

THE

MARKET
BISTRO & GRILL

CENTRAL PATTAYA



080 640 0842



THEMARKETPATTAYA



THEMARKETPATTAYA

Signature COCKTAILS 280.-



Ocean Vibe

Absolut Vodka, Cinzano Rosso,
Passion Fruit, Pineapple,
Kaffir & Lime



Cool Cumber

Beefeater Dry Gin,
St-Germain, Cucumber,
Mint, Tonic & Lime



L'Originale

Aperol,
Spumante Ca'Stele Cuvée Blanche
& Soda Water



What'a'Bourbon

Jim Beam Kentucky Bourbon,
Watermelon
& Basil



Exotic Cuban Smash

Havana 3 Años Rum,
Roasted Pineapple,
Basil & Lime



The Market Negroni

Bulldog London Dry Gin,
Cinzano Rosso
& Campari

Cocktails 240.-



Amaretto Sour

Amaretto Disaronno Originale,
Lime, Egg White
& Bitters



Caliente Paloma

Tequila Olmeca Gold,
Grapefruit, Agave,
Lime & Soda Water



Mojito

Havana 3 Años Rum,
Mint, Lime
& Soda Water



Good Old Tom

Beefeater Dry Gin,
Lemon, Basil
& Soda Water

Frozen COCKTAILS 240.-



Strawberry Margarita

Tequila Olmeca Gold,
Triple Sec,
Strawberry & Lime



Mango Daiquiri

Havana 3 Años Rum,
Mango
& Lime



Piña Colada

Havana 3 Años Rum,
Malibu, Coconut,
Pineapple & Lime



Raspberry Slush

Vodka,
Raspberry
& Lime

Spritz 240.-



Ispahan

Absolut Vodka,
Spumante Ca'Stele Cuvée Blanche,
Rose, Lychee, Lime & Soda Water



Pompelmo E Menta

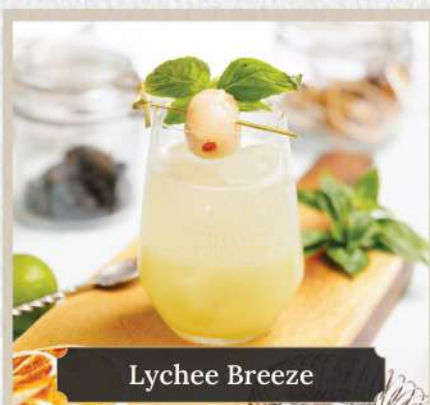
Beefeater Dry Gin, Grapefruit,
Mint, Blood Orange, Lime, Spumante
Ca'Stele Cuvée Blanche & Soda Water



Limoncello

Limoncello,
Spumante Ca'Stele Cuvée Blanche
& Soda Water

Mocktails 160.-



Lychee Breeze

Lychee, Basil,
Lime & Soda Water



Elixir

Guava,
Lime & Ginger



Fruity Berry

Strawberry, Cranberry, Lime
& Soda Water

Oysters



Fine de Claire Oysters N° 3

*French Oysters served with
Mignonette sauce, Thai seafood sauce & lemon*

3pcs. 290.- | 6pcs. 540.-



**SUNSET PROMOTION
FROM 5-7 PM**

**BUY 6 OYSTERS
GET 1 FREE GLASS PROSECCO**



Price are subject to 10% service charge and 7% VAT • All photos are for illustration purposes only

Delicatessen



Antipasti Board • 490.- 🐷

Calamari, Ibérico croquetas, tomato bruschetta, Parma ham & caprese

Cold Cuts Board 🐷

3 premium cold cuts

390.-



🌿 Cheese Board

3 premium cheeses

390.-



🐷 The Market Board

3 premium cheeses &
3 premium cold cuts

690.-



🐷 contains pork 🌿 vegetarian

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Salads

Greek Salad

Mixed salad, black olives, red onions, cucumber, feta cheese, red bell pepper & mustard dressing
290.-



Sausage Salad

Mixed green salad, grilled Italian sausage, Gorgonzola, cherry tomatoes & balsamic dressing
340.-



