

A Warm Welcome to The Cosy Maenam Beach Resort

We take immense pride in offering an exceptional dining experience at The Cosy, situated in Maenam Beach, Koh Samui. Our chefs, Khun Yai and second, Khun Ao, with their team, specialize in both Thai and European cuisine, ensuring a diverse and exquisite menu. We are committed to using the freshest local ingredients to prepare our dishes, with a focus on homemade and made-to-order meals. As a result, some dishes may take a little longer to prepare, but we guarantee it's worth the wait for the unparalleled quality and taste.

Our Commitment to Excellence

At The Cosy, we are passionate about fine dining and the pursuit of high-quality culinary experiences. We have partnered with several local producers to source the finest ingredients, supported by our creative and dynamic team.

Every meal is meticulously crafted to stimulate all your senses, with a variety of spices and condiments that bring an international flavour to your plate. To ensure your comfort and satisfaction, please inform our restaurant team of your preferred level of spiciness:

Mildly Spicy

A gentle touch of heat that will leave you with a mild tingling sensation in your mouth.

Medium Spicy

A balanced level of spice that will awaken your senses with a slight kick to the lips and tongue.

Hot Spicy

For those familiar with the fiery heat of Thai cuisine, these dishes pack an exotic punch that can spread from your lips to your belly. Handle with care.

We warmly welcome you to The Cosy, where every meal is a celebration of flavours and a testament to our dedication to culinary excellence.

The prices exclude a 10% service charge

Appetizers to Begin Your Journey

Start your culinary adventure with our carefully curated appetizers, each designed to tantalize your taste buds and set the stage for a memorable meal

Homemade Spring Rolls

120 THB

Delicately rolled with fresh carrots, glass noodles, salad, and spring onions, these spring rolls offer a delightful crunch and refreshing flavors. Perfectly paired with a tangy dipping sauce.

Homemade French Fries

100 THB

Crisp on the outside and tender on the inside, our homemade French fries are hand-cut and fried to golden perfection. An ideal snack or side dish.

Bruschetta Mozzarella

120 THB

A classic Italian appetizer featuring toasted bread topped with juicy tomatoes, creamy mozzarella, olive oil, and fragrant basil. A harmonious blend of fresh and savory tastes.

Chicken Satay

130 THB

Enjoy three mini skewers of tender chicken marinated in aromatic spices, grilled to perfection, and served with a rich peanut sauce and fresh cucumber slices. A delightful taste of Southeast Asia.

Bruschetta with Salmon

220 THB

Experience a gourmet twist with our bruschetta topped with succulent smoked salmon, creamy avocado, capers, and a hint of lemon. A sophisticated and flavourful appetizer.

Hummus and Pitta Bread

180 THB

Creamy and smooth hummus served with warm, soft pitta bread. A deliciously healthy and satisfying appetizer that's perfect for sharing or enjoying on your own.

The prices exclude a 10% service charge

Garden-Fresh Salads

Enjoy the vibrant flavors of our garden-fresh salads, crafted from the finest seasonal produce for a truly refreshing experience

Goat Cheese Salad

220 THB

A vibrant mix of fresh greens paired with creamy goat cheese and served with a side of crispy garlic bread. This salad offers a perfect balance of flavors and textures, ideal for a light and satisfying meal.

Caesar Salad

280 THB

A classic Caesar salad featuring grilled chicken, crisp romaine lettuce, anchovies, a perfectly cooked egg, crispy bacon, and shaved parmesan cheese. Complemented by our homemade garlic bread, this dish is a timeless favorite.

Tuna Avocado Mango Tartare

350 THB

Indulge in a delightful combination of fresh tuna, ripe avocado, and sweet mango, drizzled with balsamic vinegar and served on a bed of rocket leaves. Accompanied by garlic bread, this tartare is a refreshing and sophisticated choice.

Chickpeas Potatoes Feta Salad

350 THB

A hearty and wholesome salad featuring tender chickpeas, roasted potatoes, and crumbled feta cheese. This dish is a nutritious and flavorful option that will leave you feeling satisfied.

Marinated Fish Carpaccio

290 THB

Thinly sliced fresh fish marinated in a zesty blend of capers, parsley, onions, and passion fruit juice, with a hint of lemongrass. Served with garlic bread, this carpaccio is a light and flavorful appetizer.

