



# Food & Beverage Menu

ESTD.  2018



**BEER**




## Smoking Hot, Grill Master!



[WWW.MOJO-THAILAND.COM](http://WWW.MOJO-THAILAND.COM)

 mojothailand

 mojothailand

 061-020-0565

Additional 3% charge  
for credit card payments

We accept only





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# OUR BRANDS

## The Kitchen Restaurant & Bistro Thai & International Cuisine

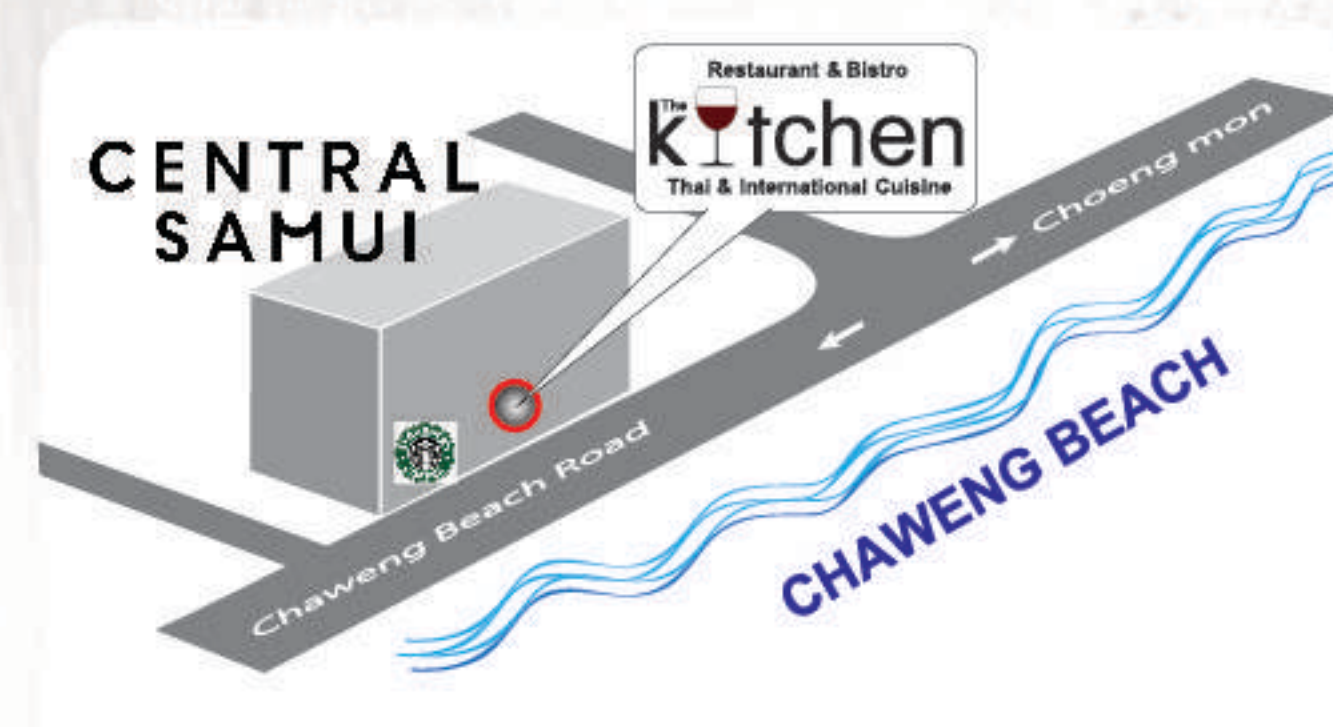


### THE KITCHEN

The Kitchen was founded with the intent for diners to be able to experience the best of International & Thai cuisine. Our team strives daily to provide consistency and quality, resulting in an impeccable culinary experience.

The Kitchen now proudly boasts three locations throughout Thailand, including Phuket and Samui.

Whether you're looking for a local-style, spicy Tom Yam Kung, want to eat aromatic fried rice from a pineapple, or craving a good quality steak or juicy burger - The Kitchen has what you need.



Central Samui • Samui  
Tel. 098-258-0046  
Thekitchenkohsamui



Lamai • Samui  
Tel. 080-047-2388  
TheKitchenlamai

### PARMA BY MOZZA

Experience a unique culinary journey at Parma by Mozza, where we celebrate the heart and soul of authentic Italian dining. Our menu is a heartfelt tribute to the beloved flavors of Italy, crafted with love and the freshest ingredients. From artful antipasto platters to wood-fired pizzas boasting crisp crusts and a variety of tempting toppings, and a selection of pasta dishes paying homage to traditional Italian recipes, each bite is a warm and delightful taste of Italy.

