

MOZU

Handmade, seasonal, chef-driven cuisine. At Café Mozu, we offer a distinctive dining experience that explores the finest of Thai, Indian and International cuisines. Using quality local and imported ingredients, our chefs transform and showcase their home cuisines to create a memorable culinary experience at this sensational poolside restaurant.

INTERNATIONAL CUISINE

AT THE BEGINNING (SMALL BITES)

- Fish Finger & French Fries** (🍳, 🥛, 🍷) 690
Deep Fried breadcrumbs covered fish with Tartar sauce
- Mezze Platter** (🌿, 🥛, 🍷) 590
Falafel, hummus, Tabbouleh, Mutabal, pita bread, pickles
- Crispy Calamari** (🥛, 🍷) 570
Paprika & lemon scented, lime aioli
- Korean Fried Chicken** (🥛, 🍷, 🥜) 550
Fried chicken coated with Korean sauce
- Chicken Satay** (🥜) 590
Traditional Thai appetizer grilled chicken thigh
Marinated in coconut milk, and curry powder,
peanut dipping sauce
- Chicken Tacos** (🍷, 🍳, 🥛) 550
Grilled chicken, guacamole, tomato salsa, sour cream, lettuce

SOUP BOWL

- Clear Soup Chicken or vegetables** (🌿) 450 / 350
Choice of Chicken or vegetables
- Classic Minestrone Soup with Barley** (🌿, 🌾, 🌿) 450
Vegetables, Barley, rich tomato broth with sourdough garlic toast

THE SIGNATURE

- Lebua's Wagyu Burger** (🍳, 🥛, 🍷) 1,650
Cheddar cheese, bacon, tomato, onion, lettuce grain mustard
- The Mozu Club Sandwich** (🍳, 🥛, 🍷) 890
Bacon, cooked ham, fried egg, grilled chicken
- Chicken Shawarma** (🍷, 🥛) 820
An all-time Arabic favorite
- Avocado on Toast** (🌿, 🍷, 🥛, 🥜) 690
Mashed avocado, sour dough, red reddish, Pumpkin seeds,
pink pepper
- Bella Caprese Sub** (🌿, 🍷, 🥛) 650
A fresh mix of mozzarella, basil, and tomato, arugula,
on garlic butter roll.
- Garden of the Med** (🌿, 🍷, 🥛) 690
A colorful blend of grilled vegetables, creamy feta,
balsamic drizzle and herbs on a soft hoagie roll.

FROM THE GRILL

- Striploin** (🥛) 1,900
Grilled marinated Australian black Angus beef, Asparagus,
potato & leek puree. Choice of sauces: red wine jus or Chimichurri sauce
- Scottish Salmon** (🥛) 990
Pumpkin puree, cherry tomato, green asparagus, dill cream sauce
- Sea Bass** (🥛) 990
Mashed potato, cherry tomato, green asparagus, Chimichurri sauce
- Grilled Pork Chop** (🥛) 850
Mashed potato, cherry tomato, green asparagus,
honey pommery mustard sauce
- Chicken Shish Taouk** (🥛) 850
Baby chicken marinated in olive oil, lemon juice, garlic & mix herbs
Serve with spicy coriander sauce, tomato sauce and garlic sauce

ON THE SIDE

- French Fries or Curly Fries** (🌿, 🍷, 🥛) 280
- Mashed Potatoes** (🥛, 🌾, 🌿) 280
- Phad Pak Boong Fai Dang** (🍷, 🍳) 280
Stir-fried morning glory, oyster sauce
- Phad Phak Ruam Mit Phad Khing** (🌿, 🌾, 🌿) 280
Stir fried mix vegetables with ginger soya
- Jasmine Rice** (🌿) 150
Gently steamed Thai Jasmine flavor rice