Avocado Salad

280 THB

A delightful mix of creamy avocado, fresh onions, and juicy tomatoes on a bed of crisp salad greens. Paired with garlic bread, this salad is a refreshing and healthy choice.

The prices exclude a 10% service charge



Artisanal Homemade Pastas

Delight in the craftsmanship of our artisanal homemade pastas, elegantly paired with sumptuous sauces that bring a touch of Italy to your plate

Choice of Spaghetti, Penne, Fettuccine, or Gnocchi

Select your preferred type of pasta for any of our delectable sauces:

Seafood

280 THB

A rich and savory sauce brimming with a medley of fresh seafood. Perfectly seasoned to complement your choice of pasta, this dish offers a taste of the ocean with every bite.

Bolognese

260 THB

A traditional Italian favorite featuring a hearty meat sauce made with ground beef, tomatoes, and a blend of aromatic herbs. This classic bolognese is a comforting and satisfying choice.

Truffle Mushroom

290 THB

Indulge in the luxurious flavors of truffle and mushroom, combined in a creamy and aromatic sauce. This exquisite dish is perfect for those who appreciate the finer things in life.

Cream Cheese

220 THB

A smooth and velvety cream cheese sauce that adds a delightful richness to your pasta. Simple yet indulgent, this dish is a comforting option for any cheese lover.

Carbonara

250 THB

A classic Roman dish made with crispy bacon, eggs, and parmesan cheese, tossed in a creamy sauce. This carbonara is a delightful blend of flavors and textures that will leave you wanting more.

The prices exclude a 10% service charge



Homemade Pizza

Savor the authentic taste of our homemade pizza, crafted from scratch with the finest ingredients and baked to perfection

Margherita

220 THB

A timeless favorite with a base of tomato sauce, topped with mozzarella and fresh basil. Simple yet delicious.

Four Cheeses

290 THB

Indulge in the rich flavors of four cheeses: mozzarella, goat cheese, blue cheese, and parmesan. A cheese lover's dream.

Royale

250 THB

A delightful mix of tomato sauce, ham, mozzarella, mushrooms, and olives. A perfect balance of savory toppings.

Pepperoni

290 THB

Spicy pepperoni, olives, and mozzarella on a tomato sauce base. A classic pizza with a kick.

Hawaiian

250 THB

A sweet and savory combination of tomato sauce, mozzarella, pineapple, and ham. A tropical twist on a traditional pizza.

Seafood

320 THB

A seafood lover's delight with squid, shrimps, and mussels on a perfectly baked crust. Fresh and flavorful.

The prices exclude a 10% service charge



European-Inspired Main Courses

Indulge in our European-style main courses, where traditional flavors meet contemporary flair

Chicken Breast with Mushroom Sauce

290 THB

Grilled chicken breast served with grilled vegetables, mashed potatoes, and a rich mushroom sauce. A wholesome and satisfying dish.

Chicken Skewer

290 THB

Grilled chicken skewers accompanied by a mixed salad, French fries, and a mushroom sauce. Perfect for a light yet fulfilling meal.

Beef Skewer

380 THB

Grilled beef skewers served with a mixed salad, French fries, and a pepper sauce. A robust and flavorful choice.

Australian Beef Tenderloin

520 THB

200 grams of premium Australian beef tenderloin, served with truffle mashed potatoes, grilled vegetables, and a red wine sauce. A gourmet delight.

Cosy Beef Burger

290 THB

A juicy beef patty topped with cheddar cheese and caramelized onions, served with salad and homemade French fries. A classic and satisfying burger.

Tuna Fettuccine Steak

390 THB

Half-cooked tuna served with fettuccine in a curry cream sauce. A fusion of flavors that will tantalize your taste buds.

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European-Inspired Main Courses with Thai Flavors

Savor the elegance of our European-inspired main courses, where classic recipes are enhanced with vibrant Thai flavors, creating a harmonious blend of tradition and innovation

Atlantic Salmon Steak

390 THB

Half-cooked salmon served with spinach, bell pepper, asparagus, and a white wine cream sauce. A light and elegant dish.

King Tiger Prawn

480 THB

Grilled king tiger prawn served with truffle mashed potatoes, grilled vegetables, and a bisque sauce. A luxurious seafood experience.

