

COSMO

THE NAI HARN

À LA CARTE MENU



THE NAI HARN · RAWAI · PHUKET

A KISMET MENU · THE NAI HARN

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when it applies.

DIETARY MARKS

-  Suitable for Vegetarians
-  Suitable for Vegan

THE LINE BENEATH A DISH

Lyonnais Salad *(G)(E)(D)(P)*

Two free range poached eggs with a salad of Frisée lettuce, Pancetta lardons, shaved Parmesan and crispy croutons with a shallot and red wine vinaigrette

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THE ALLERGENS THIS MENU DECLARES

(G) Contains gluten

(N) Nuts

(E) Egg

(D) Dairy

(P) Contains pork

(SP) Spicy

(A) Alcohol

OF THE ALLERGENS

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OF THE PRICES

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DESSERT

- Mango Sticky Rice *(G)(D)* 250
Traditional mango sticky rice with coconut milk and toasted sesame seeds
- Hand Cut Seasonal Fresh Fruit Platter 250
Chef's selection of seasonal, local fresh fruits (please ask your order taker for today's availability)
- Classic Tiramisu *(G)(E)(D)(A)* 425
Layers of savoiardi biscuit, espresso coffee, Kahlua flavoured mascarpone cheese and dark chocolate
- Chef's Selection of Ice Cream and Sorbets *(G)(E)(D)* 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 *(E)(D)* 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 *(G)(E)(D)* 350
Sesame seeds, butterscotch sauce and vanilla ice cream
- Mille Feuille of Chocolate Mousse *(G)(E)(D)(A)* 425
Dark and white chocolate mousse layered between caramelised crispy puff pastry and chocolate thins with raspberry sorbet
- Lemon Posset *(G)(E)(D)* 425
Topped with vanilla sable, raspberry, lemon curd and pistachio ice cream

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DESSERT • CONTINUED

- Chef's Cheese Board *(G)(N)(D)* 725
Gorgonzola, Brie and Manchego cheese, green apple, roasted whole almonds, walnuts, Chef's homemade chutney with freshly baked bread selection and Lavosh

TRADITIONAL THAI DISH

- Pla Kapong Yum Mamuang *(G)(N)(SP)* 1700
Deep fried whole sea bass with a spicy green mango salad with cashew nuts, shallot, coriander and spring onion (Limited availability subject to what our fishermen catch) recommended for 2 to share
- Gai Phad Med Mamuang *(G)(N)(SP)* 490
Stir fried chicken with cashew nut and dry chilli
- Pla Phad Keun Chai *(G)(SP)* 550
Stir fired deep fried sea bass with oyster sauce and Chinese celery
- Phad Thai Goong *(G)(N)(SP)* 575
Stir fired rice noodles, white prawns, egg, bean sprouts, spring onions, toasted peanut and Phad Thai sauce
- Phad Mee Sapam *(G)* 490
Phuket's most famous yellow noodle dish, yellow noodles stir fried with local prawns, chicken and squid, with garlic, soy sauce and finished with coddled egg and topped with crispy shallots
- Phad See Ew *(G)*
Stir fried flat rice noodles with chicken, garlic, egg, oyster sauce, white pepper, new season carrot and green kale
— with PRAWN THB 450
— PORK THB 425
— CHICKEN THB 425
- Neua Toon *(G)(SP)* 700
Aromatic Thai - Chinese style Stewed melt in your mouth beef cheek, Chinese celery, green chilli and vinegar
- Goong Phad Phong Karee *(G)(SP)* 650
Stir fried local prawns with egg, yellow curry, Chinese celery, spring onion and soy sauce with capsicum
- Pla Todd Sauce Takhrhai *(G)(SP)* 650
Deep fried sea bass with lemongrass and tamarind sauce



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TRADITIONAL THAI DISH • CONTINUED

- Moo Phad Prik Khing *(G)(P)(SP)* 490
Deep-fried pork with sweet red chili & curry pastes, stir-fried long beans and kaffir lime leaf
- ❑ Phad Pak Boong Fai Dang *(G)(SP)* 250
Stir fried morning glory with red chilli, fermented bean paste, garlic and oyster sauce
- ❑ Phad Pak Ruam *(G)* 250
Stir fried wok fried vegetables with oyster sauce and garlic