Octopus Salad

Grilled octopus, mixed salad, tomatoes, potatoes & lemon dressing
340.-



Crab & Mango Salad

Green salad, crab meat, cherry tomatoes, red onions, avocado & mango-lemon dressing
360.-



 contains pork  vegetarian

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Nicoise Salad

Pan-seared tuna, green salad, potatoes, green beans, snap peas, olives, capers, anchovies & mustard dressing

350.-



Caesar Salad

Baby cos lettuce, grilled chicken, parmesan & Caesar dressing

340.-



Soups

Pumpkin Soup

Creamy pumpkin soup

220.-



Truffle & Mushroom Soup

Creamy wild mushroom soup with crispy croutons & fresh truffle

290.-



 vegetarian

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Starters

Garlic Bread

Classic garlic bread

120.-

Add melted cheese
+50 THB



Golden Mozzarella Bites

Crispy fried mozzarella balls
with spicy tomato sauce

190.-



Fried Calamari

Deep-fried calamari
served with
tartar sauce

240.-



Tuna Tartare

Fresh tuna tartare, homemade guacamole,
lemon dressing & herb oil

350.-



Snails in Garlic Butter

6 pcs baked snails cooked with
garlic & herb butter

380.-

vegetarian

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Bruschetta Mista

Assorted Trio of bruschetta
Caprese / Mushroom & taleggio /
Salmon, avocado & onion

260.-

Burrata (125g.)

Parma & Tomatoes 🐷

Parma ham, tomato confit
& balsamic caramel

440.-



Caprese Salad 🌿

Tomato confit, mozzarella,
basil oil & fresh basil

290.-



Beef Carpaccio

Thinly sliced beef tenderloin,
olive oil, balsamic, Dijon mustard,
fresh rocket & shaved Parmesan

390.-



🐷 contains pork 🌿 vegetarian

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Pasta

Agllo Olio Sausage 🐷

Spaghetti, Italian sausage, olive oil, chili & garlic
290.-



Spaghetti Bolognese

Spaghetti, homemade hand-cut beef ragù, flavourful tomato sauce & parmesan
290.-



Spaghetti alla Carbonara 🐷

Spaghetti, bacon, egg yolk, parmesan & black pepper
340.-



Tagliatelle Salmon Pink Sauce

Tagliatelle, smoked salmon & creamy pink sauce
360.-



Seafood Spaghetti

Spaghetti, mussels, clams, shrimp, baby cuttlefish & tomato sauce
490.-



🐷 contains pork

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Homemade Lasagna

Traditional lasagna alla bolognese

360.-



Spaghetti Vongole

Spaghetti, clams, garlic, white wine sauce & parsley

340.-



Penne Four Cheese

Penne, four-cheese sauce & Parmesan tuile

320.-



Truffle Tagliolini

Tagliolini, creamy truffle sauce & fresh truffle

490.-



Pumpkin Risotto & Beef Cheek

Arborio rice, slow-cooked beef cheek & creamy pumpkin sauce

490.-



 vegetarian

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Butcher Corner

Flank Steak (200g.)

Black Angus 270 days
Served with 1 side & 1 sauce
of your choice

690.-



Ribeye Steak (300g.)

Australian Wagyu
Served with 1 side & 1 sauce
of your choice

1,290.-



Tenderloin (250g.)

Black Angus
Served with 1 side & 1 sauce
of your choice

1,190.-



Lamb Chop (250g.)

Australian Baby Lamb
Served with 1 side & 1 sauce
of your choice

990.-





SHARING

Black Angus Tomahawk

Australian Black Angus 270 days • Marbling Score 4-5

Served with 2 sides & 2 sauces of your choice

1.2 kg 2,890.- | 1.4 kg 3,190.-

Sides

Rice	50.-	Oven Roasted Vegetables	120.-
Roasted Potatoes	90.-	Baked Spinach with Cheese	140.-
French Fries	100.-	Ratatouille	90.-

Sauces

Mushroom	50.-	Bearnaise	50.-
Black Pepper	50.-	Garlic Butter	50.-
Blue Cheese	50.-	BBQ Sauce	50.-

