

SUMMER

SEASIDE RESTAURANT

www.summer-phuket.com

 096-637-3530  summerseaside  summerseaside

*Additional 3% charge
for credit card / debit card payments
We accept only*



DRINKS

COFFEE

| | Hot | Cold |
|------------------------------------------------|-------|-------|
| Espresso | 80.- | 90.- |
| Americano | 90.- | 100.- |
| Café Latte | 100.- | 110.- |
| Chocolate | 110.- | 120.- |
| Cappuccino | 100.- | 110.- |
| Mocha | 120.- | 130.- |
| Irish Coffee | 250.- | |
| Affogato | | 140.- |
| Espresso served with 1 scoop vanilla ice cream | | |



TEA

| | |
|----------------------|------|
| English Breakfast | 80.- |
| Earl Grey | 80.- |
| Chamomile (Infusion) | 80.- |
| Green Tea Mint | 80.- |

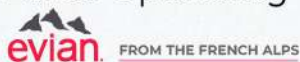
JUICE

| | |
|-----------------|------|
| Orange Juice | 80.- |
| Pineapple Juice | 80.- |
| Mango Juice | 80.- |
| Apple Juice | 80.- |
| Cranberry juice | 80.- |



SOFT DRINKS & WATER

| | | | |
|-----------------------|------|----------------------------|-------|
| Coke | 80.- | Drinking Water 50cl | 50.- |
| Coke Zero | 80.- | Soda Water 50cl | 60.- |
| Tonic Water Schweppes | 80.- | Evian Water 50cl | 80.- |
| Ginger Ale Schweppes | 80.- | Evian Water 75cl | 145.- |
| Sprite | 80.- | Evian Sparkling Water 75cl | 160.- |
| Red Bull Bottle | 80.- | | |



All prices are subject to government taxes 7% | All pictures shown are for illustration purposes only. Actual presentation may vary.

DRINKS



SMOOTHIES

| | | | | | | | |
|-------|-------|------------|-------|----------------|-------|-------------------|-------|
| Mango | 120.- | Watermelon | 120.- | Strawberry | 120.- | Pineapple & Basil | 120.- |
| Lemon | 120.- | Pineapple | 120.- | Mango & Banana | 120.- | Watermelon & Mint | 120.- |



MILKSHAKES

| | |
|------------------|-------|
| Vanilla | 150.- |
| Chocolate | 150.- |
| Strawberry | 150.- |
| Salted Caramel | 150.- |
| Banana & Caramel | 150.- |
| Coconut | 150.- |
| Coffee | 150.- |



ICED TEA

| | |
|--------------------|-------|
| Thai Iced Tea Milk | 150.- |
| Green Tea Milk | 150.- |



HOMEMADE ICED TEA & SODA



HOMEMADE ICED TEA

Passion Fruit Iced Tea

120.-

Peach Iced Tea

120.-

Detox Iced Tea

120.-

Lemon Iced Tea

120.-



HOMEMADE SODA

Matcha & Jasmine Soda

120.-

Apple & Cucumber Soda

120.-

Raspberry & Chia Soda

120.-

Mango & Passion Fruit Soda

120.-

BEER & SPIRITS

BEER

| | |
|------------------|-------|
| Heineken | 140.- |
| Singha | 120.- |
| San Miguel Light | 140.- |
| Asahi | 140.- |
| Budweiser | 140.- |
| Stella Artois | 140.- |
| Corona | 210.- |
| Lefte Blonde | 260.- |
| Hoegaarden White | 230.- |
| Apple Cider | 190.- |

GIN

| | |
|-----------------|-------|
| Beefeater Dry | 160.- |
| Bombay Sapphire | 190.- |
| Hendricks | 290.- |
| Monkey 47 | 350.- |

VODKA

| | |
|--------------|-------|
| Absolut | 180.- |
| Absolut Elyx | 290.- |
| Belvedere | 290.- |

WHISKY

| | |
|---------------------------------|-------|
| Ballantine's | 160.- |
| Johnnie Walker Black Label | 240.- |
| Chivas Regal 12 years | 240.- |
| Jameson | 190.- |
| Jack Daniel's | 220.- |
| The Glenlivet Founder's Reserve | 250.- |

RUM

| | |
|------------------------------|-------|
| Malibu | 160.- |
| Sang Som | 110.- |
| Sailor Jerry | 190.- |
| Havana 3 years | 160.- |
| Havana 7 years | 220.- |
| Diplomático Reserva 12 years | 260.- |
| Phraya Gold | 310.- |
| Zacapa 23 years | 450.- |

