

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
- Grilled Vegetables Sandwich** (🌿, 🍷, 🍷) 690
Marinated grilled vegetables, red bell peppers, zucchini, onion
Spinach, basil, Fresh mozzarella

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

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

- Mediterranean Seafood Skewer & Salad** (🌿, 🍷, 🍷, 🍷) 850
Marinated grilled mix seafood, Kale, rocket leaves,
Roasted red capsicum, chickpea, shallots, cucumber
Feta cheese, pine nuts
- 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
- Liguine Aglio Olio with Mock Duck** (🌿) 580
Linguine pasta, garlic, chili, cherry tomato, basil, Olive oil,
Mock duck
- Tofu Satay Roll** (🌿) 690
Baked Tortilla wrap filled with grilled tofu and vegetables
Served with Thai style creamy peanut sauce
- Vegan Cheese Beyond Burger** (🌿) 690
Grilled plant based meat pattie with barbecue sauce,
Cashew cheese, Tomato, Lettuce, onion, ongrilled 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

- Frutti di Mare** (🍷, 🍷) 1,200
Tomato, mozzarella, prawns, squids, scallops, olive
- 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

🍷 = Dairy 🍷 = Egg 🍷 = Gluten 🍷 = Nut 🌿 = Vegetarian
🌾 = Gluten Free 🍷 = shellfish 🌿 = Vegan

*All prices are in Thai baht and subject to 10% service charge and 7% government tax

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FROM THE INDIAN CORNER

Samosa lamb / Chicken / Vegetarian (🍞, 🥛)	690 / 590 / 510
Fried parcels with lamb or chicken or vegetables	
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
Chocolate 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	200
(price per scoop) (🥛, 🥚, 🍞)	
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 Tod (🍞, 🍞)	510
Fried papaya salad with prawn or soft crab	
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	
Yen Ta Fo (🍞)	510
Noodles soup with fish & squid balls, red bean curd	

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	
Wok Fried Chinese Noodles (🍞)	650
Yellow noodles, vegetables, choice of shrimp, chicken, tofu	

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,	
Gai Phad Medmamuang (🥚, 🍞, 🍞)	650
Stir-fried chicken, cashews, chili, onion, capsicum	
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	
Phad Krapaow Vegan Crispy Pork (🌱)	550
With fresh red chili, garlic, hotbasil, soya sauce	

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