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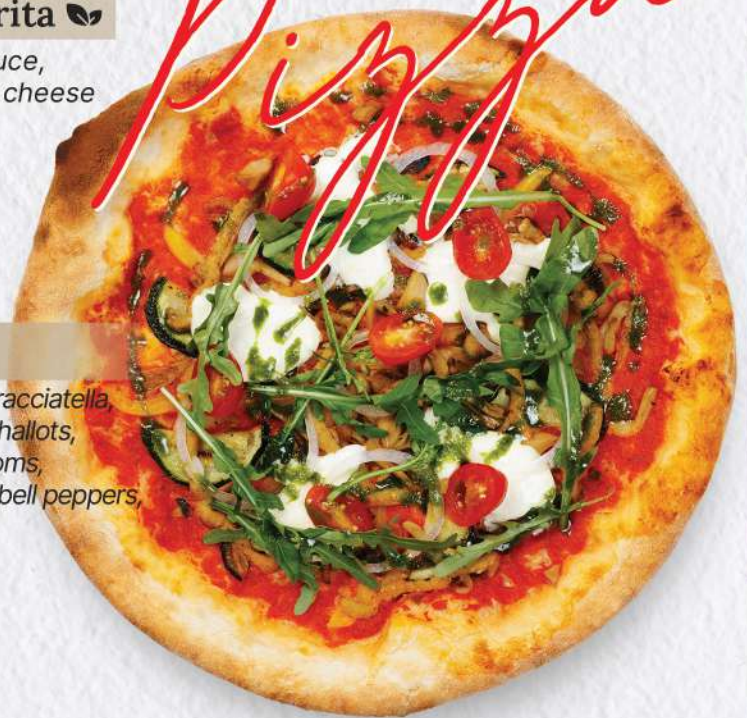


Margherita

Tomato sauce,
mozzarella cheese
& basil

290.-

Pizza



Vesuvio

Tomato sauce, stracciatella,
eggplant caviar, shallots,
zucchini, mushrooms,
cherry tomatoes, bell peppers,
rocket & basil oil

350.-



4 Cheese

4 cheeses: Scamorza,
gorgonzola, taleggio
& mozzarella

440.-

Italian Sausage & Mushroom

Tomato sauce,
mozzarella,
Italian sausage
& mushrooms

390.-



Seafood

Tomato sauce,
shrimp, squid,
mussels & clams

420.-



Pepperoni

Mozzarella,
scamorza &
spicy salami

410.-



contains pork



vegetarian



level of spiciness

Ham, Egg & Cheese Calzone 🐷

Tomato sauce, ham, mozzarella & whole egg

360.-



Ham & Mushroom 🐷

Tomato sauce, ham, mozzarella & sliced mushrooms

360.-



🐷 Parma Ham & Stracciatella

Tomato sauce, Parma ham, stracciatella, basil & cherry tomatoes

460.-



🐷🌶️🌶️ Diavola

Tomato sauce, stracciatella, spicy nduja, mixed chilies & ventricina salami

440.-



Hawaiian 🐷

Tomato sauce, mozzarella, ham & pineapple

390.-



4 Seasons 🐷

Tomato sauce, mozzarella, artichokes, black olives, mushrooms & ham

440.-



🐷 contains pork

🌶️ level of spiciness

Mains



Beef Cheese Burger

Black Angus beef patty,
cheddar cheese,
onion, tomato, lettuce
& secret sauce
Served with
French fries

350.-



Chicken Burger

Crispy fried chicken, cheddar cheese,
onion, tomato, lettuce & tartar sauce
Served with French fries

290.-

Roasted Chicken

Roasted half chicken, roasted
potatoes & chicken gravy

360.-



Pork Chop 🐷

Kurobuta pork chop, roasted vegetables
& mushroom sauce

360.-



Cordon Bleu 🐷

Classic chicken cordon bleu stuffed
with cheese and ham, French fries & green salad

