



Food & Beverage Menu

ESTD.  2018



BEER



PHUKET • SAMUI




*Smoking Hot,
Grill Master!*



WWW.MOJO-THAILAND.COM

 mojogrillthailand

 mojogrillthailand

 061-020-0565

Additional 3% charge
for credit card payments

We accept only



Smoking Hot, Grill Master!



OUR BRANDS

The Kitchen Restaurant & Bistro Thai & International Cuisine

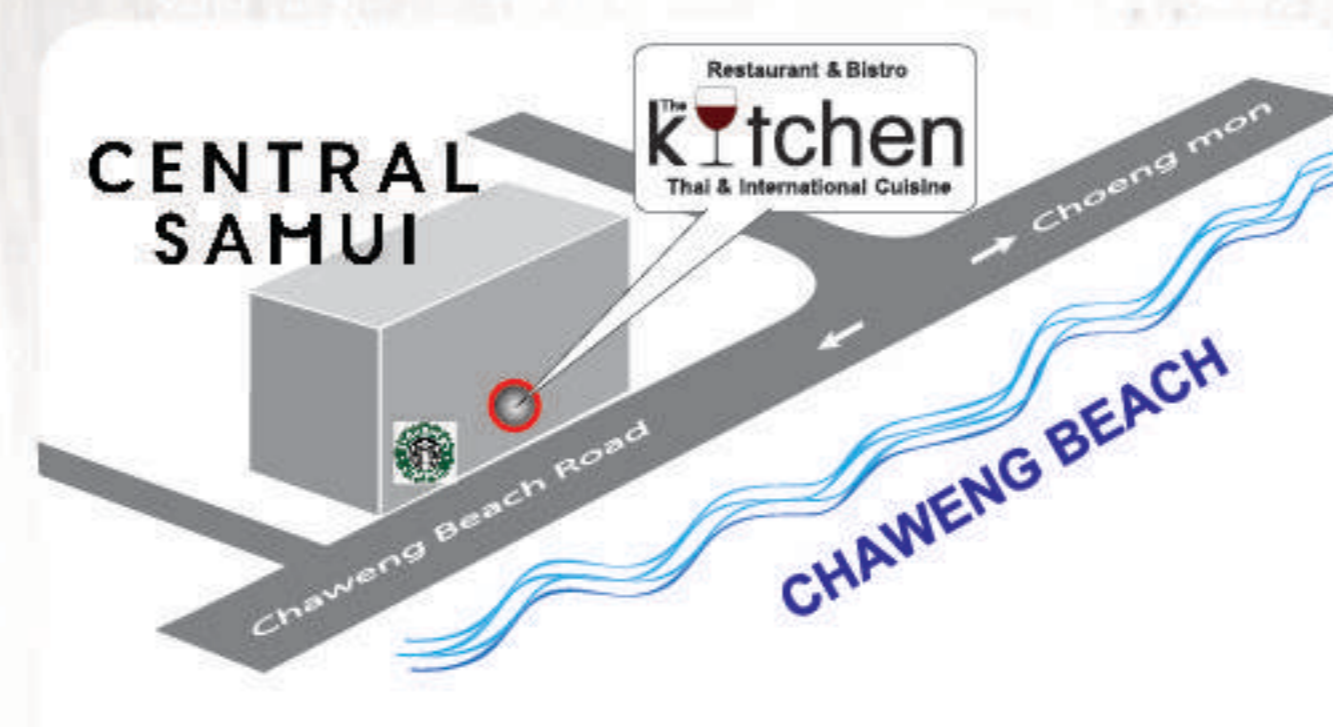


THE KITCHEN

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
Thekitchensamui



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 dried fruit, gherkins & honey

720.-

COLD CUTS BOARD

A selection of 3 cold cuts served with dried fruit & gherkins

390.-



CHEESE BOARD

A selection of 3 cheeses served with dried fruit, gherkins & honey

390.-



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.-

 Contains Pork

All prices are subject to government taxes 7% | All pictures shown are for illustration purposes only. Actual presentation may vary.