DIGESTIVES & LIQUEURS

| | |
|--------------------|-------|
| Martell VSOP | 350.- |
| Armagnac XO | 350.- |
| Calvados VSOP | 220.- |
| Poire Williams | 210.- |
| Grappa | 140.- |
| Limoncello | 140.- |
| Peppermint | 160.- |
| Sambuca | 140.- |
| Amaretto Disaronno | 160.- |
| Irish Coffee | 250.- |

TEQUILA

| | |
|-----------------|-------|
| Olmecca Gold | 160.- |
| Patrón Silver | 380.- |
| Patrón Reposado | 430.- |
| Patrón Añejo | 490.- |

APERITIVES

| | |
|----------------|-------|
| Ricard | 120.- |
| Martini Rosso | 160.- |
| Martini Bianco | 160.- |
| Campari | 160.- |

COCKTAILS

COCKTAILS | 290.-



MOJITO

Havana Club 3 Years, brown sugar, fresh mint & sparkling water



PASSION FRUIT MOJITO

Havana Club 3 Years, brown sugar, passion fruit, fresh mint & sparkling water



STRAWBERRY MOJITO

Havana Club 3 Years, brown sugar, strawberries, fresh mint & sparkling water



GIN FIZZ

Beefeater Gin, simple syrup, lime juice & soda water



FROZEN MANGO DAIQUIRI

Havana Club 3 Years, fresh mango, simple syrup & lime juice



MOSCOW MULE

Absolut Vodka, fresh lime, ginger beer & simple syrup



MARGARITA

Tequila Olmeca gold, triple sec, lemon juice & simple syrup



MAI TAI

Havana club 3 Years, dark rum, triple sec, orange juice, pineapple juice, lime juice & grenadine



COSMOPOLITAN

Absolut Vodka, Cointreau, cranberry juice & lime juice



SEX ON THE BEACH

Absolut Vodka, peach schnapps, orange juice, pineapple juice & grenadine syrup



PINA COLADA

Havana Club 3 Years, coconut milk, & pineapple juice



OLD FASHIONED

Bourbon, brown sugar, bitters



LONG ISLAND ICED TEA

Absolut vodka, tequila, triple sec, dry gin, light rum, simple syrup, lemon juice & coke



MIMOSA

Prosecco & orange juice

SIGNATURES | 310.-



MOJITO ROYALE

Havana Club 3 Years, brown sugar, fresh mint & sparkling wine



ESPRESSO MARTINI

Absolut Vodka infused with vanilla, coffee liqueur, butterscotch syrup & espresso shot



NEGRONI

Beefeater Gin, Martini Rosso, & Campari



RISING SUN

Chivas Regal, pineapple juice, lemon juice & angostura bitters

SPRITZ | 290.-



HUGO

Prosecco, soda water, fresh mint & elderflower syrup



THE PRETTY

Prosecco, white wine, lime juice, fresh mint, & syrup



APEROL SPRITZ

Aperol, sparkling wine & soda water



LILLET ROSÉ

Lillet rosé, prosecco & soda water

BOARD SELECTION



Cheese Board

390.-

A selection of 3 cheeses served with condiments



Cold Cut Board 🐷

390.-

A selection of 3 cold cuts served with condiments



Farmer Board 🐷

720.-

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



Mezze Board

390.-

Grilled zucchini, eggplant, marinated artichoke & homemade falafel served with dipping eggplant caviar, hummus, guacamole, tzatziki & pita bread

STARTER



Eggplant Mozzarella Golden Ball 250.-
Crispy fried eggplant parmigiana, mozzarella cheese, served with a spicy tomato sauce



Calamari Fritters 260.-
Lightly floured calamari deep fried with crispy garlic and parsley, served with tartare sauce



Falafel Bites 230.-
Homemade chickpea falafel served with tzatziki sauce



Cod Fish Croquettes 260.-
Cod fish croquettes served with garlic aioli



Burrata Parma Ham & Tomato 🐷 430.-
Creamy burrata (125g) with tomato confit and Parma Ham



Burrata Ratatouille & Walnut 410.-
Creamy burrata (125g) with Ratatouille, walnuts, and balsamic dressing.