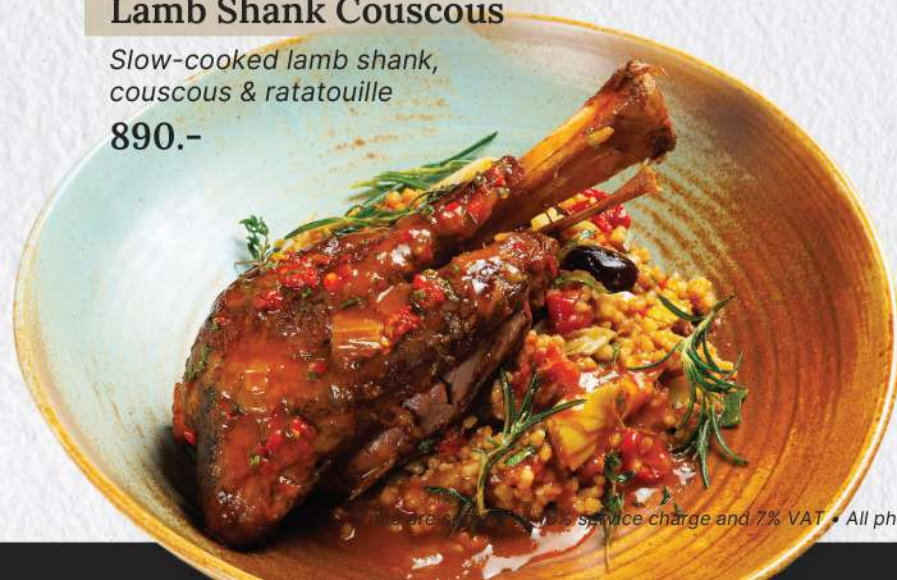
360.-



Lamb Shank Couscous

Slow-cooked lamb shank,
couscous & ratatouille

890.-



🐷 contains pork

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Sea Bass Meunière

Pan-seared sea bass,
lemon butter sauce, mashed
potatoes & sautéed spinach
450.-



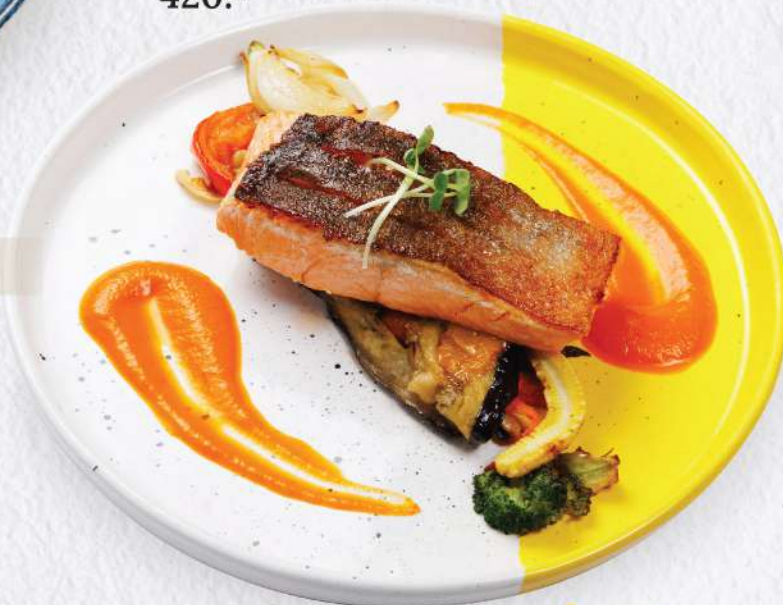
Fish & Chips

Golden-fried cod fillet in crispy breading
Served with French fries & tartar sauce
420.-



Salmon Steak

Pan-seared salmon,
grilled vegetables
& bell pepper sauce
490.-



Beef Tartare

Traditional Black Angus beef
tartare with capers, gherkins &
onions Served with French fries
420.-



Café de Paris

Grilled Black Angus tenderloin
with the famous "Café de Paris"
herb butter sauce,
Served with French fries
1,190.-



Thai Food

Pad Kra Prao 🌶️

Stir-fried Thai basil, soy sauce, oyster sauce, fresh chilli, garlic, fried egg & rice

