PUBLIC

THE OASIS

FIRST BITE

9AM–12PM

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING.

BASIL AVOCADO TOAST WITH EGGS Đ62

Avocado and fragrant fresh basil piled high on brioche bread, crowned with perfectly cooked poached eggs.

BASIL AVOCADO TOAST Đ51

Avocado with aromatic basil on crispy toasted brioche bread.

SCRAMBLED EGGS Đ46

Soft, creamy scrambled eggs cooked low and slow.

BURRATA & EGGS Đ68

Luscious burrata cheese served with eggs cooked to your liking, seasoned with herbs, a twist on a breakfast classic.

SHAKSHUKA BOLOGNESE Đ68

A bold fusion of slow-cooked bolognese ragù with eggs poached directly in the sauce, finished with a touch of spice.

ZAATAR FETA Đ72

Pizza dough generously spread with earthy za'atar, creamy feta cheese, and sliced cherry tomatoes.

TRUFFLE & EGG PUFF Đ70

A flaky, golden pastry puff filled with truffle-scented egg.

BURRATA & HONEY PIZZA — Đ72

Thin-crust pizza base topped with fresh, pillowy burrata and a drizzle of golden honey.

SALADS

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CLASSIC KALE — Đ70

Earthy kale and fluffy quinoa tossed with sweet cherry tomatoes in our homemade white balsamic dressing, finished with a generous grating of parmesan cheese.

HAIL CAESAR — Đ75

Baby gem lettuce and peppery rocket leaves with semi-dried cherry tomatoes, all dressed in our rich house-made Caesar dressing and topped with grated parmesan cheese.

ROCCA SALAD — Đ46

Fresh, peppery rocket leaves tossed with ripe tomato and fragrant Italian herbs.

SUMMERTIME SALAD — Đ70

Sweet corn and a blend of cheeses tossed with crisp lettuce and juicy heirloom tomatoes, served alongside our signature house sauce.

STARTERS

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CURLY CORN — Đ64

Golden curled corn toasted with fragrant herbed butter, served with a rich cream cheese.

CALAMARI — Đ85

Crisp baby calamari seasoned with zesty cracked peppercorn, fried to a perfect golden crunch and served with our bold spicy tartar sauce.

BASIL SHRIMP — Đ49

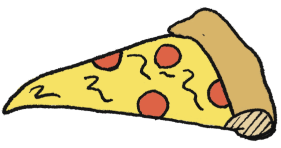
Shrimp bathed in a bright lemon and basil sauce.

PARMESAN FRIES — Đ35

Crispy house-made fries dusted with finely grated parmesan.

TRUFFLE BALLS — Đ70

Deep-fried mushroom and truffle rice balls with a molten cheddar core, served with caper and truffle dipping sauce.



PIZZAS

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FAMOUS ORIGINAL Đ76

BACK TO BASICS: VIBRANT TOMATO SAUCE, CREAMY MOZZARELLA,
AND TORN FRESH BASIL LEAVES ON A CRISP, THIN BASE.

SWEET PEPPE Đ81

TOMATO SAUCE AND MOZZARELLA LAYERED
WITH GENEROUS PEPPERONI, FINISHED WITH A DRIZZLE
OF HONEY AND FRESH BASIL.

BUFFALO Đ100

TANGY BUFFALO SAUCE AND COOL RANCH SPREAD ACROSS A CRISP BASE, TOPPED WITH GRANA PADANO CHEESE AND TENDER BUFFALO CHICKEN.

MAMMA FREDO ฿90

RICH ALFREDO CREAM SAUCE WITH STRETCHY MOZZARELLA, PICKLED JALAPEÑOS, PARMESAN SHAVINGS, AND SMOKY CAJUN CHICKEN.

TRUFFLE SHUFFLE ฿104

SILKY TRUFFLE CREAM, FRESH MOZZARELLA, PEPPERY ROCKET, AND FRESHLY SHAVED BLACK TRUFFLE.

ALABAMA MAMA ฿93

SLOW-COOKED TENDER SHORT RIBS, GOOEY MOZZARELLA, AND MELTED CHEDDAR, ALL LAYERED OVER OUR TOASTED BASE WITH OUR SIGNATURE HOUSE SAUCE AND FINISHED WITH BOLD ALABAMA SAUCE.

PASTA & MAINS

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TRUFFLE TAGLIONI ฿107

Oven-baked Taglioni tossed in a truffle cream sauce, finished with provolone cheese and fragrant truffle oil.

GRANDMA'S SPAGHETTI ฿81

Classic spaghetti bolognese the way it was always meant to be, slow-cooked ragù served with a cloud of herbed creamy cheese.

CRAZY TRUFFLE ฿106

Silky mafaldine pasta cooked in a rich truffle cream, piled with a generous crown of freshly shaved black truffle.

SPICY RIGATONI ฿87

Hearty rigatoni cooked with tender chicken in a bold, creamy tomato sauce infused with spicy Italian herbs.

LEMON CACIO E PEPE ฿113

Thin spaghetti tossed in a silky, lemony cream sauce with pecorino cheese, served tableside in a golden cheese wheel for a theatrical finish.

DESSERTS

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TIRAMISU ฿42

Rich layers of espresso-soaked ladyfingers and mascarpone cream with bold cocoa and coffee finish. Our signature house classic.

DULCE DE LECHE ฿43

A decadent twist on the classic tiramisu, a generous layer of buttery caramel sauce and crumbled biscuits woven through every bite.

DRINKS

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BELLINI ฿42

Fresh peach with chilled sparkling grapes for a light, celebratory sip.

ITALIAN PASSION ฿42

A vibrant blend of Italian passion fruit notes.

HAZELNUT POMEGRANATE ฿42

The earthy warmth of hazelnut meets the tart sweetness of pomegranate in this unique signature blend.

STRAWBERRY FRIZZANTE

Ð 42

Fresh strawberry paired with gentle Italian effervescence.

PUBLIC LEMONADE

Ð 31

House-made lemonade with a perfect balance of sweet and sharp.

ESPRESSO

Ð 22

A short, intense shot of our house blend.

AMERICANO (HOT/COLD)

Ð 22

Espresso pulled long.

FLAT WHITE

Ð 26

Velvety steamed milk over a double ristretto for a rich, strong, and silky coffee.

PUBLIC LATTE (HOT/COLD)

Ð 26

Our house espresso blend with smooth steamed milk.

PUBLIC KARAK

Ð 23

A warming spiced tea brewed with milk.

CAPPUCCINO

Ð 26

Espresso, steamed milk, and a generous, airy milk foam.

SOFT DRINKS

Ð 23

A selection of chilled sodas.

ACQUA PANNA

Ð 19

Still mineral water, naturally sourced from the Tuscan hills.

ALL PRICES ARE INCLUSIVE OF %5 VAT. PLEASE INFORM
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