Whether you're seeking a cozy lunch, a romantic dinner, a family celebration, or a night out with friends, our welcoming atmosphere provides the perfect setting for any occasion. At Parma by Mozza, we're committed to delivering an experience that captures the essence of Italy's rich culinary heritage, right here in our restaurant.

Central Samui • Samui  
Tel. 098-984-4792  
Parmabymozza

AUTHENTIC ITALIAN

### PARMA

BY MOZZA





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# CHEESE & COLD CUTS



## MEZZE BOARD

Grilled zucchini / eggplant / marinated artichoke / homemade falafel / dipping eggplant caviar / hummus / guacamole / tzatziki / pita bread

420.-



## MOJO FARMER BOARD

A selection of 3 cheeses and 3 cold cuts served with condiments

780.-

## COLD CUTS BOARD

A selection of 3 cold cuts served with condiments

420.-



## CHEESE BOARD

A selection of 3 cheeses served with condiments

410.-



## COLD CUTS & CHEESE

Chorizo (40gr.) .....160.-

Parma Ham (40gr.) ...160.-

Swiss Emmental (40gr.) ... 160.-

Paris Ham (40gr.) .....160.-

Gorgonzola (40gr.) ...150.-  
(Blue Cheese)

Parmesan (40gr.) .....150.-

All prices are subject to government taxes 7%  
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# APPETIZER



**TRUFFLE  
& CHEESE FRITTERS**  
Cheese / truffle / truffle mayonnaise

290.-



**CHEESE BITES**  
Deep fried soft Bechamel  
/ Fontal

290.-



**HUMMUS PLATE**  
Creamy hummus / rosemary chickpeas /  
homemade pita bread

290.-



**PARMA BRUSCHETTA** 🐷  
Garlic toasted bread / Parma ham / burrata/  
cherry tomatoes / EVOO

310.-



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# APPETIZER



## CALAMARI

Crispy calamari / lemon /  
tartar sauce

310.-



## ARRABBIATA SHRIMP

Sautéed shrimp / garlic / chili / paprika /  
fresh green pepper / rocket salad

290.-



## SALMON TARTARE

Hand cut salmon / green apple /  
walnuts / chives

390.-



## COD FISH CROQUETTES

Crispy potato & fish croquette /  
garlic aioli / parsley

290.-

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# STARTER



## SAMUI CRAB SALAD

Lettuce salad / crab meat / chilli / avocado / cherry tomatoes / cucumber / sliced almond mango lemon dressing / lemon mayonnaise

390.-



## BEEF SALAD

Rolls Black Angus beef carpaccio / cheese / mixed green salad / cherry tomato / onion / balsamic dressing / Parmesan crumble

370.-



## SEABASS CARPACCIO

Thinly sliced fresh Sea bass / extra virgin olive oil / cherry tomatoes / cucumber

390.-



## NICOISE SALAD

Mesclun salad / grilled tuna loin / boiled egg / bell peppers / black olives / red onions

370.-



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# STARTER



## CHICKEN CAESAR SALAD

Romaine lettuce / chicken /  
parmesan / croutons /  
Caesar dressing with anchovies