Chicken 🐔 Pork 🐷
260.- | 260.-



Kao Pad

Thai-style fried rice with egg & onion

Chicken 🐔 Shrimp 🍤
240.- | 280.-



Thai Cashew Chicken 🌶️

Stir-fried chicken, bell peppers, soy sauce, oyster sauce, chili, roasted cashews & rice

270.-



Pad Thai

Stir-fried rice noodles, tamarind sauce, peanuts, bean sprouts & spring onion

Chicken 🐔 Shrimp 🍤
290.- | 340.-



🐷 contains pork

🌶️ level of spiciness

Prices are subject to 10% service charge. All photos are for illustration purposes only

Tom Yum Kung 🌶️🌶️

Hot & sour soup with prawns, galangal, kaffir lime leaves, coconut milk, lemongrass & rice

340.-



Massaman Lamb 🌶️

Slow-cooked lamb shoulder, massaman curry, onion, potatoes, cinnamon, star anise & rice

490.-



Chicken Green Curry 🌶️🌶️

Thai green curry, coconut milk, galangal, lemongrass, Thai eggplant, basil, chili & rice

310.-



Sweets

Tiramisu

Mascarpone cream, ladyfinger biscuit, dulce de leche, coffee jelly

220.-



Cookie & Gelato

Banana & caramel cookie, vanilla ice cream & butterscotch sauce

240.-



Crème Brûlée

Traditional vanilla crème brûlée caramelized with brown sugar

190.-



Mango Sticky Rice

Mango sticky rice with coconut milk

240.-



Lava Cake

70% dark chocolate lava, vanilla ice cream & fruit salad

290.-



Banana Chocolate Caramel Sundae

Vanilla & chocolate ice cream, banana, caramel sauce & whipped cream

240.-



Dame Blanche

Vanilla ice cream, whipped cream & chocolate sauce

220.-



Mango Melba

Vanilla & mango ice cream, mango confit & whipped cream

240.-



Chocolate Liégeois

Chocolate ice cream, whipped cream & chocolate ganache

220.-



Café Liégeois

Coffee ice cream, whipped cream & lungo coffee

220.-



Le Colonel

Lemon sorbet with a shot of Absolut vodka or Limoncello

250.-



ICE CREAM FLAVORS



1 Scoop
90.-



2 Scoops
170.-



3 Scoops
240.-



Vanilla



Caramel



Coffee



Hazelnut



Chocolate



Coconut



Strawberry



Mango

Extra whipped cream + 40 THB

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DRINKS

Signature DRINKS

145.- / Glass



**Chocolat
Viennois**

*Homemade chocolate
ganache with milk
& homemade
whipped cream*



**Coconut
Matcha Latte**

*Matcha green tea
served with coconut milk
on ice*



**Pineapple
Espresso Tonic**

*Italian Espresso,
Pineapple Syrup
& Tonic Water*



**Mango,
Passion Fruit
& Ginger**



Watermelon



**Wild
Berries**



**Tangerine,
Apple & Lime**

Smoothie

120.- / Glass

COLD PRESSED JUICE 250ml. • 120.-

Golden Glow

*Carrot
Green Apple
Orange
Turmeric*



Really Red

*Strawberry
Raspberry
Red Apple
Beetroot
Blood Orange
Carrot*



Tropical Treasure

*Pineapple
Orange
Green Apple
Passion Fruit
Honey*



DRINKS

Milkshake

180.- / Glass



Banana Caramel



Choco-Biscotti



Creamy Mango



Lemon & Ginger



Passion Fruit



Peach & Mango

Homemade ICED TEA

100.- / Glass

Italian SODA

100.- / Glass



Blueberry



Peach
& Lychee



Strawberry



Mango
& Passion

DRINKS

WATER

The Market Water 50cl	50.-
Evian Water 50cl	80.-
Evian Water 75cl	145.-
Evian Sparkling Water 75cl	160.-



