

Food & Beverage Menu

ESTD. 2018



BEER



Smoking Hot, Grill Master!



WWW.MOJO-PATONG.COM

@mojopatong

@mojopatong

063-136-6899

Additional 3% charge for credit card payments
We accept only



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OUR BRANDS



The Kitchen Restaurant & Bistro Thai & International Cuisine

The Kitchen is where you experience the best of International & Thai cuisine. Whether you're craving Tom Yam Kung, aromatic fried rice, a quality steak, or a juicy burger, with locations all over Thailand, The Kitchen has you covered.



📍 Patong, Phuket 📱 ThekitchenPatong 📞 Phone: 089 591 9062

MOZZA BY COCOTTE

Mozza Patong celebrates the simple goodness of "mom's style" Italian cooking with fresh, top-notch ingredients. Savor brick oven-baked pizzas and handcrafted pasta dishes. Our warm, welcoming atmosphere makes every visit feel like a warm family gathering.



📍 Patong, Phuket 📱 mozzapatong 📞 Phone: 062 256 8991

STREET THAI & INTERNATIONAL CUISINE

Street Patong is a Thai & International restaurant located in the heart of Patong. Our specialties draw inspiration from Asian culinary traditions, and you can also find classic western food like pizza, burgers, steak, and pasta. It's food heaven you can't miss!



📍 Patong, Phuket 📱 streetpatong 📞 Phone: 083 226 3020

SUMMER SEASIDE RESTAURANT

Summer Seaside in Phuket offers a unique dining experience with picturesque views of the beach. The menu is a delightful blend of Mediterranean-inspired dishes and Thai cuisine, with a heavy emphasis on seafood. It's the go-to restaurant for a relaxing dining experience in Phuket.



📍 Patong Beach, Phuket 📱 summerseaside 📞 Phone: 096 637 3530

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CHEESE & COLD CUTS



CHEESE BOARD



COLD CUTS BOARD



MOJO FARMER BOARD

CHEESE BOARD

390.-

A selection of 3 cheeses served with condiments

COLD CUTS BOARD

390.-

A selection of 3 cold cuts served with condiments

MOJO FARMER BOARD

720.-

A selection of 3 cheeses and 3 cold cuts served with condiments

Chorizo

140.-

Parma Ham

150.-

Paris Ham

140.-

Swiss Emmental

140.-

Gorgonzola
(Blue Cheese)

140.-

Parmesan

150.-

/ 40 GR.



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APPETIZER



TRUFFLE & CHEESE FRITTERS

Cheese / truffle / truffle mayonnaise

270.-



CHEESE BITES

Deep fried soft Bechamel
/ Fontal

270.-



FOIE GRAS TERRINE

Marinated Foie gras mousse terrine /
brioche bread / onion compote

450.-



PARMA BRUSCHETTA 🐷

Garlic toasted bread / Parma ham / burrata/
cherry tomatoes / EVOO

290.-

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APPETIZER



CALAMARI

Crispy calamari / lemon /
tartar sauce

270.-



SHRIMP & STRACCIATELLA

Poached shrimp ball /
stracciatella / melon salad

270.-



SALMON TARTARE

Hand cut salmon /
walnuts / chives

390.-



COD FISH CROQUETAS

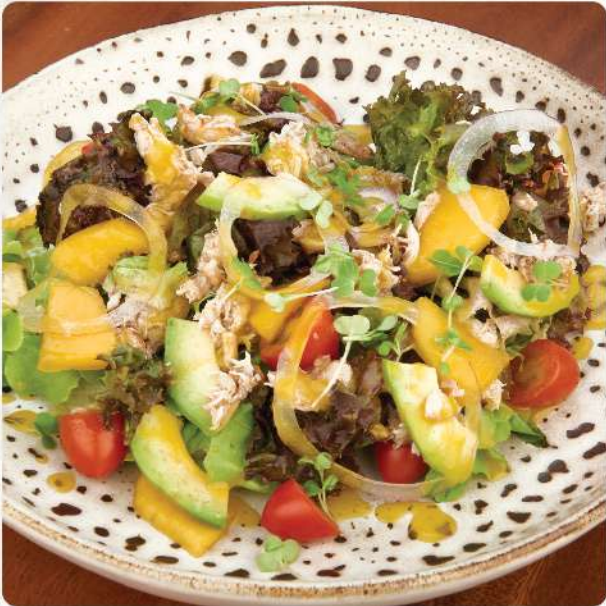
Crispy potato & fish croquette /
garlic aioli / parsley