Fish of the Day

360 THB

Grilled or fried according to availability, served with seafood sauce, garlic butter, and rice. Fresh from the market, prepared to perfection

Artisan Sandwiches

Delight in our thoughtfully crafted sandwiches, each a harmonious blend of fresh ingredients

Ham Cheese Sandwich

240 THB

A classic combination of savory ham and melted cheese, topped with fresh tomatoes and crisp salad. Served with mayonnaise and a side of homemade French fries for a perfect meal.

American Sandwich

280 THB

Juicy beef steak paired with fresh salad, tomatoes, and cheese, all nestled in a soft bun. Accompanied by French fries, this sandwich is a hearty and satisfying choice.

Club Chicken Sandwich

290 THB

A towering delight with layers of chicken, crispy bacon, egg, mayonnaise, salad, tomatoes, and cheese. Served with French fries, this club sandwich is a fulfilling and flavorful option.

The prices exclude a 10% service charge

Thai Cuisine with Specially Curated Dishes

Explore the rich and diverse flavors of Thai cuisine with our specially curated dishes, each crafted to deliver an authentic and unforgettable culinary experience

Chicken Cashew Nut

190 THB

Tender chicken stir-fried with bell peppers, cashew nuts, spring onions, and chili paste. Served with rice.

Pad Kra Praw Chicken or Pork

190 THB

Your choice of chicken or pork stir-fried with basil leaves, chili, garlic, and oyster sauce. Served with rice.

Deep-Fried Prawn with Tamarind

350 THB

Crispy prawns served with a tangy tamarind sauce, red onions, and garlic. Served with rice.

Fried Rice with Pineapple and Prawns

280 THB

A flavorful fried rice with prawns, egg, pineapple, onions, cashew nuts, and bell peppers.

Sweet and Sour Chicken or Pork

180 THB

Chicken or pork stir-fried with bell peppers, cucumber, spring onions, and tomatoes in a sweet and sour sauce. Served with rice.

Panang Curry Chicken or Pork

180 THB

Chicken or pork cooked in a rich Panang curry with coconut milk and kaffir lime. Served with rice.

Red Curry Beef or Chicken

280 / 180 THB

Beef or chicken cooked in a fragrant red curry with pineapple, eggplant, cherry tomatoes, kaffir lime, and red chili. Served with rice.

Flavors of Thailand and aromatic soups

Immerse yourself in the vibrant flavors of Thailand with our expertly crafted dishes and aromatic soups, each offering a taste of Thai culinary tradition

Tom Yam Kung

280 THB

A spicy and sour prawn soup with galangal, lemongrass, mushrooms, and basil. Served with rice.

Tom Kha Kai

220 THB

A creamy coconut milk soup with chicken, lemongrass, galangal, mushrooms, and onions. Served with rice.

Massaman Chicken

180 THB

Chicken cooked in a Massaman curry with coconut milk, potatoes, and cashew nuts. Served with rice.

Pad Thai Kai or Kung

200 / 250 THB

Chicken or prawn stir-fried with rice noodles, tofu, Pad Thai sauce, bean sprouts, and egg.

Larb Moo or Kai

180 THB

A spicy salad with minced pork or chicken, onions, chili, and lime. Served with rice.

Fried Rice with Chicken, Pork, or Prawns

180 / 240 THB

Fried rice with mixed vegetables and egg. Your choice of chicken, pork, or prawns.

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Decadent Desserts

Indulge in our exquisite selection of desserts, featuring a delightful mix of Thai and European styles, crafted to offer a sweet and satisfying conclusion to your dining experience

Mango Sticky Rice

180 THB

A traditional Thai dessert featuring sweet mango and sticky rice. A perfect end to your meal.

Chocolate Mousse

180 THB

Rich and creamy chocolate mousse, a decadent treat for chocolate lovers.

Crème Brûlée

180 THB

A classic French dessert with a creamy custard base and a caramelized sugar topping.

Coconut Panna Cotta

180 THB

A smooth and creamy panna cotta infused with coconut flavor. Light and refreshing.

Tiramisu

180 THB

A traditional Italian dessert with layers of coffee-soaked ladyfingers and mascarpone cream.

Scoop of Sorbet

60 THB

Choose from vanilla, chocolate, coconut, or lemon. A refreshing palate cleanser.

Dessert of the day

180 THB

Our talented bakery team crafts a unique and delightful dessert each day, offering our guests a special treat to savor.

The prices exclude a 10% service charge