SOFT DRINKS

Soda Water 33cl	50.-
Coke 33cl	80.-
Diet Coke / Coke Zero 33cl	80.-
Fanta 33cl	80.-
Sprite 33cl	80.-
Tonic Water Schweppes 33cl	80.-
Red Bull 25cl	120.-

COFFEE

	 hot	 cold
Espresso	70.-	-
Lungo	80.-	-
Americano	80.-	90.-
Macchiato	80.-	-
Piccolo Latte	90.-	-
Cappuccino	100.-	110.-
Cafe Latte	100.-	110.-
Flat White	110.-	-
Mocha	110.-	120.-
Chocolate	120.-	130.-
Matcha Latte	110.-	-



LAVAZZA
TORINO, ITALIA, 1895

"All recipes are made with Lavazza blend."

Drawing on over a century of roasting expertise, Lavazza carefully selects the finest coffees from plantations worldwide to create distinctive blends that achieve perfect balance. The result is a coffee renowned for its exceptional flavour, aroma, and body. This legacy of excellence began with Luigi Lavazza, the visionary pioneer of coffee blending.

TEA

English Breakfast Ceylon Tea	80.-	Darjeeling Tea	80.-
Earl Grey Ceylon Tea	80.-	Mint Ceylon Tea	80.-
Chamomille Herbal Infusion	80.-	Rose Ceylon Tea	80.-
Pure Ceylon Green Tea	80.-		



DRINKS

BOTTLED BEER

Singha <i>Thailand</i>	120.-	Asahi <i>Japan</i>	140.-
Heineken <i>Netherlands</i>	140.-	Corona <i>Mexico</i>	210.-

DRAFT BEER

Chang 25CL <i>Thailand</i>	99.-	Chang 1L <i>Thailand</i>	340.-
Chang 50CL <i>Thailand</i>	190.-	Chang 3L <i>Thailand</i>	840.-

GIN

Beefeater Dry <i>England</i>	160.-	Bulldog Dry Gin <i>England</i>	180.-
Bombay Sapphire <i>England</i>	240.-	Hendricks <i>Scotland</i>	290.-
Roku <i>Japan</i>	240.-	Monkey 47 <i>Germany</i>	390.-

Premium Tonic 99.-

• FEVER TREE PREMIUM TONIC



APERITIF

Ricard <i>France</i>	110.-	Cinzano Bianco <i>Italy</i>	160.-
Campari <i>Italy</i>	190.-	Cinzano Rosso <i>Italy</i>	160.-

VODKA

Absolut <i>Sweden</i>	180.-	Grey Goose <i>France</i>	320.-
Absolut Elyx <i>Sweden</i>	260.-		

TEQUILA

Olmecca Gold <i>Mexico</i>	160.-	Patron Silver <i>Mexico</i>	460.-
Altos Plata <i>Mexico</i>	260.-		

RUM

Malibu <i>Barbados</i>	160.-
Havana Club 3 Años <i>Cuba</i>	180.-
Havana Club 7 Años <i>Cuba</i>	240.-
Ron Zacapa Centenario Solera Gran Reserva 23 Años <i>Guatemala</i>	460.-

SINGLE MALT

The Glenlivet Founder's Reserve <i>Speyside, Scotland</i>	280.-
The Glenlivet 12 Years <i>Speyside, Scotland</i>	320.-
The Glenlivet 15 Years <i>Speyside, Scotland</i>	440.-
The Glenlivet 18 Years <i>Speyside, Scotland</i>	590.-

WHISKY, WHISKEY & BOURBONS

Jameson Irish Whiskey <i>Ireland</i>	180.-
Ballantine's Finest <i>Scotland</i>	180.-
Chivas Regal 12 Years <i>Scotland</i>	220.-
Chivas Regal Extra Tequila Cask <i>Scotland</i>	240.-
Chivas Regal XV <i>Scotland</i>	320.-
Jack Daniel's <i>United States of America</i>	220.-
Gentleman Jack <i>United States of America</i>	280.-

COGNAC & DIGESTIVE

Amaretto Disaronno Originale <i>Italy</i>	220.-
Vieux Calvados Massenez <i>France</i>	260.-
Cognac Martell VS <i>France</i>	260.-
Cognac Martell VSOP <i>France</i>	340.-

OUR BRANDS



COCOTTE FARM ROAST & WINERY

Nestled in the heart of Bangkok's lively Sukhumvit Soi 39, Cocotte offers a unique rustic-chic escape, where warm light meets a warm, welcoming ambiance.