270.-

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STARTER



PHUKET CRAB SALAD

Lettuce salad / crab meat / chilli / avocado / cherry tomatoes / mango lemon dressing / lemon mayonnaise

390.-



BEEF SALAD

Rolled Black Angus beef carpaccio / cheese / mixed green salad / cherry tomato / onion / balsamic dressing / Parmesan crumble

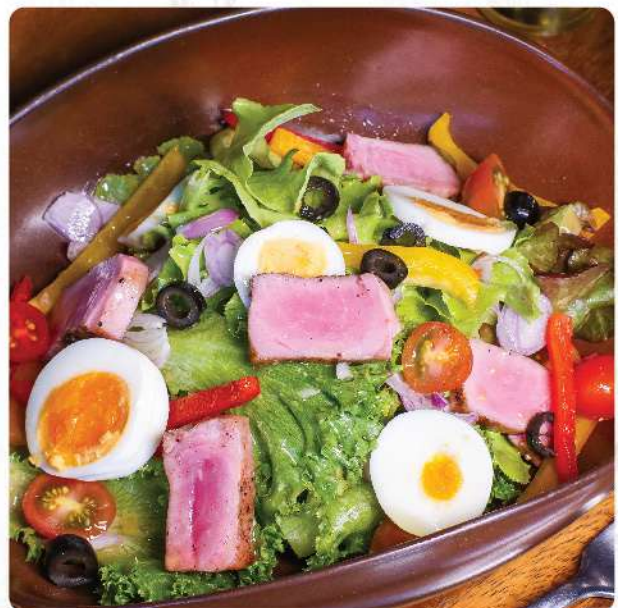
390.-



BEEF CARPACCIO

Finely sliced Angus beef / pesto / parmesan / rocket

390.-



NICOISE SALAD

Mesclun salad / grilled tuna loin / boiled egg / bell peppers / black olives / red onions

390.-

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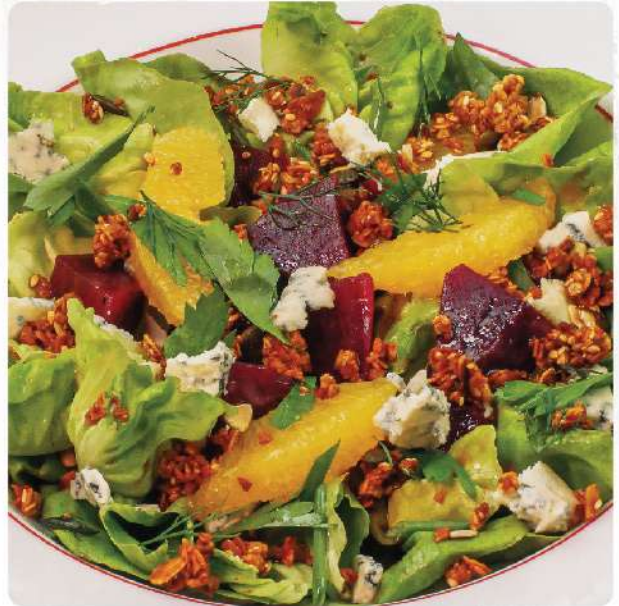
STARTER



