



A Warm Welcome to The Cosy Fisherman

Welcome to an exquisite dining experience at the Cosy Fisherman, where we celebrate the art of fine dining and the exploration of locally-sourced ingredients right here in the enchanting locale of 'Koh Samui'.

Our culinary philosophy revolves around collaboration with esteemed local producers, and our dynamic team, led by Executive Chef Karl Vanstraelen and our Thai Chef, Khun Wut, is dedicated to crafting a memorable dining experience for you.

Every dish on our menu is meticulously crafted to engage every facet of your senses. Our commitment to quality extends to the infusion of a diverse array of spices and condiments, imparting a global essence to our offerings. To tailor your dining experience to perfection, please share your spice preferences with our adept restaurant team, ensuring that each dish aligns with your comfort.

**MILDLY SPICY – experience an ephemeral, tingling sensation that delicately graces your palate.*

**MEDIUM SPICY – enjoy a nuanced awakening, delivering a subtle kick to the lips and tongue.*

**HOT SPICY – embark on an exotic journey, a carefully curated spice symphony unfolding from your lips to your belly; an adventure reserved for aficionados of the fiery allure of Thai cuisine.*

Your enjoyment is our top priority, and we invite you to savor every moment of your culinary journey with us.

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** Prices are excluded 10% taxes - Credit card 3% fee from bank*



Savory Introductions to Delight Your Palate

Handcrafted Spring Rolls (190)

Delicate medley of glass noodles, carrots, spring onions, and crisp salad.

Thai Spice-Infused Chicken Satay (190)

Succulent chicken, delicately marinated, served with luscious peanut sauce

Shrimp Gyoza (220)

Succulent shrimp and vegetables encased in delicate dumplings, paired with exquisite plum sauce

Smoked Salmon Focaccia (280)

A harmonious ensemble of focaccia, premium smoked salmon, sour cream, capers, and dill

Prosciutto e Melone (320)

Parma ham paired with luscious melon, complemented by rocket greens and cherry tomatoes

Parmigiana di Melanzane (220)

Sublime layers of baked eggplant, rich tomato sauce, and Parmigiana cheese in this Italian classic

Baked mussels with white wine sauce (280)

New Zealand mussels bathed in a delicate white wine sauce, adorned with a sprinkle of fresh parsley

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Epicurean Journey with Our Exquisite Starters

Harvested Sea Scallops (320)

Essence of Hokkaido scallops, accompanied by sweet potatoes, a delicate dry fish soup, and finished with the aromatic touch of kefir lime oil

Gambas Al Ajillo (320)

Succulent shrimps, aromatic garlic, a hint of dry chili, and a drizzle of olive oil, harmonizing in a symphony of Spanish flavors

Tuna Avocado Mango Tartare (360)

A masterpiece of fresh tuna, creamy avocado, and ripe mango, harmonized with a delicate passion fruit dressing

Butter-Glazed Eggplant (180)

Delight in the sumptuous simplicity of tender eggplant adorned with teriyaki sauce, elegantly accompanied by a bed of quinoa

Crispy Squid Salad (290)

Lab-seasoned squid, Thai sauce, fragrant mint, crunchy peanuts, and roasted rice, woven together for a symphony of culinary refinement

Summer Symphony Roll (220)

Blend of fresh carrots, mango, and vibrant vegetables delicately encased, accompanied by a tantalizing ginger sauce

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A Culinary Garden Symphony

Caesar Salad (350)

Grilled chicken atop a bed of fresh salad, punctuated with anchovies, a perfectly poached egg, crispy bacon, shaved parmesan cheese, and accompanied by delectable garlic bread

Goat Cheese Salad (390)

A delightful mix of green salads adorned with goat cheese, served alongside tempting garlic bread

A Culinary Sea Symphony

Tuna Steak (520)

Experience culinary excellence with a half-cooked tuna steak accompanied by a medley of ratatouille and fragrant yellow rice

Prawn Tower (690)

Delight in a tower of grilled prawns, garden-fresh vegetables, truffle-infused mashed potatoes, and a luscious pepper sauce

Snapper Fish in Red Sauce (450)

Savor the essence of snapper fish fillet in a rich red sauce, paired with Chinese broccoli, tortellini, and mushrooms

Salmon Fillet Potatoes Roll (520)

Unwind with the sublime harmony of salmon fillet rolled with potatoes, served alongside linguine and a delightful pesto sauce

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Culinary Farmer Symphony

Australian Beef Tenderloin (780)

Accompanied by truffle mashed potatoes, fresh vegetables, and a truffle sauce

Lamb Shank (490)

Steaming lamb shank, accompanied by stir-fried carrots and a mashed potato

Stuffed Marinated Chicken Cannelloni (320)

Marinated minced chicken enveloped in pasta sheets, creating a sumptuous dish

YOUR CULINARY EXPERIENCE WITH OUR SIDES

Roasted Vegetables / Ratatouille (90)

French Fries / Mashed Potatoes (170)

Roasted Potatoes / Baby Potatoes (170)

Steamed Rice (40)

Yellow Rice / Garlic Rice (90)

Elevate your dining experience by pairing your main courses with our selection of sides.

