

WIENER SCHNITZEL

Crispy on the outside, juicy on the inside. Pork loin schnitzel, freshly breaded and pan fried in lots of butter, served with Austrian potato salad and a cucumber and dill salad.

THB 825

THB 1,200 (incl. one glass of 2021 Sohm & Kracher Lion Grüner Veltliner, Weinviertel, Austria)

The Wiener Schnitzel, the epitome of comfort food, is a quintessential Austrian dish, boasts a rich history rooted in Vienna. Originating in the 19th century, this breaded and deep-fried cutlet reflects a blend of culinary influences, particularly from Italy's "Cotoletta alla Milanese". Initially a delicacy for the upper class, it gradually became a beloved staple for all Austrians. Traditionally prepared with veal, the dish has seen various adaptations with pork, chicken, and turkey.

FRENCH ONION SOUP

Slow-caramelised onions cooked in a robust brown broth, and a touch of white wine. Enhanced with thyme, bay leaf, and a hint of cognac, then topped with a toasted baguette slice and gratinated Gruyère cheese.

THB 590

THB 850 (incl. one glass of 2021 Château Routas, Provence, France)

French Onion Soup, a classic French dish, has a rich history and gained prominence in France during the 18th century. This soup, made with caramelized onions, brown broth, and topped with gratinéed cheese, is renowned for its deep, savory flavors. The recipe we're using comes from Paul Bocuse's acclaimed book "La Cuisine du Marché", published in 1976. Paul Bocuse, a legendary French chef and is famous for his innovative approach to traditional French cuisine and is often hailed as the father of modern French cooking.

WHITE WINE

Sohm & Kracher Lion Grüner Veltliner, Weinviertel
Austria 2021

Glass

THB 750

Bottle

THB 3,650

Hugel Classic Rielsing, Alsace
France 2022

THB 3,550

Cordero San Giorgio Rivone Chardonnay
Oltrepò Pavese
Italy 2021

THB 6,500

ROSÉ WINE

Château Routas Cinsault, Grenache, Syrah
Cabernet Sauvignon, Provence
France 2021

THB 480

THB 2,300

RED WINE

The Family Coppola Wine Cellar
Pinot Noir, California
USA 2021

THB 500

THB 2,500

Weingut Aldinger Fellbacher Lammler
'SINE' Trollinger, Württemberg
Germany 2021

THB 2,900

COSMO

What We Are Famous For

Chef Mark Jones has an impressive background in the culinary world. He has received classical training in culinary arts and has honed his skills by working in Michelin-starred restaurants.

One of Chef Mark Jones' distinguishing qualities is his passion for ingredients. He carefully selects the finest and freshest produce, ensuring that each dish at Cosmo Restaurant highlights the natural flavors of the ingredients.

His commitment to quality and attention to detail is evident in every aspect of his cooking and contributes to the restaurant's reputation as a must-visit destination for food enthusiasts visiting The Nai Harn Phuket.