NUTRITIOUS & HEALTHY

- Classic Caesar Salad chicken or Prawns** (🍳, 🥛, 🍷) 680 / 780
Romaine lettuce, bacon, parmesan
with choice of chicken or Prawns
- Seared Tuna and Nicoise Salad** (🌾, 🍳) 780
Green beans, romaine lettuce, baby potato,
boiled egg, Kalamata, shallot, cherry tomato, dill, basil,
balsamic dressing
- Quinoa & Avocado Salad** (🌿, 🥛) 580
Tomato, celery, cucumber, cilantro, onion,
lime juice, feta cheese
- Chef Salad** (🌿) 540
Lettuce, tomato, Japanese cucumber,
spicy corn, shallots, Green & black olive, avocado,
Crispy tacos, ranch dressing eggless

Vegan Corner

- Vegan Dumpling Soup** (🌿) 450
Plant-based Gyoza, stuffed wonton
in a light vegetable broth
- Vegan Cheese Beyond Burger** (🌿) 690
Grilled plant-based meat pattie with barbecue sauce,
Cashew cheese, Tomato, Lettuce, onion,
on grilled vegan bun, Served with roasted sweet potato
- Khao Soi Vegan** (🌿) 650
Plant-based Khao soi noodle, chili paste, coconut milk,
Shimeji mushroom, Shallot, pickled lettuce, lime
- Mango Pudding & Sago in Coconut Milk** (🌿) 460
Mango pudding, tropioca in coconut milk, fresh mango,
vegan cream Coconut crispy

AN ITALIAN JOB WOOD FIRED PIZZAS

- Prosciutto di Parma** (🍷, 🥛) 880
Parma ham, shaved parmesan, rocket leaves
- Pizza Pepperoni** (🥛, 🍷) 880
Italian pepperoni, Fresh onion rings, tomato,
mozzarella
- Classic Margherita** (🌿, 🍷, 🥛) 660
Tomato, mozzarella, basil, extra virgin olive oil,
bocconcini
- Pizza Verdure** (🌿, 🍷, 🥛) 660
Vegetables pizza, eggplant, zucchini, mushroom,
bell peppers, Black Olive, mozzarella, tomato

PASTAS

- Linguini Mixed Seafood Aglio Olio** (🍷, 🍳, 🦞) 880
- Spaghetti Beef Bolognese** (🍷, 🥛, 🍳) 780
- Gluten Free Spaghetti** (🌿, 🥛, 🍳) 640
Cherry tomato sauce, basil, extra virgin olive oil
- Penne Carbonara with Bacon** (🍷, 🥛, 🍳) 580

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FROM THE INDIAN CORNER

- Samosa** (🌱, 🍞, 🥛) 510
Fried parcels with vegetables
- Amritsari Corn Ribs, Parmesan Chaat Masala, Smoked Butter** (🌱, 🥛, 🍞) 510
Crispy corn ribs curl, North-Indian inspired spice blend, charcoal smoked butter
- Ricotta Dahi Kebab, Mango Chili Pickle** (🍞, 🥛, 🍌, 🌱) 550
Greek yoghurt & ricotta croquettes stuffed with pickle, crispy kataifi
- Podi Jhinga, Tomato Thokku, Kaffir Lime Pao** (🥛, 🍞, 🌱) 850
Charred river prawns, Coastal Indian inspired spice blend
Serve with chutney and Pao
- Tawa Machli** (🥛, 🍌) 690
Pan seared marinated seabass with onion salad, and mint & coriander dip
- Chicken 65** (🍌, 🍞, 🥛) 510
Spicy deep-fried chicken with beetroot, yoghurt dip

THE CLAY OVEN

- Tandoori Murgh Tikka** (🥛) 1,050
Spices & yoghurt marinated chicken off the bone
- Ajwaini Paneer Tikka** (🌱, 🥛) 950
Yoghurt and red chili marinated, carom seed, cottage cheese cubes

THE INDIAN FAVORITES

[All curries are served with basmati rice & naan bread]

- Mutton Roganjosh** 850
Kashmiri style mutton curry with aromatic spice
- Butter Chicken** (🥛, 🍞) 750
Chicken in creamy tomato gravy
- Mozu's Famous Chicken Tikka Masala** (🥛) 750
Boneless tandoori chicken cooked in tomato & onion gravy
- Choice of Paneer** (🌱, 🥛, 🍞) 650
Choose style, makhani, masala gravy or kadai masala
- Dal Mozu** (🌱, 🥛) 650
24hours slow cooked creamy black lentils, Indian spices