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A Symphony of Hot Soups

French onion soup (220) 

Caramelized onions in a hearty beef broth, topped with melted cheese and toasts

Lobster bisque soup (390)

Creamy and velvety soup infused with the delicate flavor of lobster

Handcrafted Delights from our Pasta Atelier

Ravioli river prawn (450)

Ravioli, prawns, mushroom sauce

Linguine alle Vongole (350)

Linguine, vongole, garlic, parsley, white wine

Fettuccine chorizo (320)

Fettuccine, chorizo, bell peppers, basil, cream

Gnocchi alla gorgonzola cheese (320)

Potato gnocchi, cream, gorgonzola

Fettuccine seafood (450)

Fettuccine, seafood, bell peppers, basil, tomatoes

Spaghetti rock lobster (450)

White wine or tomato sauce, lobster

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Gems from Thailand's Culinary Heritage

Massaman chicken or Lamb shank (280/490)

Massaman Curry with a choice of Chicken or Lamb, artfully crafted with tender meat, potatoes, onions, and a velvety blend of peanuts and coconut milk, presenting an exquisite fusion of flavors and culinary refinement.

Penang curry salmon (490)

Penang curry, harmoniously blending coconut milk, succulent salmon, and aromatic kaffir lime leaves for a refined and flavorful dining experience

Tom yam prawn (350)

Featuring succulent prawns, enhanced by the delicate infusion of galangal, lemongrass, mushrooms, onions, cherry tomatoes, and kaffir lime leaves, presenting a culinary masterpiece

Fried chicken cashew nuts (260)

Featuring tender chicken, premium cashew nuts, sautéed onions, mushrooms, bell peppers, spring onions, and carrots, harmoniously crafted to perfection

Fried rice pineapple (390)

Succulent prawns, fragrant rice, delicate egg, sweet pineapple, and crunchy cashew nuts, culminating in a harmonious symphony of flavors

Pad Thai chicken or prawns (280/350)

Distinguished Pad Thai, featuring expertly prepared noodles, tofu, bean sprouts, carrots, spring onions, and shallots, offering a symphony of flavors

Pad kra pao pork or chicken (220)

Delight your senses with our exquisite stir-fried dish, expertly combining succulent pork or chicken with garlic, chili, and aromatic basil leaves, presenting a culinary masterpiece

Fish of the day (590)

Catch of the day, expertly crafted in Thai style, your choice of either grilled or oven-baked preparation Enhance your experience as our skilled team delicately cuts the fish right before you for utmost freshness and culinary excellence

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Young Gourmands' Selection:

Handcrafted Delights from Our Children's Menu

Spaghetti cheese (150)

Al dente spaghetti enveloped in a rich and savory cheese sauce

Spaghetti meatballs with tomato sauce (250)

Perfectly cooked spaghetti topped with savory meatballs and a flavorful tomato sauce

Chicken nuggets (150)

Crispy, golden bites of tender chicken, made with care for a delicious, comforting treat

Fish and chips (390)

Crispy, battered fish served with golden fries, a classic and satisfying dish

Fried chicken and chips (220)

Crispy, succulent fried chicken paired with golden, seasoned potato chips for a delightful and satisfying meal

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Culinary Finesse from Our Dessert Atelier

Suggestion of the Bakery's team (190)

A delectable suggestion crafted by our skilled bakers for a delightful treat

Mango Sticky Rice (290)

Sweet glutinous rice paired with ripe mango slices, drizzled with coconut milk

Crème Brûlée (250)

A velvety vanilla custard with a caramelized sugar crust, creating a delicate balance of creamy and crisp textures in this classic French dessert

Dark and white chocolate mousse (350)

Layers of velvety dark and white chocolate mousses, creating a harmonious blend of rich, decadent flavors and a lusciously smooth texture

Tiramisu (250)

Layers of coffee-soaked ladyfingers and mascarpone cream, topped with cocoa, creating a timeless and indulgent Italian dessert

Coconut like a bounty (290)

A dessert reminiscent of the popular Bounty chocolate bar, featuring a coconut-infused creation that combines sweet coconut filling with a luscious chocolate coating

Ice cream sundae (220)

A delightful treat featuring scoops of creamy ice cream adorned with indulgent toppings, such as hot fudge, whipped cream, and sprinkles, creating a classic and satisfying dessert

Sorbets (120)

Coconut, Chocolate, Vanilla

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