STARTER



Pan-seared Scallops 430.-

Pan-seared Hokkaido scallops, fried shallots, potato purée, white radish confit



Tuna and Salmon Tartare 390.-

Tuna and salmon tartare, avocado mix, & condiments



Bruschetta Mix 🐷 290.-

Assorted bruschetta topped with avocado and smoked salmon, blue cheese, parma ham & black olives, and stracciatella with cherry tomato confit



Seabass Carpaccio 390.-

Thinly sliced fresh Sea bass, extra virgin olive oil, cherry tomatoes, cucumber



Truffle & Mushroom Soup 390.-

Creamy wild mushroom soup with crispy croutons and fresh truffle



Pumpkin Soup 220.-

Creamy pumpkin soup

SALAD



Grilled Octopus Salad 370.-

Grilled octopus tentacles, tomatoes, potatoes, black olive, lettuce & lemon dressing



Niçoise Salad 360.-

Potatoes, tuna saku, artichoke, boiled eggs, capers, cherry tomatoes, anchovies, lettuce & mustard dressing



Greek Salad 350.-

Cherry tomatoes, cucumber, bell peppers, black olives, red onion, feta cheese & oregano dressing



Asian Chicken Haystack Salad 360.-

Mixed green salad, roasted chicken breast, cabbage, carrots, chickpeas, broccoli, cherry tomatoes, red onion, crispy noodles & Asian dressing



Smoked Salmon & Beetroot Salad 370.-

Smoked salmon, beetroot, mixed greens, balsamic, yoghurt, olive oil, garlic, walnuts & green apple



Shrimp Caesar Salad 360.-

Romaine lettuce, shrimp, boiled quail eggs & Caesar dressing with anchovies

THAI FOOD



Deep Fried Meatball "Laab" 240.-
Spicy Traditional Thai chicken & beef meatballs seasoned with red shallot, kafir lime, toasted ground rice, coriander, & mint served with Nam Jim Jaew sauce



Thai Style Seafood Salad "Yum Woon Sen" 410.-
Mixed seafood, tiger prawn, glass noodles, tomato, onion, coriander, chinese celery & seafood sauce



Tom Yum Kung 340.-
Hot & sour soup with prawn, galangal, kafir lime leaves, lemongrass. Served with Rice



Pad Thai Chicken/ Shrimp 310.- 340.-
Stir-fried rice noodles, tamarind sauce, peanuts, bean sprouts, spring onion, with choice of chicken or shrimp



Kao Pad chicken/ Shrimp 310.- 340.-
Thai style fried rice, onion, tomatoes, cucumber, with choice of chicken or shrimp



Kao Pad Sapparat Kung 420.-
Thai style fried rice, pineapple, cashew nuts, raisins, Phuket tiger prawn & boiled egg



Yellow Curry Beef Cheek "Khao Soi" 510.-
Traditional yellow curry, Wagyu beef cheek, crispy tagliolini, red shallots & pickled cabbage



Massaman Lamb Shank 510.-
Slow-cooked lamb shank, massaman curry, onion, potatoes, cinnamon, star anise
Served with Rice

PASTA & RISOTTO



Mediterranean Penne 360.-

Penne pasta, tomato sauce, roasted seasonal organic vegetables & creamy Stracciatella



Truffle Tagliolini 510.-

Homemade tagliolini, truffle cream sauce & fresh truffle



Shrimp Arrabbiata 🌶️ 440.-

Spaghetti pasta, jumbo tiger prawn & shrimp in a spicy garlic-tomato sauce



Spinach Ricotta & Taleggio Ravioli 410.-

Homemade spinach, ricotta & taleggio ravioli with fresh tomato concasse sauce



Seafood Paella 470.-

Rice cooked in a saffron and seafood stock with squid, prawns, clams, mussels, green peas, olive oil, & lemon



Tagliolini "Giant Tiger Prawns" 790.-

Creamy lobster bisque, tagliolini, & Phuket giant tiger prawns

PASTA & RISOTTO



Cod Fish Risotto 420.-
Pan-seared cod fish, risotto flavoured with seafood soup, rocket salad & zucchini



Seafood Spaghetti 490.-
Spaghetti pasta, grilled prawns & mixed seafood, in a shrimp bisque sauce



Spaghetti Meatballs 380.-
Spaghetti with black angus meatballs in a san marzano tomato sauce



Tagliatelle Lamb Ragù 390.-
Fresh tagliatelle, slow cooked lamb ragu & freshly shaved parmesan cheese



Truffle Risotto 510.-
Carnaroli rice, fresh black truffle, parmesan, creamy butter & truffle oil

MAIN COURSE



Lamb Shank & Couscous 🌿 510.-

Slow-cooked lamb shank in an aromatic spicy tomato sauce served with steamed couscous and organic roasted vegetables



Beef Bourguignon 510.-

Beef cheek in a red wine sauce with baby carrots, onion, mushrooms and mashed potatoes



