



MICHELIN
2022

MICHELIN
2023

MICHELIN
2024

MICHELIN
2025



Experience Chiang Mai's only authentic Italian brunch, where each month unveils a new gastronomic journey through Italy, starting this March with the bold flavors of Sicily.

Indulge in made-to-order Apulia specialties, savor the finest Alaskan King Crab legs and freshly shucked oysters, alongside premium meats, pizzas, pastas and much more.

SPECIAL OFFER

RECEIVE A SURPRISE GIFT VOUCHER FOR EVERY
THB 5,000 SPENT PER TABLE.

FAVOLA SUNDAY BRUNCH

27 APRIL 2025
11:30 – 15:00 hrs.

THB 1,999 net per person
(EARLY BIRD SPECIAL FROM THB 2,199 NET)

Including one complimentary
glass of sparkling wine
and a half grilled lobster
per person

For reservations,
please scan QR code.





FAVOLA SUNDAY BRUNCH

27 APRIL 2025



FAVOLA

PASS AROUND

PIZZA

FOCACCIA BARESE

Thick focaccia with beef steak tomato, oregano, sea salt and EVO oil

PIZZA PUGLIESE

Thin crispy pizza with red onions, mozzarella, tomato and anchovies

PASTA

ORECCHIETTE SALSICCIA E BROCCOLI

Orecchiette pasta with sautéed sausage in a broccoli anchovies cream

PASATA COZZE E FAGIOLI

Homemade pasta with white beans, fresh mussels and cherry

THE CANNOLI GUY

Freshly filled cannoli with different toppings

ANTIPASTI

FRISELLE AL POMODORO

Crunchy twice baked bread topped with tomato, basil, olive oil salsa

BURRATA E PROSCIUTTO

Creamy burrata with Parma ham and rucola salad

POLPETE DI PANE

Traditional bread mix balls cooked in tomato sauce

FRITTATA CICORIA E PECORINO

Wild chicory and pecorino cheese frittata

BOMBETTE PUGLIESI

Grilled pork roll stuffed with cheese, herbs and black pepper

COZZE GRATINATE

Half shell mussel au gratin in Apulia herbs

ISALATA DI POLPO E PATATE

Slow cooked octopus and marinated with lemon juice and olive oil and olive taggiasche

CAPRESE SALAD

Fresh mozzarella, cherry tomato and basil

CHEESE & COLD CUTS

Prosciutto di Parma, Pancetta, Milano Salami, Spicy Salami, Spicy Nduja, Coppa Iberico Ham (whole leg), Gorgonzola, Parmigiano Reggiano Pecorino, Provolone Dolce

EGGS

TURMERIC-POACHED EGGS

with chive biscuits and lobster gravy

EGGS BENEDICT

with hollandaise sauce on a buttered brioche bun

POACHED EGG

on a toasted muffin with Sautéed Guanciale Bacon, Béarnaise

DEVIL EGG

Egg cooked in spicy tomato sauce with grilled bread

SEAFOOD ON ICE

Alaskan King Crab, Cooked Shrimps, Cooked Squid, Black Mussel-

APULIA SIGNATURE DISHES

BRACIOLE AL SUGO

Slow cooked beef rolls stuffed with garlic, parsley, pecorino cooked in tomato sauce

SEPPIE ALLA PUGLIESE

Cuttlefish braised in wine sauce

FAVE E CICORIA

Creamed fava beans with braised greens and evo oil, grilled sourdough

POLPETTE IN UMIDO

Slow cooked beef and pork meatball in tomato sauce

BOMBETTE

Grilled Wagyu beef rolls filled with provolone cheese

LIVE STATION

FRESHLY TOSSED INSALATA PUGLIESE

Fresh cherry tomato, cucumber, red onions, oregano and salted ricotta and greens leaves cheese freshly tossed and dressed with balsamic vinegar and olive oil

OYSTER BAR

Fine de Clair n1
Le Cadoret n2

CURED SUSTAINABLE SALMON

Beetroot cured salmon
Olives cured salmon

LOBSTER

ARAGOST ALLA CATALANA PUGLIESE

Poached cold lobster marinated with basil, red onion, olive oil, lemon zests, sea salt and olive taggiasche

CARVING STATION

PORCHETTA PUGLIESE

Slow roasted crispy pork belly with aromatic herbs, served with salsa verde

SPIGOLA AL SALE

Whole seabass crusted in sea salt stuffed with lemon and rosemary

AGNELLO AL FORNO

Roasted lamb leg with herbs and baby potato, wine reduction

ICE-CREAM

DOLCI NITROGEN ICECREAM

Fresh made ice-cream with nitrogen and assorted topping

SELEZIONE DI GELATI E SORBETTI

Tiramisu sabayon, Hazelnut, vanilla, chocolate, pistachio, strawberry, Mango, Raspberry, lemon

DOLCI

TIRAMISU

Fresh made tiramisu mousse, served with just dipped coffee ladyfinger

PASTICCIOTTO LECCESE

Shortcrust pastry filled with vanilla custard

SPORCAMUSU

Crispy puff layered with crema pasticcera and powder sugar

ZEPPOLE DI SAN GIUSEPPE

Traditional Apulia choux fried and filled with custard ricotta

CARTELLE PUGLIESI

Deep fried spiral doughs soaked in honey and Vincotto (wine syrup)

TORTA MANDORLE E LIMONE

Moist almond and lemon cake with lemon zests and olive oil

CROSTATA RICOTTA E LIMONE

Crispy crostata cake filled with lemon marinated sweet ricotta cheese

FRUITS

Chiang Mai & Local Fruit selection
Strawberries / Plum / Grapes / Pears / nectarine
Papaya / Pineapple / Ripped Mango / Melon
Seasonal