APPETISER

- Puglia Burrata Cheese *(D)(P)* 795
Fresh Burrata cheese, slow roasted Chiang Mai pumpkin, finely sliced Prosciutto ham, fresh Genovese basil pesto, roasted pumpkin seeds and finished with cold pressed Pumpkin oil.
- Prosciutto Ham *(N)(D)(P)* 695
Salad of Prosciutto ham, crumbled goat's cheese, honeydew melon, rocket, aged balsamic, extra virgin olive oil and roasted hazelnuts
- ❑ Garden Salad 420
Avocado, capsicum, olives, asparagus, cucumber, pomegranate, tomato, shaved red onion and toasted sunflower seeds with lemon dressing
— with Grilled Chicken THB 775
— Seared Tuna THB 900
— Seared Salmon Fillet THB 1,075
- Lyonnaise Salad *(G)(E)(D)(P)* 550
Two free range poached eggs with a salad of Frisée lettuce, Pancetta lardons, shaved Parmesan and crispy croutons with a shallot and red wine vinaigrette
- Caesar Salad *(G)(E)(D)(P)* 590
Cos lettuce, garlic croutons, bacon lardons, grilled chicken breast tossed in Caesar dressing with shaved Parmesan cheese and anchovy fillets
— with Chicken THB 710
— Seared Salmon Fillet THB 1,160
— Seared Tuna THB 985
- Classic Smoked Salmon *(G)(D)* 595
Oak smoked salmon, classically served with sour cream, rocket and lemon, capers, ikura salmon roe

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APPETISER • CONTINUED

- French Onion Soup** (G)(D)(A) 590
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.
- Crab Mayonnaise** (N)(E)(SP) 570
Blue Fin crab meat bound in Japanese mayonnaise and yellow curry, green apple, celery, lemon, Tobacco, shaved walnut, finely sliced pickled jalapeno and coriander
- Red Mullet** 525
Lightly grilled line-caught red mullet, Mediterranean Piperade of roasted bell peppers and vine-ripened tomatoes, black olives, extra virgin olive oil, and micro basil.
- Scallop Crudo** 850
Hokkaido scallops, local citrus and thinly shaved fennel, radish and extra virgin olive oil
- Duck Liver Parfait** (G)(E)(D)(A) 625
Smooth duck liver Pate, with Port wine, brandy, warm toasted brioche and a red onion marmalade
- Carpaccio of Angus Beef Fillet** (G)(D) 750
Anchoïade aioli, fresh rocket, slow roasted tomatoes, marinated globe artichoke, shaved Reggiano Parmesan & black olive oil
- Goat's Cheese and Roasted Tomato Tartlet** (G)(E)(D) 550
Savoury sable pastry filled with a whipped Goats cheese and topped with slow roasted cherry tomatoes

MAIN DISH

- Beef Bourguignon** (D)(P)(A) 1495
Angus Oyster Blade cooked in a Burgundy red wine sauce with baby onion, Pancetta, button mushrooms and pomme puree
- Fish and Chips** (G)(E)(D) 900
Beer battered Barramundi, triple cooked chips, crushed peas, tartar sauce
- Red Snapper Fillet** (G)(E)(D)(P) 750
Potato gnocchi, pea textures, Pancetta, fresh mint



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MAIN DISH • CONTINUED

Searched Yellow Fin Tuna <i>(D)</i>	900
With a warm salad of baby potatoes, pickled banana shallot, crispy capers, fine beans and mustard vinaigrette and wilted rocket	
Roasted Khlong Phai Farm Chicken Kiev <i>(G)(E)(D)</i>	850
Khlong pai farm chicken breast filled with garlic butter, and served with creamy leeks and sauté potatoes	
Salmon Rockefeller <i>(D)(P)(A)</i>	1150
Pan roasted Norwegian salmon supreme, sauté potato, crispy Pancetta, creamed spinach with Pommery mustard and Parmesan cream	
Pan Fried Australian Lamb Cutlets <i>(D)</i>	1500
Summer vegetables, zucchini puree, tomatoes, black olive oil and lamb jus	
300g Ranger Valley Black Angus Sirloin Steak <i>(E)(D)(A)</i>	2995
French fries and freshly dressed rocket salad with your choice of either Béarnaise or green peppercorn sauce	