RICES

- Biryani** (🥛) 850
Hyderabadi style slow-cooked rice & chicken served with Yogurt raita
- Saffron Rice** (🌱, 🍌, 🌱) 150
Saffron flavor basmati rice
- Plain Rice** (🌱, 🍌, 🌱) 150
Steamed white basmati rice

TANDOORI BREAD'S

- Choice of Naan Bread** (🌱, 🥛, 🍞) 280
Plain, Garlic, Butter, Chili & Garlic

THE SWEET TREATS

- Brownies Chocolate cake** (🥛, 🍌, 🍞) 420
Vanilla ice-cream
- Our Mango Sticky Rice** (🌱) 380
A traditional Thai dessert, sticky rice with coconut milk, Fresh mango from local farm
- Peanut Raspberry Éclair** (🥛, 🍌, 🍞) 380
Peanut namelaka, Raspberry whip ganache, Éclair
Served with Raspberry Sorbet
- Exotic Fruit Platter** (🌱) 350
Seasonal fruits
- Homemade Ice Creams and Sorbets (price per scoop)** (🥛, 🍌) 200
Ice-cream: Vanilla, Strawberry, Pistachio, Chocolate, Coconut
Sorbet: Lemon Earl Grey, Raspberry, Lychee, Mango, Passion fruit

THE THAI FAVORITES

- Yam Woon Sen Talay** (🌱, 🌱) 800
Thai traditional mixed seafood with glass noodle salad
- Som Tum** (🍌, 🍌, 🌱) 550
Classic Thai green papaya salad tossed with chili, lime, and peanuts. Served with your choice of grilled chicken or shrimp.
- Shrimp Spring Rolls** (🍌) 510
Deep fried shrimp rolls, sweet chili sauce
- Vegetable Spring Rolls** (🌱, 🍌) 410
Deep - fried vegetarian rolls, sweet chili sauce

THE THAI SOUPS

- Tom Yam Goong Soup** (🥛) 590
Spicy hot & sour prawn soup, lemongrass, kaffir lime leaves, Mushrooms
- Tom Kha Gai Soup** (🥛) 510
Chicken soup, coconut milk, lime, galangal

THE NOODLES CORNER

- Phad Spaghetti Kee Mao Gai or Seafood** (🍌, 🌱) 650 / 800
Wok fried spicy spaghetti with herb chicken or seafood
- Phad Thai Goong** (🍌, 🍌) 750
Traditionally Stir-fried rice noodle river prawns
- Phad Thai Gai** (🍌, 🍌) 650
Traditionally Stir-fried rice noodle grilled boneless chicken
- Phad See- Ew** (🍌) 650
Thick rice noodles in soya sauce, kale and a choice of pork or chicken

THE THAI FAVORITES

[All curries are served with Jasmine rice]

- Kung Phad Prik Klea** (🌱) 750
Wok fried Chili & Garlic Shrimp
- Pla Krapong Neung Manaw** (🌱) 750
Steamed seabass, chili & lemon sauce
- Massaman Gai** (🍌) 650
Massaman style chicken curry with peanuts and potatoes
- Gaeng Kiew Wan or Gaeng Kiew Wan Phak** (🌱) 650/550
Green curry with your choice of beef, pork, chicken or vegetables,
- Phad Krapaow** (🍌) 650
Choice of ground beef, chicken, pork or prawns, crab meat, Wok-fried with Basil, garlic & chili
- Khao Phad Khai Dao** (🍌) 650
Wok-fried rice, egg, tomato, fresh lime, choice of shrimp, Pork or Chicken, crab meat
- See Khrong Moo Ob** (🍌, 🍌, 🍌) 670
Tender, slow-cooked pork ribs.
Choice of sauces:
Peppercorn Sauce, BBQ Sauce, or Spicy Thai Sauce.

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