

**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.
- PROSCIUTTO 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 CAESAR 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
- BRITTANY SARDINES** **THB 525**  
Freshly grilled and served on freshly toasted Bruschetta, fresh pesto, marinated Green Garden tomatoes
- OKINAWA SCALLOP** 🌿 **THB 1,295**  
Pan fried and served with cauliflower textures, truffle and Coppa ham crisp



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 TEA COLLECTION

- 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

## DESSERT

**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

**ROASTED KHLONG PHAI FARM CHICKEN SUPREME** THB 750  
Whole roasted garlic, charred lemon, roasted onion puree, glazed baby carrot, potato and red wine jus

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

**TOMATO & BLUE CRAB RISOTTO** THB 750  
Local blue swimmer crab risotto with slow roasted Green garden, red berry, cherry tomatoes and pesto

**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

**200 DAY GRAIN FED EBONY BLACK ANGUS TENDERLOIN** THB 1,825  
Warm salad of baby potatoes, peppery watercress, sugar snap peas, chargrilled red onions, slow roasted Green Garden cherry tomatoes and Béarnaise 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

## PASTA

<b>SPAGHETTI TOMATO RAGU</b> 🌿🌿 Ragout of San Marzano tomato finished with torn basil and Reggiano Parmesan	<b>THB 400</b>
<b>SPAGHETTI CARBONARA</b> 🌿🐷🇮🇹 Spaghetti with home cured pancetta, garlic, white wine, free range egg yolk, Reggiano Parmesan cheese and freshly chopped parsley	<b>THB 600</b>
<b>SPAGHETTI AGLIO E OLIO</b> 🌿🌿 Sauté spaghetti with dry chilly flakes, lemon, garlic, olive oil and Italian chopped parsley	<b>THB 450</b>
<b>SPAGHETTI PHAD KEE MAO PLA MUEK</b> 🌿🌿 Stir fired squid with chilli, hot green peppercorns, oyster sauce and Thai basil	<b>THB 550</b>
<b>PENNE PASTA A LA NORMA</b> 🌿 Penne pasta with fried eggplant, garlic, San Marzano tomatoes and finely shaved Ricotta Salata cheese	<b>THB 575</b>
<b>SPAGHETTI AMATRICIANA</b> 🌿🐷 Spaghetti with a sauce of tomato, crispy pancetta, ripped basil and finished with Pecorino Romano cheese	<b>THB 625</b>
<b>SAN MARZANO TOMATO RISOTTO</b> Aged Reggiano Parmesan, slow roasted green garden tomatoes and torn Burrata cheese	<b>THB 725</b>

## SANDWICHES AND BURGERS

<b>CLUB SANDWICH</b> 🌿🐷🇮🇹 Smoked streaky bacon, free range chicken breast, hard-boiled egg, tomato, lettuce with mustard mayonnaise on white or brown toast	<b>THB 525</b>
<b>HAM AND CHEESE PANINI</b> 🌿🐷 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	<b>THB 475</b>
<b>CAJUN FRIED CHICKEN &amp; BLUE CHEESE BURGER</b> 🌿🌿 Signature fried free range chicken breast in a Cajun breading with a ranch style blue cheese dressing, spicy jalapeno, iceberg lettuce, red onion and homemade zucchini pickles	<b>THB 650</b>
<b>ROYAL WITH CHEESE BURGER</b> 🌿 Hand ground blend of Angus beef cuts, cooked on the flat grill & paired with both slices of Swiss and American cheese, beef fat cooked onion, thick sliced pickles and special burger sauce	<b>THB 750</b>
<b>FLANK STEAK CIABATTA</b> 🌿 Cooked medium rare with caramelised onions, rocket, truffle mayonnaise, and Parmesan French fries	<b>THB 950</b>

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

The prices include 10% service charge and applicable government tax

## VEGAN CUISINE

<b>FALAFEL</b> 🌿🌿 Pan roasted falafel scented with cumin and fresh mint, with a green tahini sauce, and fresh garden salad with pomegranate and tomato	<b>THB 500</b>
<b>RED LENTIL RAGU</b> 🌿🌿 Ragu of red lentils and tomato passata with a linguini of zucchini and fresh basil	<b>THB 640</b>
<b>PUMPKIN CUMIN AND CORIANDER VELOUTE</b> 🌿🌿 Topped with coconut cream and toasted pumpkin seeds	<b>THB 375</b>

## PIZZA

<b>MARGHERITA</b> 🌿🌿 Tomato, Parmesan, Mozzarella, Italian basil & extra virgin olive oil	<b>THB 390</b>
<b>PROSCIUTTO PIZZA</b> 🐷🌿 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	<b>THB 565</b>
<b>SPICY SALAMI PIZZA</b> 🌿🐷🌿 Classic Margherita pizza with tomato, Parmesan, Mozzarella topped with Pepperoni and a tiny pinch of dry chilli flakes	<b>THB 560</b>

## SIDES AND EXTRAS

<b>PANACHE OF GREEN VEGETABLES</b> 🌿 🌿	<b>THB 220</b>
<b>FRENCH FRIES</b> 🌿🌿 🌿🌿	<b>THB 195</b>
<b>GARDEN SALAD</b> 🌿🌿 🌿🌿	<b>THB 195</b>
<b>STEAMED JUSMINE RICE</b>	<b>THB 100</b>

For each dish indicated with 🇮🇹 we will donate THB 30 towards our charity of choice, the Phuket Sunshine Village Foundation

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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