360.-



## BEETROOT SALAD

Lettuce / orange segment /  
blue cheese / granola /  
fresh herb / vinaigrette

360.-



## BURRATA & TOMATO

125gr burrata / tomato confit /  
balsamic caramel

410.-



## BEEF CARPACCIO

Finely sliced Angus beef / pesto /  
parmesan / rocket

390.-

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# PASTA & RISOTTO



## BOLOGNESE

Spaghetti /  
Angus beef ragu /  
tomato sauce / parmesan

360.-



## CARBONARA

Spaghetti /  
bacon / parmesan /  
egg yolk

360.-



## PENNE CREAM MUSHROOM

Penne / mushroom cream /  
fresh mushroom

360.-



## SALMON CARBONARA

Penne / fresh salmon / smoked salmon  
/ creamy sauce / parmesan

390.-



## VONGOLE SPAGHETTI

Spaghetti / fresh clams / parsley /  
butter / white wine sauce

360.-



## SPAGHETTI AGLIO OLIO & SHRIMP

Spaghetti / garlic / oil /  
chili / shrimp / cherry tomato

410.-

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# PASTA & RISOTTO



## **PENNE ARRABBIATA**

Penne / tomato sauce / fresh chili  
garlic and home made crispy chili

**340.-**



## **RISOTTO WITH ASPARAGUS & SHRIMP**

Arborio rice / asparagus / shrimp  
butter and parmesan

**430.-**



## **TAGLIATELLE LAMB RAGÙ**

Tagliatelle / slow-cooked  
lamb ragù / parmesan

**390.-**



## **RAVIOLI SPINACH & RICOTTA**

Ravioli with spinach ricotta / sauteed  
tomato concasse / basil / parmesan

**380.-**



## **SEAFOOD SPAGHETTI**

Spaghetti / mixed seafood /  
prawn / lobster bisque

**470.-**



## **TAGLIATELLE BEEF RAGÙ**

Tagliatelle / slow-cooked  
Wagyu beef cheek / parmesan

**490.-**

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# THE GRILL

**OUR SELECTION OF PREMIUM CUTS FROM  
RANGERS VALLEY - AUSTRALIA**

*Served with one side and one sauce of your choice*



**TENDERLOIN**  
(250gr)

Black Angus 270 days

**1,190.-**



**HANGER STEAK**  
(250gr)

Black Angus 150 days

**1,090.-**



**RIB EYE**  
(300gr)

Black Angus 270 days

**1,190.-**



**WAGYU  
STRIPLOIN**  
(300gr)

Wagyu Marbling Score 5

**1,690.-**



**LAMB RACK**  
(Half rack 360gr or  
Full rack to share 720gr)

Australian Baby Lamb

**1,050.- / 1,990.-**

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# THE GRILL



## BLACK ANGUS TOMAHAWK



Australian Black Angus 270 days  
To share - 30-40 min preparation

*Served with 2 sides and 2 sauces of your choice*

1.2kg	2,990.-
1.4kg	3,390.-
1.6kg	3,990.-

### SIDE DISHES

Rice.....	60.-
French Fries.....	110.-
Creamy Spinach .....	110.-
Carrots & Shallots .....	110.-
Sautéed mushrooms .....	110.-
Sautéed asparagus .....	110.-
Rosemary Potatoes .....	110.-
Mashed Potatoes .....	110.-

### SAUCES

Pepper sauce .....	50.-
Mushroom sauce .....	50.-
Bearnaise .....	50.-
Garlic butter.....	50.-
Mustard sauce .....	50.-
BBQ .....	50.-
Nam Jim Jaew.....	50.-

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# BURGER



**MOJO's Burger**

**Cheese Burger**

**Chicken Avocado**

All burgers are served with French fries

**CHICKEN AVOCADO..... 390.-**

Crispy free range chicken / cucumber / tomato / lettuce / avocado mayonnaise / cheddar cheese

**MOJO'S BURGER 🐮 ..... 410.-**

Black Angus beef patty / cheddar cheese / bacon / caramelized onion / pickle / tomato / lettuce

**CHEESE BURGER ..... 390.-**

Black Angus beef patty / tomato / double layer of cheddar cheese / lettuce / bbq sauce

## Did you know?

*"Wrap your hands around our juicy homemade brioche bun burgers with hand-pressed patties made using 100% Australian Rangers Valley beef. Mouth -watering, flavourful and cooked to your liking, prepare your taste buds for soft-in-the-middle beef that melts in your mouth."*





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# ROTISSOIRE



**HALF ROASTED CHICKEN** ..... 390.-  
Half roasted chicken / rosemary potatoes / cherry tomatoes / mustard gravy



**WHOLE ROASTED CHICKEN** ..... 710.-  
Whole roasted chicken / rosemary potatoes / cherry tomatoes / mustard gravy

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# PIZZA



## MARGHERITA

San Marzano tomato /  
Mozzarella / basil

290.-



## VEGETARIAN

San Marzano tomato / Mozzarella / broccoli  
/ tomatoes / mushroom / artichokes / olives

320.-



## SHRIMP ARRABBIATA

San Marzano tomato / aglio olio shrimp /  
mozzarella / chili / garlic

390.-



## 4 CHEESE

Mozzarella / Gorgonzola /  
Parmesan / Taleggio

390.-



## CHORIZO

San Marzano tomato /  
mozzarella / spicy chorizo

390.-



## BOLOGNESE

San Marzano tomato / mozzarella /  
bolognese / parmesan

390.-



## HAWAIIAN

San Marzano tomato / black olives /  
mozzarella / ham / pineapple / bell pepper

390.-



## PARMA & BURRATA

San Marzano tomato / Parma ham 16 months /  
stracciatella burrata / cherry tomatoes / basil

490.-

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# SIGNATURE



## SEAFOOD PAELLA

Rice cooked in a saffron and seafood stock / squid / prawns / clams / mussels / green peas / olive oil / lemon

