

Flavourful
Delights

At

THIRST

Thai

Spicy Corn Salad



190.-

ส้มตำข้าวโพด

Corn Salad with Peanut, Long Bean, Garlic, Carrot and Cherry Tomato.

Vegetable Spring Rolls

220.-

ปอเปี๊ยะผักทอด

Served with Plum Sauce.

Fried Chicken Wings



250.-

ปีกไก่ทอด

Served with BBQ Sauce.

Chicken Satay



250.-

ไก่สะเต๊ะ

Grilled Chicken Skewers Marinated with Spices and Served with Peanut Sauce and Cucumber Achar.

Spicy Glass Noodle with Seafood Salad



280.-

ยำวุ้นเส้นทะเล

Onion, Tomato and Thai Herbs.

Thai Spicy Beef Salad



320.-

ยำเนื้อย่าง

Grilled Australian Beef Spicy Salad, Lemon Grass, Garlic, Chili and Cucumber.



French Fries

120.-

เฟรนช์ฟรายส์

Served with Tomato Sauce.

Curly Fries

150.-

เคอร์ลี่ฟรายส์

Served with Tomato Sauce.

Nacho Chips & Dips



220.-

นาโชส์

Tortilla Chips, Tomato Salsa, Guacamole and Cheese Sauce.

Calamari



270.-

ปลาหมึกชุบแป้งทอด

Deep-Fried Calamari Rings with OZO Tartar Sauce.

Beef Nacho

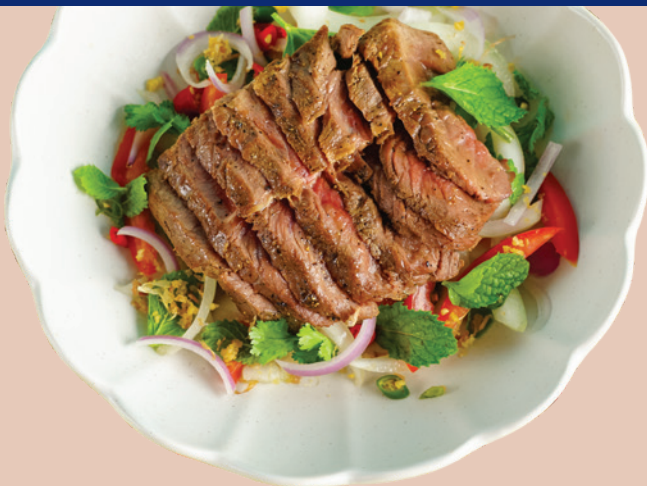


290.-

นาโชว์เนื้อ

Nacho Chips, Beef Bolognese, Tomato Salsa, Guacamole Cheese Sauce and Sour Cream.

Western



APPETIZERS

Soup

Mushroom Cream Soup

ซूपเห็ดทรัฟเฟิล

Mushroom Soup with Cream,
Croutons & Black Truffle.

180.-

Pumpkin Soup

ซूपฟักทอง

Pumpkin Soup, Coconut Cream,
Pumpkin Seed and Croutons.

180.-

Boiled Rice

Pork / Chicken

ข้าวต้มหมูสับ / ไก่สับ

220.-

Tom Yum Shrimp Creamy Soup / Clear Soup

ต้มยำกุ้งน้ำข้น / น้ำใส

Sour & Spicy Soup with Shrimp, Mushrooms,
Galangal, Shallots and Chili.

Served with Steamed Jasmine Rice.

290.-

Green curry

Pork / Chicken

แกงเขียวหวาน หมู / ไก่

Thai Green Curry in Coconut Curry Sauce.

Served with Steamed Jasmine Rice.

290.-

Chicken in coconut milk Soup

ต้มข่าไก่

Thai Chicken Coconut Soup, Mushroom,
Coconut Milk and Herb.

Served with Steamed Jasmine Rice.

290.-



Good Vibes Salad

สลัดผักรวม

Lettuce, Cherry Tomato, Avocado, Beetroot,
Sliced Almond and Balsamic Dressing.