CAESAR SALAD

Romaine lettuce / chicken /
parmesan / croutons /
Caesar dressing with anchovies

360.-



BEETROOT SALAD

Lettuce / orange segment /
blue cheese / granola /
fresh herb / vinaigrette

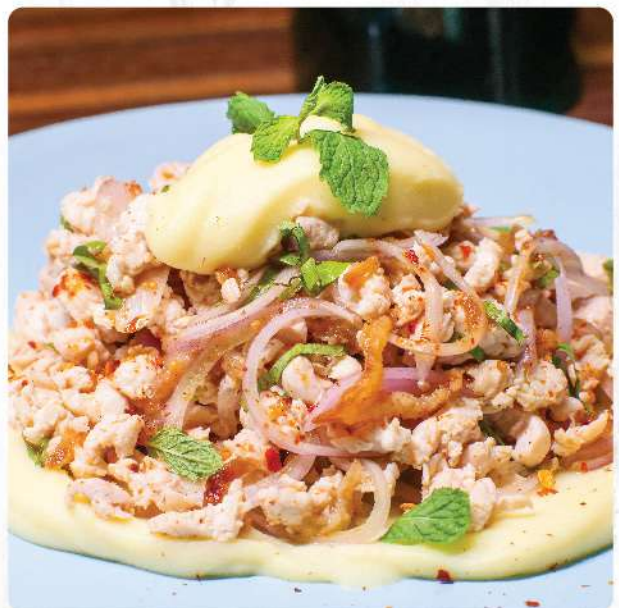
360.-



BURRATA & TOMATO

125gr burrata / tomato confit /
balsamic caramel

420.-



LAAB MOJO

Thai style minced chicken / red onion /
fresh Thai herbs / mashed potato

340.-

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ARTISANAL PIZZA



MARGHERITA

San Marzano tomato /
Mozzarella / basil

320.-



BELL PEPPER & CHICKEN

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

420.-



VEGETARIAN

San Marzano tomato / Mozzarella /
broccoli / tomatoes / mushroom /
artichokes / olives

420.-



4 CHEESE

Mozzarella /
Gorgonzola / Parmesan /
Taleggio

440.-



PARMA & BURRATA 🐷

San Marzano tomato / Parma
ham 16 months / stracciatella burrata /
cherry tomatoes / basil

510.-

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ARTISANAL PIZZA



HAWAIIAN 🐷

San Marzano tomato / black olives /
mozzarella / ham / pineapple / bell pepper

420.-



SHRIMP ARRABBIATA

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

420.-



CHORIZO 🐷

San Marzano tomato /
mozzarella / spicy chorizo

420.-



BOLOGNESE

San Marzano tomato / mozzarella /
ground Angus beef / parmesan

430.-



SMOKED SALMON

Smoked salmon / rocket salad /
red onion / mozzarella / cream

420.-

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PASTA & RISOTTO



BOLOGNESE

Spaghetti /
Angus beef ragu /
tomato sauce / parmesan

380.-



CARBONARA

Spaghetti /
bacon / parmesan /
egg yolk

380.-



PENNE CREAM MUSHROOM

Penne / mushroom cream /
fresh mushroom

360.-



SALMON CARBONARA

Penne / fresh salmon / smoked salmon
/ creamy sauce / parmesan

380.-



VONGOLE SPAGHETTI

Spaghetti / fresh clams / parsley /
butter / white wine sauce

360.-



SPAGHETTI AGLIO OLIO & SHRIMP

Spaghetti / garlic / oil /
chili / shrimp / cherry tomato

440.-

All prices are subject to government taxes 7%

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PASTA & RISOTTO



MUSHROOM RISOTTO

Carnaroli rice / parmesan / mushroom / creamy butter

490.-



TRUFFLE RISOTTO

Arborio rice / truffle cream / fresh truffle

510.-



TAGLIATELLE DUCK RAGU

Homemade Tagliatelle / slow cooked duck Ragu / fresh thyme

450.-



RAVIOLI SPINACH & RICOTTA

Ravioli with spinach ricotta / sauteed tomato concasse / basil / parmesan

410.-



SEAFOOD SPAGHETTI

Spaghetti / mixed seafood / prawn / lobster bisque

510.-



TAGLIATELLE BEEF RAGU

Tagliatelle / slow cooked Wagyu beef cheek / parmesan

490.-

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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



RIB EYE
(300gr)

Black Angus 270 days

1,090.-



HANGER STEAK
(250gr)

Black Angus 150 days

990.-



TENDERLOIN
(250gr)

Black Angus
270 days

1,090.-



LAMB RACK
(Half rack 360gr or
Full rack to share 720gr)

Australian Baby Lamb

950.- / 1,840.-

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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	3,790.-

SIDE DISHES

Rice.....	50.-
French Fries.....	100.-
Creamy Spinach	110.-
Carrots & Shallots	110.-
Sautéed mushrooms.....	120.-
Rosemary Potatoes	90.-
Mashed Potatoes	110.-
Eggplant Parmigiana.....	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



Cheese Burger

Fish Burger

MOJO's Burger

Chicken Avocado

All burgers are served with French fries

CHICKEN AVOCADO..... 390.-

Crispy free range chicken /
avocado mayonnaise / cheddar cheese

FISH BURGER..... 390.-

Crispy fish patty / lemon / tartar sauce /
cheddar cheese

MOJO'S BURGER 🐮 440.-

Black Angus beef patty / cheddar cheese / bacon /
caramelized onion / pickle / tomato / lettuce

CHEESE BURGER 440.-

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



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SIGNATURE



510.-

BEEF BOURGUIGNON

72h slow-cooked Wagyu beef cheek / red wine sauce / baby carrots / mashed potatoes



