flavors.

Gluten Eggs Nuts Milk Seafood Beef Pork Contains alcohol

Prices above are quoted in Thai baht and are subject to a 7% prevailing tax and 10% service charge.

THE SOUP

*Seafood Soup

Zuppa di Funghi 340

A comforting dish rooted in the woodlands of Piedmont, home to Italy's prized mushrooms.
Roasted mixed mushrooms in a rich stock, finished with cream and crisp grissini.
An earthy and elegant reflection of northern Italy's forested flavors.

Seafood Soup 390

A rustic coastal soup inspired by **Napoli's** fishing heritage. Prawn, calamari, and black mussels gently simmered in a rich tomato broth. A hearty reflection of Campania's deep connection to the Mediterranean sea.

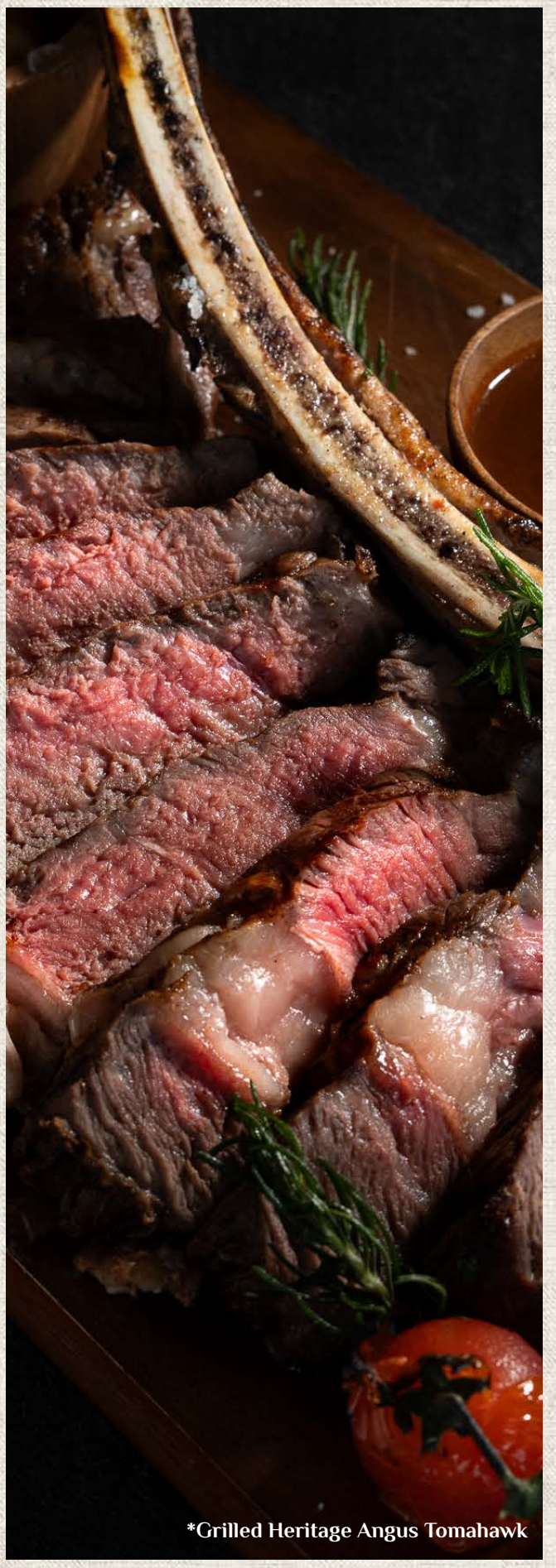
Pumpkin and Softshell Crab Soup 390

A creative blend inspired by the coastal kitchens of **Veneto**, where seafood meets seasonal produce.
Velvety roasted pumpkin paired with delicate softshell crab and toasted pumpkin seeds.
A refined twist on autumnal tradition from Italy's northeastern shores.

Gluten Eggs Nuts Milk Saefood Beef Pork Contains alcohol

Prices above are quoted in Thai baht and are subject to a 7% prevailing tax and 10% service charge.