Our philosophy is deeply rooted in sustainability and supporting local farmers, and our commitment to fresh, seasonal ingredients shines through in every dish. Our expertly roasted meats take center stage, from Cocotte's signature rotisserie chicken to the legendary, marbled tomahawk steak. Each prime cut is perfectly complemented by our curated wine selection, with every sip enhancing the rich flavors of the dish. Whether you're planning a romantic dinner or a celebration with family and friends, Cocotte always welcomes you to a dining experience to remember.



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39 Boulevard G Floor,
Sukhumvit Soi 39, Bangkok
Phone : 092 664 6777
www.cocotte-bangkok.com

OPEN EVERY DAY :
Sunday to Thursday
11am to 11pm (Last order 10:30pm)
Friday & Saturday
11am to 12am (Last order 11:00pm)
Free parking available

MOZZA BY COCOTTE

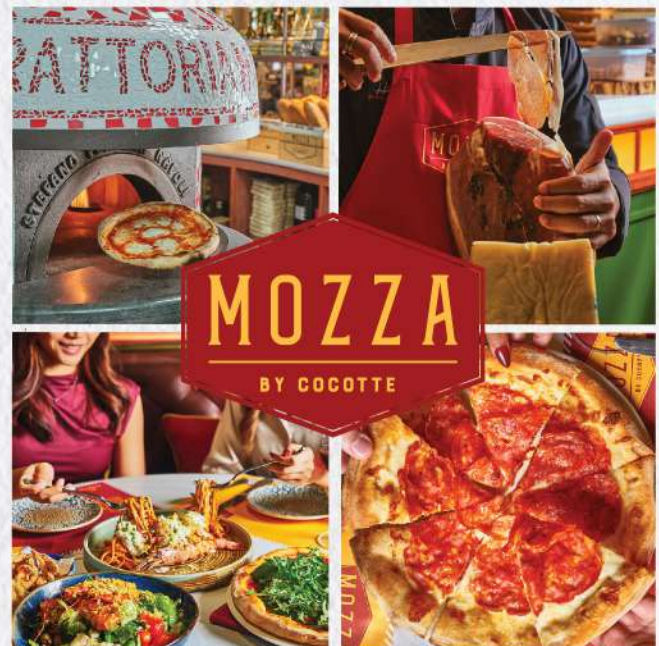
Bangkok's Hospitality Management Asia group brings Italian flair to the city with Mozza by Cocotte. The restaurant specializes in the comforting flavors of traditional Italian home cooking, using only fresh, high-quality ingredients imported directly from Italy.

Led by a team of Mozza chefs, the restaurant presents a menu of Italian classics that celebrate authentic, time-honored flavors. Imagine sinking your teeth into a slice of our pizza, made with a perfectly blistered crust and topped with San Marzano tomatoes, creamy mozzarella, and your choice of authentic Italian cured meats and seasonal vegetables.

From rich ragù alla Bolognese to creamy carbonara, we follow traditional recipes to create dishes full of flavor.

Beyond the classics, we also offer a variety of standout main courses made with the finest Italian produce. From succulent, slow-cooked Pollo alla Cacciatora to perfectly pan-seared sea bass, every dish is a celebration of rustic Italian cuisine.

Come experience a taste of Italy that's both familiar and delightful.