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APPETIZER



SWEET POTATO FRIES

Deep-fried sweet potato / tartare sauce / herbs

Add Truffle: +60 | Add Parmesan: +30

¥ 210.-



CHEESE BITES

Deep-fried soft béchamel cheese / Fontal cheese / spicy tomato sauce / basil

¥ 290.-



TRUFFLE & CHEESE FRITTERS

Deep-fried crispy choux / Comté cheese / truffle paste / truffle mayonnaise / herbs

¥ 290.-



PARMA & TOMATO BRUSCHETTA

Toasted garlic bread / tomato concassé / garlic / basil / EVOO / burrata / Parma ham

¥ 390.-



Contains Pork



Vegetarian



Level of spiciness

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APPETIZER



HUMMUS PLATE

Creamy hummus / rosemary chickpeas /
homemade pita bread

₹ 290.-



CALAMARI

Crispy calamari /
tartare sauce / lemon / herbs

310.-



ARRABBIATA SHRIMP

Sautéed shrimp / garlic / fresh chili / paprika /
fresh green peppercorns / rocket salad /
lemon dressing / fried garlic

🌶️ 290.-



SALMON TARTARE

Hand-cut salmon / green apple / walnut /
gherkin / chives / red onion / caper /
crispy bread / salad / lemon dressing

390.-



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STARTER



CAPRESE SALAD

Mini fresh mozzarella bites / cherry tomato / cucumber / red onion / basil / pesto / croutons / mustard dressing

₹ 360.-



BEEF SALAD

Rolled Black Angus beef carpaccio / stracciatella burrata / mixed greens / cherry tomato / Parmesan / Parmesan crumble / red onion / croutons / balsamic caramel / balsamic dressing

370.-



SEA BASS CARPACCIO

Thinly sliced sea bass / EVOO / cherry tomatoes / shallots / fish roe / cucumber

390.-



SAMUI CRAB SALAD

Lettuce / crab meat / chili / mango / avocado / almond / cherry tomato / cucumber / red onion / lemon-mango dressing

390.-



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STARTER



CHICKEN CAESAR SALAD

Romaine lettuce / chicken / Parmesan / croutons / quail egg / cherry tomato / Caesar dressing

360.-



BEETROOT SALAD

Lettuce / orange segments / blue cheese / granola / cherry tomatoes / red onion / fresh herbs / vinaigrette

₹ 360.-



BURRATA & TOMATO

125gr burrata / tomato confit / balsamic caramel / EVOO / fresh basil

₹ 410.-



BEEF CARPACCIO

Finely sliced Angus beef / pesto / Parmesan / rocket salad / lemon / EVOO

390.-



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PASTA & RISOTTO



BOLOGNESE

Spaghetti / Angus beef ragù /
tomato sauce /
Parmesan /
fresh herbs / EVOO

360.-



CARBONARA

Spaghetti / bacon /
Parmesan /
creamy egg yolk sauce /
fresh herbs

 360.-



PENNE CREAM MUSHROOM

Penne / garlic / cream /
sautéed mushrooms /
Parmesan / fresh herbs

✓ 360.-



SALMON CARBONARA

Penne / fresh salmon /
creamy smoked salmon sauce /
Parmesan / fresh herbs

390.-



VONGOLE SPAGHETTI

Spaghetti / fresh clams /
clam sauce / parsley /
garlic / EVOO / butter

360.-



SPAGHETTI AGLIO OLIO & SHRIMP

Spaghetti / garlic / EVOO / fresh chili /
shrimp / cherry tomatoes /
fried garlic / big prawns

 410.-

 Contains Pork  Vegetarian  Level of spiciness

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PASTA & RISOTTO



PENNE ARRABBIATA

Penne / tomato sauce / fresh chili / garlic / homemade chili crisp

 340.-



MUSHROOM RISOTTO

Carnaroli rice / Parmesan / fresh mushrooms / mushroom cream / butter / fresh herbs

¥ 410.-



TAGLIATELLE LAMB RAGÙ

Homemade tagliatelle / slow-cooked lamb ragù / carrots / Parmesan / EVOO / fresh herbs

450.-



RAVIOLI SPINACH & RICOTTA

Ravioli with spinach & ricotta / fresh tomato sauce / basil / Parmesan / EVOO

¥ 380.-



SEAFOOD SPAGHETTI

Spaghetti / garlic / mixed seafood / big prawn / lobster bisque / fresh herbs / EVOO

470.-



TAGLIATELLE BEEF RAGÙ

Homemade tagliatelle / slow-cooked Wagyu beef cheek / Parmesan / fresh herbs

490.-

 Vegetarian  Level of spiciness

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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