STELLA BUTCHER



*Grilled Heritage Angus Tomahawk

Kurobuta Pork Chop — 550

Golden roasted potatoes and tender asparagus, topped with a rich, and red wine sauce

Roasted Baby Chicken — 420

Tender asparagus, balsamic glazed carrot, green beluga lentil, and crispy kale

Sea Bass — 470

Smoked cauliflower puree, pickled tomato, and fennel tempura

Snow Fish — 690

Slow-cooked potatoes, tender broccolini & luscious lemon butter sauce

Charcoal Grilled Tenderloin 250g — 1,390

Garlic mashed potatoes, balsamic glazed carrots, and anchovy cream

Charcoal Grilled Rib Eye 250g — 1,290

Garlic mashed potatoes, confit onion, green asparagus, baby carrots and rich beef jus

Tagliata di Manzo 250g — 1,290

Beef striploin, roasted potato, rosemary, rockets, balsamic, and Parmesan cheese

Grilled Heritage Angus Tomahawk 1.2 kg — 3,890

Crispy roasted potatoes, caramelized roasted garlic, slow roasted cherry tomatoes & savory beef jus

Gluten · Eggs · Nuts · Milk · Seafood · Beef · Pork · Contains alcohol

Prices above are quoted in Thai baht and are subject to a 7% prevailing tax and 10% service charge.

PASTA

*Gnocchi alla Sorrentina

Pappardelle Ragu Napolitano — 580

A soulful dish from **Napoli**, known for its long-simmered, Sunday-style meat sauces. Slow-cooked beef ragù coats wide ribbons of pappardelle, finished with shaved Parmesan. Deep, robust flavors that speak to the heart of Neapolitan tradition.

Gnocchi alla Sorrentina — 440

A comforting classic from **Sorrento**, known for its sun-ripened tomatoes and coastal charm. Baked potato gnocchi with tomato sauce, mozzarella, and a grilled king prawn. A southern Italian favorite that's both rustic and refined.

Spaghetti aglio e olio con granchio — 470

A coastal reinterpretation of the Roman classic, with added depth from the sea. Spaghetti tossed in garlic and olive oil, topped with sweet crab meat and confit cherry tomatoes. Simple, bold flavors elevated by a delicate seafood finish.

Chef's Crab Ravioli — 550

A refined seafood pasta inspired by the coastal kitchens of **Liguria**. Delicate crab-filled ravioli served in seafood bisque, finished with garlic cream and lemon zest. Fresh, luxurious, and layered with bright Mediterranean flavor.

Penne "Arrabiatta" — 390

A fiery Roman favorite that celebrates simplicity with a bold kick.
Perfectly cooked penne in rich tomato sauce, brought to life with the heat of chili.
A spirited expression of la cucina romana.

Paccheri Puttanesca — 410

A robust southern Italian dish, born in the vibrant kitchens of **Napoli.**
Paccheri smothered in tomato sauce with anchovies, capers, and black olives.
Briny, bold, and deeply rooted in Neapolitan tradition.

Beef Lasagna — 590

A hearty staple from **Emilia-Romagna**, where layered comfort takes center stage. Béchamel, mozzarella, and rich beef ragù baked between tender pasta sheets in a tomato sauce. An indulgent Italian classic that brings warmth and depth in every bite.

Our Carbonara — 440

A modern take on **Rome's** iconic pasta dish, rich and deeply satisfying.
Pancetta, onion, and fresh egg blend into a silky sauce with Parmesan cheese.
A timeless favorite, prepared with a subtle personal twist.

Prices above are quoted in Thai baht and are subject to a 7% prevailing tax and 10% service charge.

RISOTTO

*Risotto Seafood

Risotto Seafood 590

A vibrant dish inspired by the bustling seafood markets along the **Napoli** coast.
Tender prawns, squid, and mussels come together in a creamy risotto enriched with seafood bisque and garlic cream.
A perfect blend of sea and creaminess, capturing the essence of Italy's southern shores.

Truffle and Mushroom Risotto 510

A forest-inspired favorite from the northern hills of **Piedmont and Tuscany**.
Earthy mushrooms and truffle paste blended with white wine, butter, and Parmesan.
A deeply aromatic dish where rustic charm meets refined indulgence.