EM QUARTIER

Mozza by Cocotte
EmQuartier, G Floor
Bangkok

BTS Phrom Phong

SIAM PARAGON
The Peak of Bangkok

Mozza by Cocotte
Siam Paragon, G Floor
Bangkok

BTS Siam

CENTRAL

Mozza by Cocotte
Central Chidlom, 1st Floor
Bangkok

BTS Chidlom

ICONSIAM

Mozza by Cocotte
ICONSIAM, G Floor
Bangkok

BTS Charoen Nakhon

CENTRAL PARK

Mozza by Cocotte
Central Park, G Floor
Bangkok

BTS Sala Daeng MRT Siam

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OUR BRANDS



VICTORIA BY COCOTTE

Victoria by Cocotte is a vibrant all-day Brasserie in the heart of Bangkok. Whether you're an early bird seeking a delicious breakfast, a busy professional needing a quick lunch, or a group enjoying a leisurely dinner, Victoria caters to every desire. From 8:00 am to 10:00 pm, our doors are open for you to create your own dining experience.

Variety is the spice of life, and Victoria's menu is bursting with it! Start your day with our brunch menu or end it with a hearty dinner, from Avocado Toast to "Cafe de Paris" steak – our menu staples will keep you coming back for more. No matter your mood, Victoria has something to tempt you.

At Victoria by Cocotte, quality is never compromised. We take pride in crafting everything in-house, from homemade pasta to the fresh-squeezed juices. Our dedicated team of chefs, bakers, and pastry artists pour their passion into every dish, ensuring you experience the true essence of down-to-earth deliciousness with every bite. Victoria delivers authenticity, taste, and texture to create the perfect dining experience for every visit.



EMQUARTIER
Victoria by Cocotte
 EmQuartier Ground Floor,
 8 Soi Sukhumvit 35,
 Klongton Nua, Wattana,
 Bangkok 10110



centralwOrld

Victoria by Cocotte
 CentralwOrld, 1st Floor
 Ratchadamri Rd.,
 Pathumwan, Pathumwan,
 Bangkok 10330

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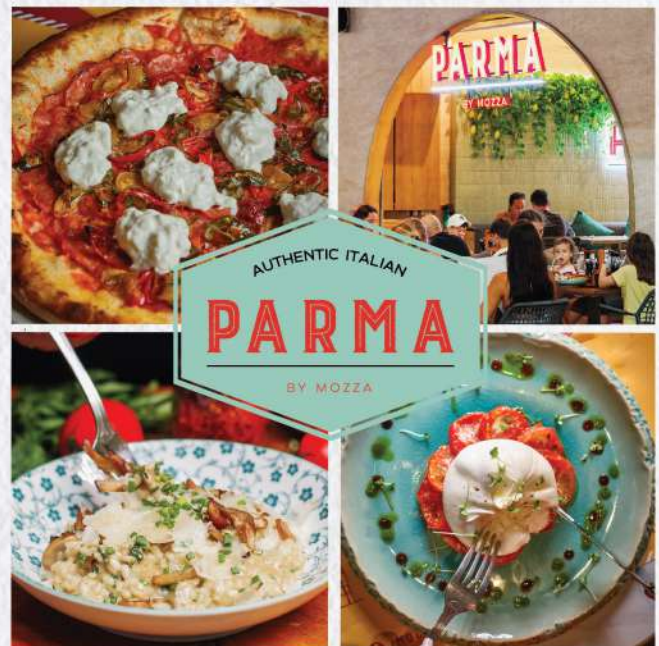
PARMA BY MOZZA

Parma at Central Eastville brings delicious Italian food to Bangkok's east side. We serve authentic Neapolitan-style pizzas with fresh toppings, homemade pasta with rich flavors, and a variety of traditional Italian dishes that bring joy to every table.

Enjoy a relaxing lunch, celebrate special moments, or gather with loved ones over great food. The atmosphere is warm, rustic and friendly, making everyone feel at home.

We believe good Italian food should be accessible to everyone, with honest prices that let you enjoy quality without worry. Order extra, try new flavors, and share the experience.

Visit us at Central Eastville and experience real Italian flavors, served with a smile.



CENTRAL EASTVILLE

Parma by Mozza
 Central Eastville, G Floor
 Pradit Manutham Rd., Lat Phrao,
 Lat Phrao, Bangkok 10230



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THE

MARKET
BISTRO & GRILL

MANAGED BY

HMA.
HOSPITALITY MANAGEMENT ASIA

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