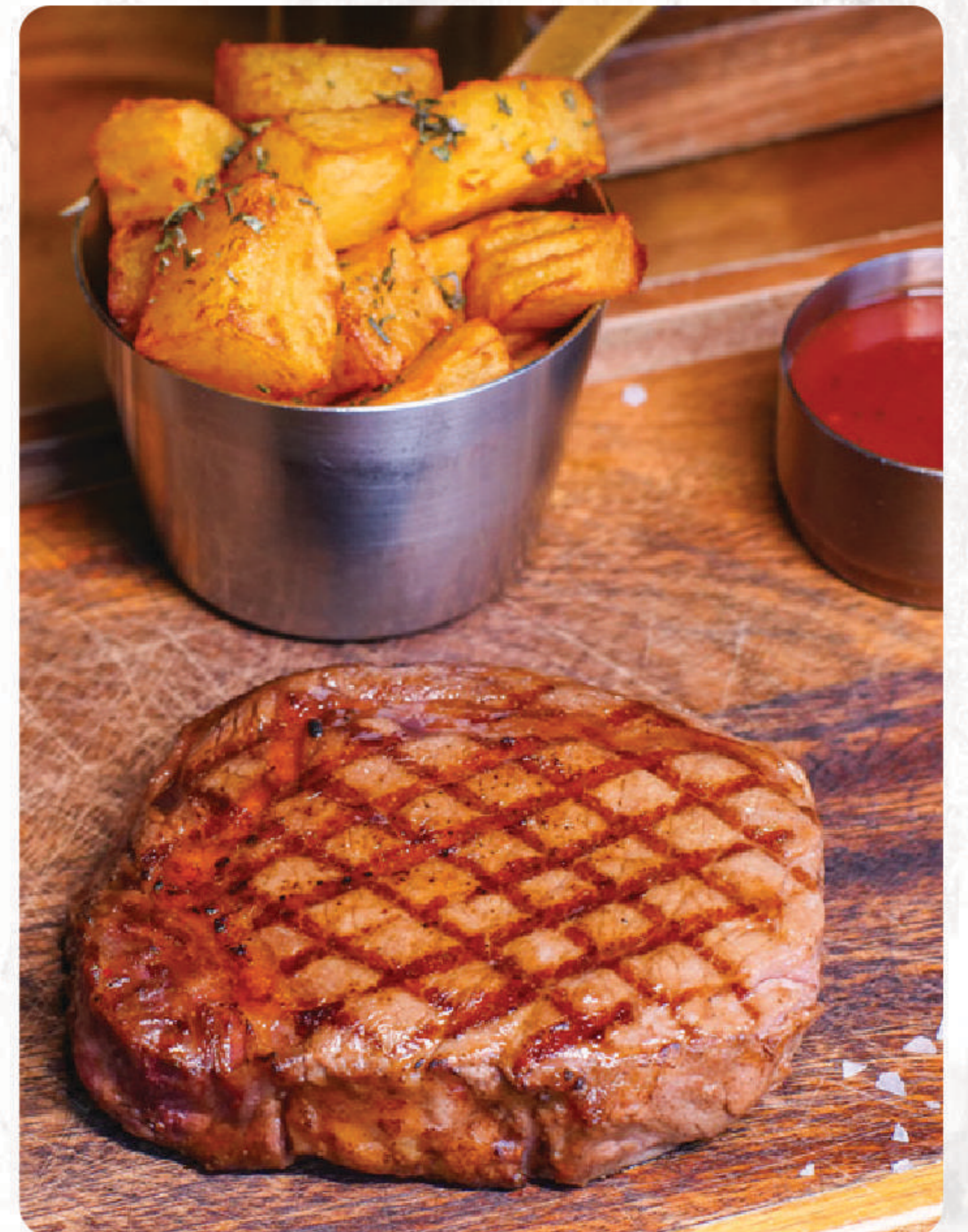
1,190.-



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.-

Smoking Hot, Grill Master!



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.-

Deep fried free-range chicken patty / lettuce / tomato / avocado mayonnaise / cheddar cheese

MOJO'S BURGER 🐷 410.-

Black Angus beef patty / bacon / cheddar cheese / caramelized onion / tomato / pickle / lettuce / Mojo's sauce

CHEESE BURGER 390.-

Black Angus beef patty / lettuce / tomato / double layer of cheddar cheese / 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.”