VEGAN CUISINE

 Falafel	500
Pan roasted falafel scented with cumin and fresh mint, with a green tahini sauce, and fresh garden salad with pomegranate and tomato	
 Red Lentil Ragu <i>(G)</i>	640
Ragu of red lentils and tomato passata with a linguini of zucchini and fresh basil	
 Pumpkin Cumin and Coriander Veloute	375
Topped with coconut cream and toasted pumpkin seeds	

THAI SOUP

Gai Tom Khamin <i>(G)</i>	350
Aromatic broth of poached chicken, turmeric root, coriander, galangal, garlic and lemongrass	
Tom Yum Goong <i>(G)(SP)</i>	550
Lemongrass, galangal broth, poached prawn and chilli	

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THAI SOUP • CONTINUED

- Tom Kha Talay (G)(SP) 660
Rawai seafood, poached in coconut milk with galangal and lemongrass
- Pla Tom Pueak (G)(SP) 550
A very unique soup of dee fried sea bass & taro root, with ginger, black pepper, garlic and Chinese celery.

CURRY SELECTION

All curries served with rice

- Gaeng Kiew Wan Gai (G)(SP) 550
Local free-range chicken simmered in a green coconut curry with sweet basil and Thai eggplants
- Panang Neua (G)(N)(SP) 650
Spicy red curry with local beef tenderloin, pea eggplant, sweet basil and kafir lime leaf
- Choo Chee Pla (G)(SP) 650
Locally caught sea bass steak served with aromatic, spicy, coconut milk based red curry sauce, kafir lime leaf, red chilli and coriander

RICE DISH

- Khao Pad (G)(SP)
Fried rice with vegetable, egg and your choice of prawn, pork, chicken
— with PRAWN THB 450
— PORK THB 425
— CHICKEN THB 425
— BEEF THB 450
- Phad Krapow Kai Dow (G)(SP)
Hot & spicy stir-fried minced pork, hot basil, chilli garlic served with steamed Jasmin rice and topped with a fried free range hen's egg
— with PRAWN THB 450
— PORK THB 425
— CHICKEN THB 425
— BEEF THB 450
- Khao Phad Poo (G)(SP)(E) 595
Stir fried local crab with steamed Jasmin rice, yellow curry powder & egg, onion, garlic, carrot and spring onion

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RICE DISH • CONTINUED

Khao Phad Prik Poo *(G)(SP)* 595
Stir fried local crab with chili and garlic

APPETISER AND SALAD

Goong Hom Sabai *(G)* 465
Andaman shrimp marinated with coriander root, garlic and black pepper wrapped in spring roll paper, deep fried and served with sweet chilli dipping sauce

Pha Goong *(SP)* 525
Lemongrass salad with local grilled prawn lime and chilli dressing

Som Tam *(N)(SP)* 330
Chilli, garlic, crushed papaya, fresh lime juice, crispy shrimp and peanut

Som Tam Gai Yang *(G)(N)(SP)* 530
Thai marinated and BBQ chicken breast with spicy salad of crushed papaya chilli, garlic, fresh lime juice, crispy shrimp and peanut. Serve with sticky rice.

Satay Gai *(G)(N)(SP)* 450
Chicken satay served with cucumber pickles and peanut sauce

Poh Pia Goong Sod *(SP)* 550
Poached Rawai sea prawns, fresh local vegetable salad wrapped in rice paper roll with sweet chilli dipping sauce

Pla Kapong Yum Samonpie *(G)(N)(SP)* 565
Salad of deep fried local sea bass, lemongrass, fresh ginger, finely sliced shallot, local lime, chilli, toasted peanuts and Thai style yum dressing

Laab Moo *(P)(SP)* 425
Spicy minced pork salad, saw tooth coriander, chilli, roasted rice flour, fresh mint with yum dressing and chefs garden vegetable assortment

Goong Todd Bai Chapoo *(G)(SP)* 425
Deep-fried shrimp marinated in red curry paste and with betel leaves



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APPETISER AND SALAD • CONTINUED

- Gai Todd Bai Makrood (G)(SP) 375
Traditional Thai style fried chicken wings, marinated in fish sauce & white pepper and deep fried with kafir lime leaf.
Served with sweet chilli sauce
- ☐ Yum Som O (N)(SP) 475
Pomelo salad with grilled shrimp, fried shallots, kaffir lime leaves & yum dressing
- ☐ Sweet Potato Curry Puffs (3pcs) (G) 195
Traditional southern Thailand curry puffs filled with a duo of potatoes, onion, garlic & black pepper, seasoned with curry powder and deep-fried to crispy perfection
- Yum Tuna (SP) 475
Raw yellowfin tuna, marinated with a classic yum dressing, fresh chili, coriander and served with crispy deep-fried wonton papers.