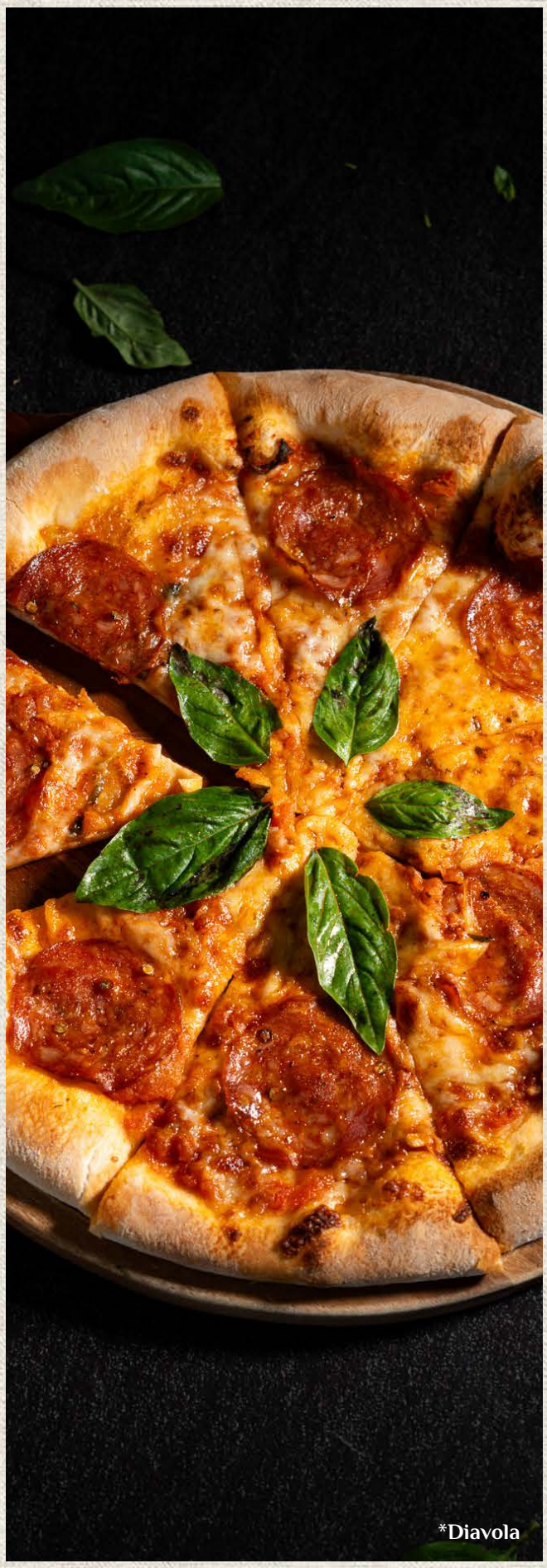
Risotto "Milanese" with Ossobuco 590

A timeless dish from the heart of **Milan**, rich in both flavor and history.
Golden saffron risotto served with slow-cooked ossobuco and a deep red wine reduction.
Northern Italy's most iconic pairing, elegant and full of soul.

Gluten Eggs Nuts Milk Saefood Beef Pork Contains alcohol

Prices above are quoted in Thai baht and are subject to a 7% prevailing tax and 10% service charge.

PIZZA


*Diavola

Margherita — 550

The iconic pizza of **Napoli**, simple yet endlessly satisfying.
Rich tomato sauce, creamy fresh mozzarella, and fragrant Italian basil.
A timeless symbol of Italy's culinary soul.

Diavola — 620

A bold twist on the Neapolitan classic, full of spice and personality.
Fiery pepperoni with tomato sauce and fior di latte mozzarella. A favorite for those who like their pizza with attitude.

Quattro Formaggi — 590

A decadent celebration of Italy's finest cheeses. Silky mascarpone, bold gorgonzola, gooey mozzarella, and nutty Grana Padano melt into perfect harmony. A rich, indulgent classic for true cheese lovers.

Truffle and Mushroom Pizza — 600

Where indulgence meets simplicity.
Truffle cream layered with sautéed wild mushrooms, fresh mozzarella, and parmesan cheese. A rich, aromatic blend that lingers long after the last bite.

Seafood — 610

A bold southern Italian seafood dish inspired by the coastal kitchens of Napoli.
Fresh local catch simmered in a rich tomato sauce with a touch of fiery chili.
A vibrant celebration of the sea, full of warmth, depth, and southern soul.

Gluten · Eggs · Nuts · Milk · Saefood · Beef · Pork · Contains alcohol

Prices above are quoted in Thai baht and are subject to a 7% prevailing tax and 10% service charge.

MOMENTS AT THE TABLE ARE MEMORIES
MADE OF LAUGHTER, LOVE, AND THE JOY OF SHARING