

COSMO

A LA CARTE BREAKFAST MENU

Good morning, we do hope you have slept well. Welcome to Cosmo restaurant. Please be sure to enjoy a good breakfast, as it is the most important meal of the day.

We pride ourselves to offering an amazing selection of breakfast items on our buffet that spans the entire length of our restaurant. However, during these times efforts must be taken to continue to safeguard the health and wellbeing of you and our staff alike. As a result, you will be able to enjoy the same variety of dishes, but ordered a la carte and served to table.

Please look at the selection below and we hope to whet your appetite.

Bon appétit

Mark Jones
Executive Chef

BAKERY

As well as freshly brewed tea and coffee we also offer a wonderful selection of freshly baked breads, pastries, croissants, cakes, puddings, donuts, bread rolls, white & brown toast, homemade jams preserves, French salted and unsalted butter, be sure to visit the bakery team in the centre of the restaurant and wait to be served by our staff.

FRUIT JUICES

We have a fine selection of locally made fruit juices available:
Guava, pineapple & orange juice (please order with your server).

LOCAL FRUITS

Local, seasonal fresh fruit selection:

Watermelon, passion fruit, cantaloupe melon, pineapple and also some daily special locally grown fruits that are only available subject to the seasons, and market on that day, be sure to ask your order taker for today's availability.

CHEESE

A selection of continental cheese are available on request: Gouda, Edam, Chef's homemade cream cheese of the day, we can organise a selection for you or you can pick your favourite ones and they will be served with homemade chutney and dry fruit.

COLD CUTS

We have prepared a selection of cold cuts for you to enjoy, Mortadella, Napoli Salami, beech wood smoked free range chicken breast and Italian Bombiere Prosciutto cotto Ham, complimented by zucchini pickle and sundried tomato.

MIXED SALAD

We have available a fine selection of locally grown salads and vegetables fresh from the market: Oak leaf, Lollo rosso, radicchio, romaine lettuce as well as cherry tomato, cucumber, red onion, carrot, cooked beetroot, shaved radish, finely shaved white and red cabbage.

We are more than happy to prepare a mixed salad for you or you can create your own form the items listed above and then choose to have it dressed with a balsamic and extra virgin olive oil dressing or lemon dressing.

HOMEMADE YOGURTS

All yogurts here at The Nai Harn are made in house by our skilled team:
We have Greek yogurt or low fat yogurt all can be eaten simply plain or with one or more of the choice of topping below:

Red berry granola
Red berry compote
Organic honey from Surathani
Sliced banana

Allergen Information

We prepare our dishes with products that may contain allergens. The most common ones are indicated in this menu. Should you wish to see a complete guide to allergens please ask our host.

 Contains gluten	 Suitable for Vegan
 Contains pork	 Spicy
 Suitable for Vegetarians	 Nuts

EUROPEAN HOT BREAKFAST SELECTION

FULL BREAKFAST

Freshly grilled crispy bacon, Vienna chicken sausage, sauté potato and slow roasted plum tomatoes with free range egg cooked to your liking, fried, scrambled or poached. (Be sure to tell us how you like your eggs to be cooked)

EGGS BENEDICT

Freshly toasted English muffin, finely shaved ham, poached egg topped with Hollandaise sauce

EGGS FLORENTINE

Poached egg nestled on a bed of sauté spinach, toasted English muffin and Hollandaise sauce

OMELETTE

Cooked fresh to order a beautiful 3 egg omelette, please choose up to 3 fillings from the list below:

fresh ham	mushroom	capsicum	spring onion
white onion	tomato	chilli	Gouda cheese

WAFFLES

BELGIAN WAFFLES

With a Belgium dark chocolate sauce, sliced banana with Chantilly cream

FRENCH TOAST

French toast with honey & Chantilly cream

TRADITIONAL THAI BREAKFAST

KAI JEAW

Three eggs, seasoned with fish sauce, white pepper and cooked in a hot wok served with steamed Jasmine rice and Sriracha sauce

KHAO TOM

Each morning our breakfast team prepare a delicious pot of khao tom translated as boiled rice or rice porridge served with freshly cut ginger, deep fried garlic, chopped spring onion, soy sauce and dry chilli flakes

Be sure to ask your order taker for today's variety

NOODLE SOUP

Chef's chicken noodle soup with either fine, flat, yellow or rice noodles served in a clear aromatic broth with Chinese bok choy, bean sprouts with crispy garlic, coriander, spring onion and Thai celery