

**DINNER
A LA CARTE
MENU**

APPETISERS

PUGLIA BURRATA CHEESE 🐓 THB 830
Fresh Burrata cheese, slow roasted Chaing Mai pumpkin, finely sliced Prosciutto ham, fresh Genovese basil pesto, roasted pumpkin seeds and finished with cold pressed Pumpkin oil.

PROSCUITTO HAM 🐓🐓 THB 610
Salad of prosciutto ham, crumbled goat's cheese, honeydew melon, rocket, aged balsamic, extra virgin olive oil and roasted hazelnuts

GARDEN SALAD 🌿 THB 420
Avocado, capsicum, oilives, asparagus, cucumber, pomegranate, tomato, shaved red onion and toasted sunflower seeds with lemon dressing

with Grilled Chicken THB 615 | Seared Tuna THB 900

CHICKEN CEASAR SALAD 🍴🐓 THB 650
Cos lettuce, garlic croutons, bacon lardons, grilled chicken breast tossed in Caesar dressing with shaved parmesan chesse and anchovy fillets

CLASSIC SMOKED SALMON THB 525
Oak smoked salmon, classically served with sour cream, rocket and lemon, capers, ikura salmon roe

GRILLED RED MULLET AU PROVENÇAL THB 575
Chargrilled courgette, Leccino olive tapenade, Babbaganoush, sundried Green Garden cherry tomato, sauce vierge and basil oil



Selection of imported and local seafood. Okinawa scallops, line-caught sea bass, Andaman tiger prawns, Balinese yellow fin tuna and local calamari. Cooked classically on the Plancha and served with a warm salad of seared potatoes with capers, shallots and parsley with lemon and garden greens. On the side we serve a fish fumet with white wine and cream finished with white miso, flying fish roe, edamame, peas and tomato concassée. This dish can be shared between 2 or 3 guests.

THB 2,850



Make this dish complete and order it with one bottle of our especially selected white Burgundy wine from the Domaine Poisot in Aloxe-Corton. The Pernand-Vergelesses Blanc 2020. Aromas of white flowers (hawthorn, acacia) open to notes of amber, honey and spices. This is a mineral, very harmonious wine on the palate. Only 2000 bottles have been produced.

THB 6,650

(incl COSMO Signature Seafood Pan and one bottle of wine)

The prices include 10% service charge and applicable government tax

AFTER YOUR MEAL

COFFEE 

Ristretto THB 165
Caffè Misto THB 165
Caffè Latte THB 165
Cappuccino THB 165
Flat white THB 165
Latte Macchiato THB 165
Caffè Mocha THB 165
Espresso Macchiato THB 165

Madura of Australia
TEACOLLECTION

Chamomile THB 165
Earl Grey Tea THB 165
English Breakfast Tea THB 165
Peppermint Tea THB 165
Green Tea THB 165

DIGESTIF

Jägermeister THB 320
Limoncello THB 300
Amaretto di Saronno THB 300

Ask your server to show you our extensive selection from our trolley

DESSERT WINE

Saracco Moscato d' Asti 2021, Italy 375 ml THB 1,350
La Spinetta Moscato d' Asti Passito Oro 2011, Italy 500 ml THB 3,850
Klein Constantia, Vin de Constance 2015, South Africa 500 ml THB 5,000
Dr. Loosen Riesling Eiswein 2016, Germany 375 ml THB 5,150

The prices include 10% service charge and applicable government tax

DRESSERT

MANGO STICKY RICE 🌿🌿🌿 THB 250
Traditional mango sticky rice with coconut milk and toasted sesame seeds

HAND CUT SEASONAL FRESH FRUIT PLATTER 🌿 THB 250
Chef's selection of seasonal, local fresh fruits
(please ask your order taker for today's availability)

CLASSIC TIRAMISU 🌿 THB 425
Layers of savoiardi biscuit, espresso coffee, Kahlua flavoured mascarpone cheese and dark chocolate

CHEF'S SELECTION OF ICE CREAM AND SORBET 🌿🌿 THB 360
All ice creams & sorbets are churned daily from scratch by our pastry team

Please choose 3 scoops from the list below

ICE CREAMS

Vanilla
Belgian dark chocolate
Salted caramel
Chalong Bay Rum & Raisin
Pistachio 🌿
Coconut

SORBETS

Raspberry
Passion fruit
Lemon
Mango
Yogurt & wild flower honey

SPAGHETTI EIS THB 395
Freshly churned Madagascan vanilla ice cream, over Chantilly cream, topped with new season European strawberry sauce and finished with white chocolate shavings
(Spaghetti Eis is a fun ice cream sundae created by Dario Fontanella, son of an Italian immigrant and owner of an ice cream parlour in Mannheim, Germany, in 1969. It has been a German specialty since then but is virtually never seen outside of Germany. A personal Favourite of our General Manager)

HOT BANANA FRITTERS 🌿 THB 350
Sesame seeds, butterscotch sauce and vanilla ice cream

MILLE FEUILLE OF CHOCOLATE MOUSSE 🌿 THB 425
Dark and white chocolate mousse layered between caramelised crispy puff pastry and chocolate thins with raspberry sorbet

LEMON POSSET 🌿 THB 425
Topped with vanilla sable, raspberry, lemon curd and pistachio ice cream

CHEF'S CHEESE BOARD 🌿🌿 THB 725
Gorgonzola, Brie and Manchego cheese, green apple, roasted whole almonds, walnuts, Chef's homemade chutney with freshly baked bread selection and Lavosh