PASTA

All the pasta served at Cosmo is handmade using imported Italian flours, and salt & spring water, we are passionate about our pasta here and ingredients used pay a big part in delivering our exceptional quality

- Cavetelli with Phuket Cuttlefish Ragout (G)(D)(SP)(A) 850
Hand rolled Cavatelli pasta with a day boat caught cuttle fish ragout with classic soffritto, San Marzano tomatoes, Italian parsley and olive oil finished with finely shaved 28-month Reggiano Parmesan cheese
- ☐ Rigatoni al Pomodoro (G)(D) 525
Ragout of San Marzano tomato finished with torn basil and Reggiano Parmesan
- Spaghetti Carbonara (G)(E)(D)(P) 645
Home cured Pancetta, garlic, white wine, free range egg yolk, Reggiano Parmesan cheese and freshly chopped parsley
- ☐ Spaghetti Aglio e Olio (G)(SP) 550
Dry chili flakes, lemon, garlic, olive oil and Italian chopped parsley
- ☐ Paccheri Pasta a la Norma (G)(D) 580
Paccheri pasta with fried eggplant, garlic, San Marzano tomatoes and finely shaved Pecorino cheese
- Rigatoni Rigate Amatriciana (G)(D)(P) 625
With a sauce of San Marzano tomatoes, crispy Pancetta, ripped basil and finished with Pecorino Romano cheese



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SANDWICH AND BURGER

- Club Sandwich (G)(E)(D)(P) 525
Smoked streaky bacon, free range chicken breast, hard-boiled egg, tomato, lettuce with mustard mayonnaise on white or brown toast
- Ham and Cheese Panini (G)(D)(P) 475
Finely sliced Paris ham with Wykes Cheddar cheese, Mozzarella cheese, sliced tomato and black pepper on white or whole meal Panini and toasted in the Panini grill
- Cajun Fried Chicken & Blue Cheese Burger (G)(E)(D) 650
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
- Royale with Cheese Burger (G)(E)(D) 750
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
- Flank Steak Ciabatta (G)(E) 950
Cooked medium rare with caramelised onions, rocket, truffle mayonnaise, and Parmesan French fries

All sandwiches and burgers are served with French fries and salad garnish

RISOTTO

- San Marzano Tomato Risotto (D)(A) 725
Aged Reggiano Parmesan, slow roasted Green Garden Heirloom cherry tomatoes and torn Burrata cheese
- Tomato & Blue Crab Risotto (D)(A) 950
Local blue swimmer crab risotto with slow roasted Green Garden, red berry, cherry tomatoes and pesto

PIZZA

- Margherita Pizza (G)(D) 475
San Marzano Tomato, aged Parmesan, Fior di latte cheese, Italian basil & extra virgin olive oil
- Prosciutto Pizza (G)(D)(P) 650
San Marzano Tomato, aged Parmesan, Fior di latte cheese, Italian basil, oven baked and finished with finely sliced Prosciutto, rocket, extra virgin olive oil and fresh grated Parmigiano Reggiano



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PIZZA • CONTINUED

	Spicy Salami Pizza <i>(G)(D)(P)(SP)</i>	625
	San Marzano Tomato, aged Parmesan, Fior di latte cheese, topped with Pepperoni and a tiny pinch of dry chili flakes	
	Marinara Pizza <i>(G)</i>	475
	San Marzano tomatoes, oregano, finely sliced garlic and extra virgin olive oil	
	Capricciosa Pizza <i>(G)(D)(P)</i>	650
	San Marzano tomato sauce, Fior Di Latte, Paris ham, mushrooms, artichokes and black olives.	

SIDE AND EXTRA

	Panache of Green Vegetables <i>(D)</i>	220
	French Fries <i>(G)</i>	195
	Garden Salad	195
	Steamed Jasmine Rice	100



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