490.-



## SALMON STEAK

Pan-seared salmon / roasted pumpkin / bok choy / brussels sprouts / bell pepper sauce

520.-



## WHOLE FISH PAPILOTE

Whole deboned sea bass papillote

570.-



## BEEF BOURGUIGNON

72h slow-cooked Wagyu beef cheek / red wine sauce / baby carrots / mashed potatoes

510.-



## BEEF TARTARE

Hand-cut Black Angus beef / parmesan / extra virgin olive / fresh egg yolk / served with French fries

490.-



## SMOKED BEEF SHORT RIBS

24h slow-cooked smoked Black Angus short rib / mashed potatoes / spinach / gravy sauce

750.-

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# THAI FOOD



## STIR FRIED SEAFOOD WITH GARLIC

Thai style stir fried mixed seafood / garlic / chili

320.-



## MASSAMAN BEEF CHEEK

Massaman curry / coconut milk / potatoes / onions / wagyu beef cheek / roasted peanuts / served with rice

490.-



## TOM YUM KUNG

Hot & sour soup with prawns / galangal / kaffir lime leaves / lemongrass / served with rice

320.-



## PANANG KAI

Curry with sautéed chicken / kaffir leaves / coconut milk / served with rice

280.-



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# THAI FOOD



## PAD THAI KAI / KUNG

Stir fried rice noodles / tamarind / peanuts /  
bean sprouts / spring onions / choice of chicken or prawns

280.-/320.-



## MOJO BEEF KAPRAO

Thai style stir fried Black Angus beef /  
eggplant / tomato / zucchini / onion /  
served with rice

390.-



## KAO PAD SAPPAROT KAI / KUNG

Thai style curry fried rice / egg / pineapple /  
cashew nuts / raisins / choice of chicken or prawns

320.-/360.-



## KAO PAD KAI / KUNG

Thai style fried rice / egg / carrot / onion /  
spring onion / choice of chicken or prawns

280.-/320.-



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# DESSERT



## CRÈME BRÛLÉE

Traditional Crème Brûlée /  
Vanilla / caramelized with  
brown sugar

250.-



## 70% DARK CHOCOLATE LAVA

Dark chocolate lava / fruit salad /  
Tahitian vanilla ice-cream

270.-



## TIRAMISU

Mascarpone cream /  
coffee / lady finger /  
coffee crumble

250.-



## STICKY TOFFEE COOKIE

Half baked cookie / salted butter  
caramel / Tahitian vanilla ice-cream

250.-



## APPLE CRUMBLE

Warm apple compote /  
crumble / vanilla ice-cream

250.-



## PARIS BREST

Choux pastry / roasted hazelnuts /  
homemade hazelnut cream

250.-

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# ICE CREAM



## ALL CHOCOLATE

2 scoops dark chocolate ice cream / chocolate sauce / whipped cream

220.-



## CAFE LIEGEOIS

2 scoops coffee ice cream / whipped cream

220.-



## MANGO MELBA

2 scoops vanilla ice cream / fresh mango / red fruits sauce / whipped cream

240.-



## TOFFEE

2 scoops caramel "Fleur de sel" ice cream / caramel topping / whipped cream

220.-



## COLONEL

Lemon sorbet / Absolut vodka

280.-



## BANANA SPLIT

Vanilla ice cream / dark chocolate ice cream / strawberry sorbet / banana fruit / chocolate sauce / whipped cream

260.-



## DAME BLANCHE

2 scoop vanilla ice cream / warm chocolate sauce / whipped cream

240.-



<b>1 Scoop</b>	<b>90.-</b>
<b>2 Scoops</b>	<b>170.-</b>
<b>3 Scoops</b>	<b>240.-</b>
<b>Extra Whipped Cream</b>	<b>40.-</b>

### Choose your flavors

- Bourbon vanilla
- Dark chocolate
- Pistachio
- Coconut
- Strawberry sorbet
- Coffee
- Caramel "Fleur de sel"
- Mango sorbet
- Lemon sorbet

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# DRINKS

## HOMEMADE JUICE • 110.-

### Arancio

Fresh orange  
mango  
passion fruit  
& lime juice



### Verde

pineapple,  
basil &  
honey  
Guava,



### Giallo

Mango,  
kiwi,  
apple &  
lime juice



### Rosa

Blackberry,  
raspberry,  
strawberry  
& fresh lime



## HOMEMADE MOJO SODA 120.-

### Strawberry

Giffard strawberry syrup, lime juice, soda water

### Blueberry

Giffard blueberry syrup, lime juice, soda water

### Kiwi

Giffard kiwi syrup, lime juice, soda water

### Lychee

Giffard lychee syrup, lime juice, soda water

## SMOOTHIES 120.-

- Watermelon
- Banana
- Pineapple
- Mixed Fruits
- Berries
- Mango
- Lemon
- Strawberry