Contains Pork

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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 / cherry tomato / mushroom /
artichoke / black olives

₹ 320.-



SHRIMP ARRABBIATA

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

🌶️ 390.-



4 CHEESE

Mozzarella / blue cheese /
Parmesan / Taleggio

₹ 390.-



CHORIZO

San Marzano tomato /
mozzarella / spicy chorizo

🐷🌶️ 390.-



BOLOGNESE

San Marzano tomato / mozzarella /
bolognese / Parmesan

390.-



BELL PEPPER, MUSHROOM & CHICKEN

San Marzano tomato / minced chicken / mozzarella /
bell pepper / Thai basil / mushroom

₹ 440.-



PARMA & BURRATA

San Marzano tomato / Parma ham /
stracciatella burrata / cherry tomato / basil

₹ 510.-



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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 SEA BASS PAPILOTE

Whole deboned sea bass papillote / seasonal vegetables / aromatic herbs / lemon

570.-



BEEF BOURGUIGNON

12h slow-cooked Wagyu beef cheek / red wine sauce / baby carrots / shallots / mashed potatoes / fresh herbs

510.-



BEEF TARTARE

Hand-cut Black Angus beef / pickles / capers / shallots / whole grain mustard / Tabasco / Worcestershire sauce / EVOO / egg yolk / fresh herbs / Parmesan / served with French fries

490.-



SMOKED BEEF SHORT RIBS

24h slow-cooked smoked Black Angus short ribs / mashed potatoes / spinach / gravy / fresh herbs

750.-

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THAI FOOD



STIR-FRIED SEAFOOD WITH GARLIC

Thai-style stir-fried mixed seafood / garlic / fresh chili / big prawn / served with rice

 320.-



MASSAMAN BEEF CHEEK

12h slow-cooked Wagyu beef cheek / Massaman curry / coconut milk / potatoes / onions / peanuts / cinnamon / star anise / pickled red onions / mint

 490.-



TOM YUM KUNG

Hot and sour soup with prawns / galangal / kaffir lime leaves / lemongrass / mushrooms / tomatoes / onions / Thai seasoning / served with rice

 320.-



PANANG KAI

Curry with sautéed chicken / kaffir lime leaves / Thai basil / coconut milk / Thai seasoning / served with rice

 280.-

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THAI FOOD



PAD THAI KAI / KUNG

Stir-fried rice noodles / eggs / tamarind sauce / peanuts / bean sprouts / red onions / Chinese chives / tofu / salted egg / choice of chicken or prawns

280.-/320.-



MOJO BEEF KAPRAO

Thai-style stir-fried Black Angus beef / eggplant / tomatoes / zucchini / onions / Thai seasoning / kaprao basil / served with rice

 390.-



KAO PAD SAPPAROT KAI / KUNG

Thai-style curry fried rice / eggs / pineapple / cashew nuts / raisins / carrots / onions / spring onions / Thai seasoning / choice of chicken or shrimp

320.-/360.-



KAO PAD KAI / KUNG

Thai-style fried rice / eggs / carrots / onions / spring onions / Thai seasoning / 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 cake /
fruit salad / crumbles / vanilla ice cream

270.-



TIRAMISU

Mascarpone cream /
coffee / lady fingers /
coffee crumble

250.-



STICKY TOFFEE COOKIE

Half-baked cookie / hazelnuts /
dark chocolate / salted butter
caramel sauce / vanilla ice cream

250.-



APPLE CRUMBLE

Warm apple compote /
crumbles / vanilla ice cream /
salted butter caramel sauce

250.-



PARIS BREST

Choux pastry / roasted hazelnuts /
homemade hazelnut cream /
icing sugar

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 scoops vanilla ice cream / warm chocolate sauce / whipped cream

240.-



1 Scoop	90.-
2 Scoops	170.-
3 Scoops	240.-
Extra Whipped Cream	40.-

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

Smoking Hot, Grill Master!




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.-
 FROM THE FRENCH ALPS	
Orange Juice	80.-
Pineapple Juice	80.-
Mango Juice	80.-
Apple Juice	80.-


COFFEE & TEA



hot



iced

Espresso	90.-
Americano	100.- 110.-
 TORINO, ITALIA, 1895	
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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