

COSY

RESTAURANT

M E N U

Eat consciously. Savor fully. Stay Cosy.

Inspired by the natural rhythm of island life, the logo comprises three key elements that define the brand experience of COSY: the warmth of the sun, the beauty of the tropical landscape, and the movement of the ocean waves. These elements are woven into a single circular symbol, representing harmony between nature, place, and people.



Sun

+



Nature

+



Wave

OUR STORY

Welcome to Cosy.

Our mission is to create a dining experience that is both environmentally conscious and creatively expressive — reimagining familiar dishes through a modern, island-inspired perspective, guided by nature and respect for every ingredient.

Here, we invite you to slow down. To settle into a state of ease, where the sound of the ocean, the warmth of the air, and the presence of those around you create a moment of quiet indulgence — one that lingers beyond the table.

At the heart of our kitchen lies our farm — a living source of vegetables, herbs, and microgreens, grown with care and harvested at their peak. Around it, we build our menu using exceptional, thoughtfully selected ingredients, always seasonal, always intentional. We believe in using each product in its entirety, exploring its full potential with creativity and precision, allowing nothing to go to waste.

The dishes we serve are a reflection of this philosophy — familiar at their core, yet reimagined in a way that feels new, expressive, and deeply connected to the island. Through composition, presentation, and detail, we aim to offer not just flavors, but an experience — one that engages, surprises, and invites you to see each element from a different perspective.

We hope your time at Cosy becomes more than a meal — a moment to pause, to connect, and to share something meaningful with those closest to you.

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COSY · RESTAURANT & BEACH CLUB RESORT

✉ cosybeachclubresort@gmail.com

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B R E A K F A S T

A refined start to your day — crafted from exceptional ingredients, served at your own rhythm, all day.

Eggs Benedict — Salmon or Ham

Smoked salmon or cooked ham on brioche or sourdough, poached egg, foamed hollandaise, grilled vegetables and demi-glace

English Breakfast

Pork sausage, bacon, eggs, house-made beans, grilled mushroom and tomato, brioche toast and butter

German Farmer's Breakfast — Bauernfrühstück

Potatoes, eggs, green onion, bell peppers, parsley and ham

Shakshuka

Eggs in a spiced tomato sauce with peppers and onion, seasoned with cumin, garlic and paprika, topped with crumbly feta and hot toasted sourdough

Turkish Eggs

Poached eggs, yogurt with calamansi citrus, crunchy onions, adjika, toast on the side

Avocado Toast

Poached eggs, avocado foam purée, roasted tomato, feta, honey and olive oil on brioche, shaved parmesan

Bacon Jam & Scone

Caramelized sweet-tangy bacon jam with scone biscuits and side eggs

Tropical Fruit Salad

Seasonal mixed fruits and berries with yogurt

Pancakes or French Toast

Honeycomb butter, seasonal tropical fruit salad, white chocolate cream

B R E A K F A S T A D D - O N S

Salmon	Sunny Side Up	Adjika	Scone Biscuit
Sausage	Feta Cheese	Honey	Grilled Tomato
Bacon	Yogurt	Honeycomb Butter	Any Fruits Available
House-Made Cooked Ham	Parmesan Shavings	Sourdough Slice	
Bacon Jam	Hollandaise Foam	Brioche Bread	
Poached Egg	Avocado Foam Purée	Pancake	

BREAKFAST · ALL DAY

AÇAÍ BOWLS

Naturally vibrant and energizing — thoughtfully selected ingredients to nourish and restore.

Tropical

Mango, banana, pineapple, passion fruit, coconut, honey

Honey & Granola

Wild berries, blueberries, banana, honey, granola

Nutty

Pistachio, almonds, peanut butter, cacao nibs, banana, chia seed

AÇAÍ ADD-ONS

Açaí Base
Mango
Banana
Pineapple
Passion Fruit
Coconut

Honey
Nuts
Figs
Fruit Jam
Pistachio
Almond

Cacao Nibs
Granola
Chia Seed
Wild Berries

AÇAÍ BOWLS

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APPETIZERS

Fresh, light, and expressive — designed to gently awaken the palate.