Chicken Parmigiana 360.-

Deep fried chicken breast, tomato sauce, mozzarella, served with mixed salad



Summer Burger 440.-

Black Angus beef patty (160g), lettuce, tomatoes, onion, comte cheese & BBQ sauce served with french fries

MAIN COURSE



Sea Bass Fillet with Spinach & Butter Sauce 440.-

Sea bass fillet, mashed potatoes, spinach, cherry tomato confit & lemony white sauce



Whole Fish Papillote 540.-

Whole deboned sea bass papillote



Wild Red Snapper Fillet 620.-

Wild Red Snapper fillet, vegetable tagliatelle, roasted potatoes and mushrooms, carrot & pumpkin sauce



Salmon Steak 490.-

Pan-seared salmon, roasted pumpkin, bok choy, brussels sprouts & bell pepper sauce



Seafood Stew 490.-

Sea bass, clams, mussels, prawn, shrimp & squid in a fragrant tomato broth

GRILL



Black Angus Ribeye 1,090.-
270 days Black Angus Ribeye (300gr)
Served with your choice of 1 side and 1 sauce



Tenderloin Rossini 1,290.-
Angus Tenderloin (250gr), pan-seared foie gras,
roasted potatoes & red wine sauce



Summer Signature Steak 940.-
Wagyu flank steak marbling score 3 (250gr),
roasted rice powder, dried chili, saw leaf,
red onion, Nam Jim Jaew. Served with your choice
of 1 side and 1 sauce



Wagyu Flank Steak 940.-
Wagyu flank steak marbling score 3 (250gr)
Served with your choice of 1 side and 1 sauce



Black Angus Tenderloin 990.-
270 days Black Angus Tenderloin (250gr)
Served with your choice of 1 side and 1 sauce



Kurobuta Pork Chop 440.-
Grilled Kurobuta pork chop (350gr)
Served with your choice of 1 side and 1 sauce

Sides

| | | | |
|---------------------------|-------|-----------------|-------|
| • Rice | 50.- | • Ratatouille | 100.- |
| • Roasted Potato & Tomato | 100.- | • French Fries | 100.- |
| • Spinach & Parmesan | 110.- | • Mashed Potato | 100.- |

Sauces

| | | | |
|-----------------|------|-----------------|------|
| • Pepper sauce | 60.- | • Garlic butter | 60.- |
| • Mustard sauce | 60.- | • Nam Jim Jaew | 60.- |
| • Bearnaise | 60.- | • BBQ sauce | 60.- |

RÔTISSOIRE



Half Baby Chicken

340.-

Half roasted baby chicken, rosemary, potatoes, cherry tomatoes, mustard gravy



Whole Baby Chicken 900gr

590.-

Whole roasted baby chicken, rosemary, potatoes, cherry tomatoes, mustard gravy

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DESSERT



Chocolate Lingot 260.-

Creamy chocolate lingot with gold crumble, caramel ganache, strawberries & mango-coconut sauce



Summer Cheesecake 260.-

Lemon and strawberry cheesecake with a mango-coconut sauce



Profiteroles 260.-

Choux pastry, vanilla ice cream, chocolate crumble, chocolate sauce & whipping cream



Caramel & Chocolate Brownie 260.-

Homemade chocolate & caramel brownie, vanilla ice cream, chocolate sauce & whipping cream



Sticky Toffee Cookie 260.-

Half-baked cookie, salted butter caramel sauce & vanilla ice cream



Apple Crumble 260.-

Baked apple compote with vanilla, crunchy crumble & vanilla ice-cream



Crepe Suzette 260.-

Homemade crepe, orange & Grand Marnier syrup & vanilla ice cream

ICE CREAM



Mango Melba 220.-
Vanilla ice cream, strawberry sauce, fresh mango & whipping cream






Brownie Toffee 220.-
Salted caramel ice cream, caramel brownie, caramel sauce & whipping cream



Banana Split 270.-
Vanilla, chocolate, strawberry ice cream, chocolate sauce & whipped cream

ICE CREAM FLAVORS

 1 Scoop 80.-
  2 Scoops 150.-
  3 Scoops 220.-



VANILLA



SALTED CARAMEL



STRAWBERRY



CHOCOLATE



COCONUT



COFFEE



LEMON SORBET



MANGO SORBET

Extra whipped cream +40THB

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

MOJO GRILL & BAR

At MOJO, embrace life's joys with passion. Savor juicy steaks, towering burgers, and fresh pasta. Our creative cocktails and extensive wine list elevate every moment. This really is the place in the heart of Patong!



📍 Patong, Phuket 📱 mojopatong 📞 Phone: 063 136 6899

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