## MILKSHAKES 140.-



- Strawberry
- Vanilla
- Chocolate
- Chocolate  
Cookie

**OREO**

Ask the staff  
for special flavours

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# DRINKS



## SOFT DRINKS

Red bull	80.-
Tonic	80.-
Coca Cola	80.-
Coke Zero	80.-
Sprite	80.-
Fanta Orange	80.-
Ginger Ale (Soda)	80.-
Iced Tea Peach	90.-
Iced Tea Lemon	90.-
Lemon Juice Soda	80.-

## WATER & JUICE

Drinking Water 50 cl	50.-
Soda Water	60.-
Evian Water 50cl	80.-
Evian Water 75cl	145.-
Evian Sparkling Water 75cl	160.-
 <small>FROM THE FRENCH ALPS</small>	
Orange Juice	80.-
Pineapple Juice	80.-
Mango Juice	80.-
Apple Juice	80.-


## COFFEE & TEA



hot



iced

Espresso	90.-
Americano	100.- 110.-
 <small>TORINO, ITALIA, 1895</small>	
Caffe Latte	100.- 110.-
Cappuccino	100.- 110.-
Hot Chocolate	110.-
Ceylon Tea	80.-
Green Tea	80.-
Viennese Coffee	100.-



Iced Milk Tea  
100.-

Iced Coffee  
100.-



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# BEER, SPIRITS & LIQUORS

## BOTTLED BEERS

Singha Beer 33 CL	130.-
Heineken Beer 33 CL	140.-
San Mig Light Beer 33 CL	140.-
Corona Beer 33 CL	210.-
Apple Cider	190.-

## DRAFT BEERS

Chang Beer 30 CL	110.-
Chang Beer 1 L (Pitcher)	310.-
Chang Beer 3 L (Tower)	870.-

## APERITIVES

Ricard	130.-
Martini Rosso	160.-
Malibu	160.-
Campari	160.-

## VODKA

Absolut Vodka	180.-
Absolut Elyx	290.-
Grey Goose	290.-

## WHISKY & WHISKEY

Ballantine's Finest	180.-
J. Walker Black Label	240.-
Chivas Regal 12 Years	240.-
Jameson Irish Whiskey	190.-
Jack Daniels	220.-
Glenlivet Reserve	250.-

## RUM

Sang Som	100.-
Havana Club 3 Years	180.-
Havana Club 7 Years	220.-
Diplomatico (Reserva)	260.-
Zacapa 18 Years	450.-

## GIN

Beefeater Dry Gin	180.-
Bombay Gin	190.-
Hendrick's Gin	290.-

## TEQUILA

Olmecca Tequila Gold	160.-
Patrón Reposado	390.-

## DIGESTIVES & LIQUORS

Martell VSOP	350.-
Bailey's	180.-
Sambucca HW	140.-
Grappa	140.-
Limoncello	140.-
Calvados	240.-
Jagermeister	180.-
Peppermint HW	160.-
Amaretto HW	140.-
Irish Coffee	250.-

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## COCKTAILS 260.-



**MOJITO**

Havana Club 3 Years,  
palm sugar, fresh mint  
& sparkling water



**PASSION FRUIT MOJITO**

Havana Club 3 Years,  
palm sugar, passion fruit, fresh mint  
& sparkling water



**MARGARITA**

Tequila Olmeca, triple sec,  
lemon juice & sugar syrup



**PINA COLADA**

Havana Club 3 Years,  
malibu & fresh pineapple



**APEROL SPRITZ**

Aperol, sparkling wine  
& soda water



**LONG ISLAND**

Absolut Vodka, tequila,  
triple sec, dry gin, light rum,  
sugar syrup, lemon juice & coke



**MAI TAI**

Havana Club 3 Years,  
triple sec, orange juice,  
lime juice & grenadine



**SEX ON THE BEACH**

Absolut Vodka, peach schnapps,  
orange juice, pineapple juice  
& grenadine syrup



**ESPRESSO MARTINI**

Absolut Vodka infused with  
vanilla, coffee liqueur  
& butterscotch syrup

## MOCKTAILS 160.-



**VIRGIN MOJITO**

Lemon, palm sugar,  
sparkling water & fresh mint



**FRUITY PASSION FRUIT**

Passion fruit juice,  
lime & grenadine



**VIRGIN PINA COLADA**

Coconut milk,  
pineapple juice & syrup

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