Ceviche

Fish catch of the day with cucumber, calamansi-coconut milk marinade, salt and pepper

Watermelon Carpaccio

Watermelon roll in sesame seed with demi-glace boom

Flower Noodle

Rice paper, edible flowers, fresh herbs with tangy soy-lime and maple sphere, summer fruits, berries and nuts

Crispy Tofu

Fried tofu in yakitori sauce with scallion and edible flower garnish

Chicken Tenders

Deep-fried chicken strips

Choice of sauce — pineapple, orange or yakitori

APPETIZERS & SNACKS ADD-ONS

Gorgonzola

Parmigiano

Pecorino

Nuts

Figs

Fruit Jam

Mortadella

Salami

Prosciutto

Tofu

Jalapeño

Cucumber

Onion

Garlic

Carrots

Lemon Gel

Cream Cheese

Capers

Basket of Bread

APPETIZERS

S N A C K S

A curated selection of global flavors — elevated through quality ingredients and careful execution.

Tom Yum Nuts

Peanuts with spicy tom yum seasoning

House Marinated Olives

House-made brined olives

Shrimp Crackers

Deep-fried dehydrated shrimp chips

Dried Sweet Fruits

Mixed local fruits

Cured Wild Salmon

Cream cheese, dill, capers, shallot and lemon sphere, thin crispy baguette

Calamari Fritti

Squid tentacles with house-made lemon gel

House-Made Pickles

Chef's choice — jalapeño, cucumber, onion, garlic, carrots

Cheese Board

Gorgonzola, parmigiano, pecorino, nuts, figs, honey and fruit jam, mixed bread

Medium or large

Mixed Board

Mortadella, salami, prosciutto, gorgonzola, parmigiano, fruit jam, mixed bread

Medium or large

S N A C K S

S A L A D S

From our farm to your plate — seasonal greens, herbs, and vegetables, simply composed and full of life.

Caesar Salad — Chicken or Seafood

Cos lettuce, egg, smoked bacon, parmesan, croutons, pickled onion, classic Caesar dressing

Roasted Veggie Salad

Aubergine, potato, carrot, asparagus with vegan demi-glace

Seafood Salad

Catch of the day, farm vegetables with sweet lemon glaze, shrimp, mussels, crabmeat

S O U P

Rooted in tradition — reinterpreted with a modern, refined approach.

Tomato & Watermelon Gazpacho

Ratatouille, crouton, feta, olive, pistou, tomato sorbet

Seafood Soup

Mixed seafood — clams, mussels, squid, shrimp and crabmeat in a tomato soup base

P A S T A

Handcrafted with precision — honest flavors, balanced and timeless.

Creamy N'duja Tagliolini

Spicy n'duja cream sauce and parmesan with house-made pasta

Fettuccine Bolognese

Ragù, red wine, tomato sauce and parmesan with house-made pasta

Seafood Pasta

Fresh tomato sauce, mixed seafood, basil and olive with house-made pasta

SALADS · SOUP · PASTA

PIZZA

72-hour fermented dough — light, airy, with crisp edges and carefully selected toppings.

Margherita

Mozzarella, tomato sauce, parmesan and basil

Spicy Salami & Pepperoni

Mozzarella, tomato sauce and salami

Prosciutto Crudo, Burrata & Basil

Tomato sauce, parmesan, extra virgin olive oil

Quattro Formaggi

Mozzarella, parmesan, pecorino, gorgonzola on a cream base

Seafood

Deep-fried or sautéed seafood with garlic and chili, mozzarella, tomato sauce

Tom Yum

Tom yum coconut sauce, shrimp, Thai basil, coriander, lime zest, shrimp cracker

Regina

Prosciutto cotto, tomato sauce, mushroom, olive and basil

Pizza Ortolana

Eggplant, zucchini, sun-dried tomatoes, roasted peppers, buffalo mozzarella and capers

PIZZA

B U R G E R S

House-baked buns and premium ingredients — rich, balanced, and deeply satisfying.