540.-

BEEF TARTARE

Hand-cut Black Angus beef / parmesan / extra virgin olive / fresh egg yolk / served with French fries



790.-

SMOKED BEEF SHORT RIBS

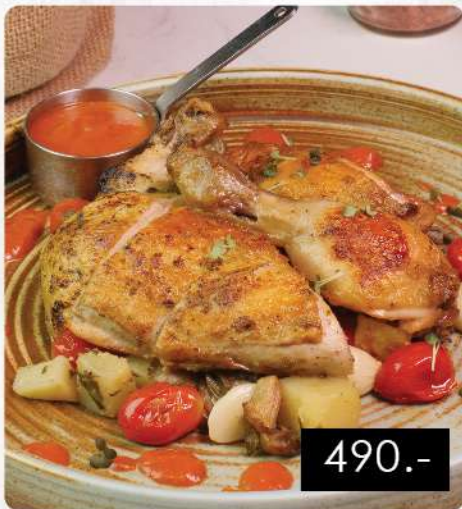
24h slow cooked smoked Black Angus short rib / mashed potatoes / spinach / gravy sauce



720.-

ROASTED LAMB LOIN

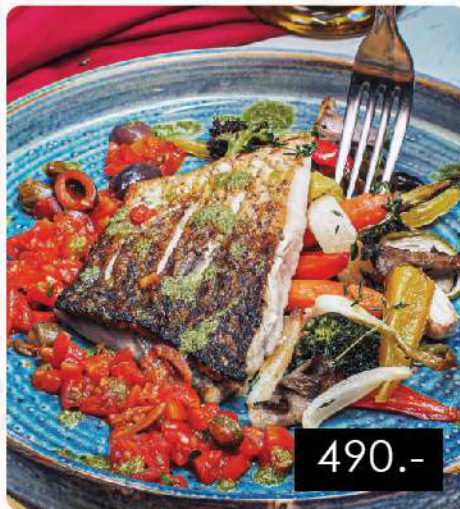
Roasted lamb loin / herb crust / mustard sauce / seasonal vegetables



490.-

ROASTED CHICKEN & VEGETABLE

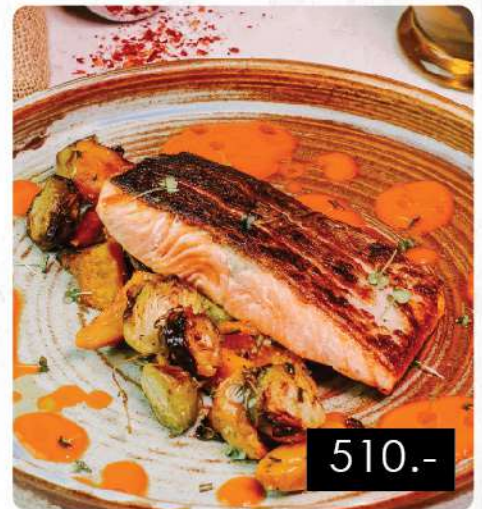
Roasted chicken / potatoes / tomato / mushroom / tangy tomato sauce



490.-

SEABASS LIVORNESE

Pan-seared seabass / roasted vegetables / cherry tomatoes / capers / black olives



510.-

SALMON & BELL PEPPER SAUCE

Pan-seared salmon steak / roasted brussels sprouts / pumpkin / spicy bell pepper sauce

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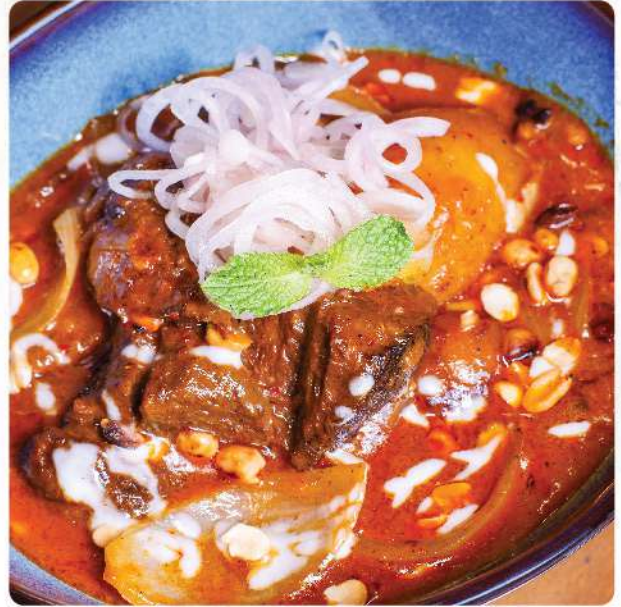
THAI FOOD