MAIN DISHES

GAMBAS AL AJILLO 🌿🌿 THB 750
Local caught white shrimps cooked in extra virgin olive oil, finely sliced garlic, Spanish sweet paprika and finished with lemon and Italian parsley served with rustic baguette fresh out of the oven

PLANCHA GRILLED YELLOW TAIL TUNA 🌿🌿 THB 750
Plancha seared tuna cooked rare with a warm salad of green beans, peas, edamame, baby potatoes, charred red onions, jalapeno, parsley, lemon and capers

PAN FRIED SEA BASS STEAK 🌿🌿 THB 750
Potato gnocchi, chorizo, black olive, sugar snap peas, sun blushed Green garden farm tomatoes and basil oil

KHLONG PHAI FARM CHICKEN MILANESE THB 750
Locally sourced free range chicken breaded and cooked to order in unsalted butter and finished simple with lemon, sauté potatoes served with fresh salad of rocket, lemon, extra virgin olive oil and whole roasted garlic.

KUROBUTA PORK NECK 🌿 THB 850
Pan fried and roasted with garlic and thyme, served with mashed potatoes, sprouting Broccollini with a mustard and apple cream sauce

200 DAY GRAINFED JBS ANGUS SIRLOIN STEAK THB 1,995
French fries and garden greens with your choice of either Béarnaise or green peppercorn sauce



TIGER PRAWN PAELLA 🌿 (for 2 to share) THB 1,535
Bomba rice, Andaman Sea tiger prawns, Australian black mussels, line caught squid and fresh clams, Sofrito, saffron, Picada and fish bouillon
(Please allow 30 minutes to prepare)



CHARGRILLED ANDAMAN SQUID THB 750
Cooked inside out to promote juiciness and flavour and served with squid ink risotto and charred green onions




SALMON ROCKEFELLER 🌿 THB 1,150
Pan roasted Norwegian salmon supreme, sauté potato, crispy Pancetta, creamed spinach with Pommery mustard and Parmesan cream

PAN FRIED AUSTRALIAN LAMB CUTLETS THB 1,500
Slow roasted vine ripe plum tomatoes, fondant potato and pea textures with fresh mint and red wine jus

PIZZA



MARGHERITA   **THB 390**
Tomato, Parmesan, Mozzarella, Italian basil & extra virgin olive oil



PROSCIUTTO PIZZA   **THB 565**
Classic Margherita pizza with tomato, Parmesan, Mozzarella, Italian basil, oven baked and finished with finely sliced Prosciutto, rocket, extra virgin olive oil and fresh grated Parmigiano Reggiano

SPICY SALAMI PIZZA    **THB 560**
Classic Margherita pizza with tomato, Parmesan, Mozzarella topped with Napoli salami and a tiny pinch of dry chilli flakes

PASTA



SPAGHETTI TOMATO RAGU   **THB 400**
Ragout of San Marzano tomato finished with torn basil and Reggiano Parmesan



SPAGHETTI CARBONARA   **THB 600**
Spaghetti with home cured pancetta, garlic, white wine, free range egg yolk, Reggiano Parmesan cheese and freshly chopped parsley



SPAGHETTI AGLIO E OLIO   **THB 450**
Sauté spaghetti with dry chilli flakes, lemon, garlic, olive oil and Italian chopped parsley


SPAGHETTI PHAD KEE MAO PLA MUEK   **THB 550**
Stir fired squid with chilli, hot green peppercorns, oyster sauce and Thai basil

SANDWICHES AND BURGERS

CLUB SANDWICH   **THB 525**
Smoked streaky bacon, free range chicken breast, hard-boiled egg, tomato, lettuce with mustard mayonnaise on white or brown toast

HAM AND CHEESE PANINI   **THB 475**
Finely sliced Paris ham with Wykes Cheddar cheese, Mozzarella cheese, sliced tomato and black pepper on white or wholemeal Panini and toasted in the Panini grill

GRILLED CAJUN CHICKEN BURGER   **THB 535**
Freshly grilled Cajun chicken on Brioche bun, tomato, iceberg lettuce, finely sliced red onion with a lime and coriander mayonnaise and BBQ sauce



THE NAI HARN BUTCHER'S BURGER   **THB 690**
Hand ground and seasoned patty char-grilled and served in freshly baked brioche bun, smoked bacon with Chef's very own secret recipe burger sauce, fresh tomato, finely shaved raw onion, iceberg lettuce



* All sandwiches and burgers are served with french fries, salad garnish


The prices include 10% service charge and applicable government tax

VEGAN CUISINE

Our culinary team have included a selection of dishes that promote health, vitality and food for the soul


FALAFEL   **THB 500**
Pan roasted falafel scented with cumin and fresh mint, with a green tahini sauce, and fresh garden salad with pomegranate and tomato

RED LENTIL RAGU   **THB 640**
Ragu of red lentils and tomato passata with a linguini of zucchini and fresh basil

PUMPKIN CUMIN AND CORIANDER VELOUTE   **THB 375**
Topped with coconut cream and toasted pumpkin seeds

SIDES AND EXTRAS

WOK FRIED SEASONAL VEGETABLES   **THB 220**

PANACHE OF GREEN VEGETABLES  **THB 220**

FRENCH FRIES   **THB 195**

GARDEN SALAD  **THB 195**

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 อาหารวีแกน



Contains pork



Spicy



Suitable for Vegetarians



Nuts

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