Chicken BLT

Marinated chicken fillet, brioche bun, cheese, pickled cucumber, minced tomato, smoked bacon and house-made mayonnaise

Smashed Burger

Beef patties, brioche bun, cheese, smoked bacon, minced tomato, sweet onion, house-made mayonnaise

Vegan Burger

Plant-based patty, brioche bun, minced tomato, sweet onion, pickled cucumber, vegan demi-glace sauce

Phangan Burger

Shrimp, brioche bun, caramelized pineapple, house-made mayonnaise

K E B A B R O L L O

Served in handcrafted lavash — thoughtfully prepared, with both classic and plant-based options.

Mega Meat

Lavash wrap roll — mixed chicken, lamb and beef — tomato, cucumber, farm cabbage, cilantro and garlic sauce

Seafood

Lavash wrap roll, mixed seafood, tomato, cucumber, farm cabbage, cilantro and adjika

Vegan

Lavash wrap roll, plant-based meat, tomato, cucumber, farm cabbage, cilantro and vegan demi-glace

B U R G E R S · K E B A B R O L L O

M A I N S

Seasonal compositions built around the finest ingredients — supported by our farm and guided by freshness.

Chicken Schnitzel

Chicken breast, cauliflower emulsion, green beans and mustard velouté

Grilled Pork Ribs

Seasonal vegetables, cauliflower emulsion with yakitori sauce

Grilled Seabass

Grilled seabass with lemongrass, classic velouté and grilled vegetables

Australian Grain-Fed Ribeye

Pommes purée, seasonal vegetables with sauce Albufera

Grilled Cauliflower · Vegan

Grilled cauliflower with demi-glace, garlic purée and farm vegetable sides

Tofu · Vegan

Grilled tofu with peanut sauce and farm vegetable sides

Panaché of Foie Gras & Scallops

Duck liver with scallop, Sauternes sauce, garnished with carrots

M A I N S

ASIAN CUISINE

A refined expression of Thai, Filipino and Chinese influences — clean, bold flavors shaped by our chef's heritage.

Chicken Satay

Marinated chicken, peanut sauce, pickles, garlic toast

Summer Rolls

Crispy rice noodle stuffed spring roll pastry, tamarind and chili sauce

Choice of shrimp or tofu

Phad Thai

Noodles, tamarind sauce, sesame seeds, Thai aromatics, peanuts, chili flakes, tofu

Choice of shrimp or chicken

Thai Fried Rice

Wok-fried jasmine rice

Choice of chicken or seafood

Thai Curry

Green curry chicken or massaman curry chicken, served with rice

Sisig

Grilled minced pork, onion, chili, calamansi citrus and soy, served with rice

Hainanese Chicken

Poached chicken and seasoned rice, served with house-made ginger–scallion sauce

Char Siu Pork

Cantonese-style barbecued pork with rice, served with barbecue reduction sauce

ASIAN CUISINE

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DESSERTS

A selection of world-inspired sweets, alongside our signature interactive creations — engaging, playful, and memorable.

Key Lime Pie

Lime custard with butter crust and calamansi citrus gel

Caramel Custard

Caramelized brown sugar with custard milk

Gelato

Vanilla, chocolate, strawberry, coconut

Fruit Ice Popsicle

Fruits combined with coconut water

Brownie & Marshmallow

Brownies with burnt marshmallow and caramel toffee sauce

INTERACTIVE DESSERT

Da Vinci

Edible canvas and color gel — paint your own finale

Sphere

Deconstructed sphere fruit balls and coconut milk

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DESSERTS