STIR FRIED SEAFOOD WITH GARLIC

Thai style stir fried mixed seafood / garlic / chili

360.-



MASSAMAN BEEF CHEEK

12 h slow cook Wagyu beef cheek / Massaman curry / coconut milk / potatoes / onions / roasted peanuts / served with rice

490.-



TOM YUM KUNG

Hot & sour soup with prawns / galangal / kaffir lime leaves / lemongrass / served with rice

340.-



PANANG KAI

Curry with sautéed chicken / kaffir leaves / coconut milk / served with rice

310.-

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THAI FOOD



PAD THAI KAI / KUNG

Stir fried rice noodles / tamarind / peanuts /
bean sprouts / spring onions / choice of chicken or prawns

310.-/340.-



MOJO BEEF KAPRAO

Thai style stir fried Black Angus beef /
eggplant / tomato / zucchini / onion /
served with rice

390.-



KAO PAD SAPPAROT KAI / KUNG

Thai style fried rice / pineapple /
cashew nuts / raisins / choice of chicken or prawns

330.-/360.-



KAO PAD KAI / KUNG

Thai style fried rice / onions /
tomatoes / choice of chicken or prawns

310.-/340.-

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DESSERT



TROPICAL PANNA COTTA

Creamy coconut panna cotta / mango sorbet / crumble / mango pineapple salad

260.-



70% DARK CHOCOLATE LAVA

Dark chocolate lava / fruit salad / Tahitian vanilla ice-cream

260.-



TIRAMISU

Mascarpone cream / coffee / lady finger / coffee crumble

260.-



STICKY TOFFEE COOKIE

Half baked cookie / salted butter caramel / Tahitian vanilla ice-cream

260.-



APPLE CRUMBLE

Warm apple compote / crumble / vanilla ice-cream

260.-



PARIS BREST

Choux pastry / roasted hazelnuts / homemade hazelnut cream

260.-

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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

270.-



BANANA SPLIT

Vanilla ice cream / dark chocolate ice cream / strawberry sorbet / banana fruit / chocolate sauce / whipped cream

270.-



RED FRUITS

1 scoop strawberry / 1 scoop raspberry sorbet / red fruits sauce / whipped cream

220.-



1 Scoop	80.-
2 Scoops	150.-
3 Scoops	220.-
Extra Whipped Cream	40.-

Choose your flavors

- Bourbon vanilla
- Dark chocolate
- Raspberry
- Coconut
- Strawberry sorbet
- Coffee
- Caramel "Fleur de sel"
- Mango sorbet
- Lemon sorbet

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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.-



HOMEMADE MOJO SODA



Strawberry	140.-
Giffard strawberry syrup, lime juice, soda water	
Blueberry	140.-
Giffard blueberry syrup, lime juice, soda water	
Kiwi	140.-
Giffard kiwi syrup, lime juice, soda water	
Lychee	140.-
Giffard lychee syrup, lime juice, soda water	

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DRINKS

COFFEE & TEA

	 hot	 Iced
Espresso	80.-	
Americano	90.-	100.-
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.-



SMOOTHIES 110.-

- Watermelon
- Banana
- Pineapple
- Mixed Fruits
- Berries
- Mango
- Lemon
- Strawberry

MILKSHAKES 150.-

- Strawberry
- Vanilla
- Chocolate
- Chocolate Cookie



Ask the staff for special flavours



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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 (VSOP)	240.-
Jagermeister	180.-
Peppermint HW	160.-
Amaretto HW	140.-
Irish Coffee	250.-

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COCKTAILS 250.-

 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	 RISING SUN Chivas Regal, pineapple juice, lemon juice & syrup angostura	 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	 TEQUILA SUNRISE Olmeca Tequila Gold, orange juice, grenadine

SIGNATURES 280.-

 ROYAL MOJITO Havana Club 3 Years, palm sugar, fresh mint & sparkling wine	 APEROL SPRITZ Aperol, sparkling wine & soda water	 NEGRONI Beefeater, Martini Rosso & Campari	 ESPRESSO MARTINI Absolut Vodka infused with vanilla, coffee liqueur & butterscotch syrup
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●○○ Mild

●●○ Moderate

●●● Strong

MOCKTAILS 190.-

 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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