250.-

Nature's Bowls

สลัดธัญญาพืช

Avocado, Corn, Fresh Carrot, Lettuce,
Multi-Colour Beans and Soy Sesame Sauce.

250.-

Mushroom Tofu Salad

สลัดเต้าหู้

Mushroom with Seaweed and Japanese Dressing.

270.-

Classic Caesar Salad

ซีซาร์สลัด

Romaine Lettuce, Parmesan Cheese, Croutons,
Bacon, Poached Egg and Caesar Dressing.

290.-

Fram Fresh to You

สลัดบุราด้าชีส

Burrata Cheese, Baby Carrot, Green Leaf,
Crisp Dark Bread and Maple Dressing.

370.-

Extra



Chicken Breast เพิ่มอกไก่ย่าง

100.-



Grilled Shrimp เพิ่มกุ้งย่าง

120.-



Smoked Salmon เพิ่มปลาแซลมอนรมควัน

150.-

Salad

SOUP & SALAD

Rice Dishes

Wok-Fried Rice

**Chicken / Pork
Seafood**

180.-
200.-

ข้าวผัดเสิร์ฟพร้อมไข่ดาว

Wok-Fried Rice, Topped with a Fried Egg.

Holy Basil Fried Rice

**Chicken / Pork
Seafood**

180.-
200.-

ข้าวผัดทะเลเสิร์ฟพร้อมไข่ดาว

Stir-Fried Choice of Meat with Holy Basil and Chili, Topped with a Fried Egg.

Fried Rice with

Thai E-San Sausage

200.-

ข้าวผัดไส้กรอกอีสาน

Wok-Fried Rice with Chili, Cucumber, Red Onion, Ginger and Thai E-San Sausage.

Fried Rice Chili & Salt with

**Sun-Dried Pork
Sun-Dried Beef**

200.-
220.-

ข้าวผัดพริกเกลือ หมู / เนื้อแดดเดียว

Wok-Fried Rice with Chili and Thai Fleur De Sel. Served with Chili Sauce.

Pineapple Fried Rice

ข้าวผัดสับปะรด

320.-

Wok-Fried Rice with Curry Powder, Chinese Pork Sausage, Shredded Pork, Chicken Satay (3 Sticks) and Cashew Nuts.

Garlic Fried Rice with

Grilled Salmon

350.-

ข้าวผัดกระเทียมแซลมอนย่าง

Wok-Fried Rice with Shoyu Sauce, Garlic, Grilled Salmon, Topped with a Fried Egg.

Tom Yum Fried Rice with

Grilled Salmon

350.-

ข้าวผัดต้มยำแซลมอน

Wok-Fried Rice with Tom Yum Paste, Kaffir Lime Leaves and Lemongrass Served with Grilled Salmon on the side.

Stir - Fried

Pad Phak Ruam

250.-

ผัดผักรวม

Stir-Fried Mixed Vegetables in Garlic and Oyster Sauce. Served with Steamed Jasmine Rice.

Fried Chicken with

270.-

ปีกไก่ทอดผัดพริกเกลือ

Fried Chicken Wings, Chili, Garlic and Spring Onion.

Stir Fried Pork with

320.-

หมูผัดน้ำมันหอย

Stir-Fried Pork with Mushroom, Spring Onion and Brown Sauce. Served with Steamed Jasmine Rice.

Gai Pad Med Ma-Muang

350.-

ไก่ผัดเม็ดมะม่วงหิมพานต์

Stir-Fried Chicken, Cashew Nuts, Bell Pepper and Onion. Served with Steamed Jasmine Rice.

Side Dishes

Steamed Rice

50.-

ข้าวสวย

Fried Egg

50.-

ไข่ดาว

Thai Omelet

50.-

ไข่เจียว

French Fries

120.-

เฟรนช์ฟรายส์

Curly Fries

150.-

เคอร์ลี่ฟรายส์

Mash Potato

150.-

มันบด

MAIN COURSE

Kids'

Favourites Feast

Thai Omelet with 🍳 **150.-**

Steamed Jasmine Rice

ข้าวไข่เจียวหมูสับ

Egg and Minced Pork.

Served with Steamed Jasmine Rice.

Mac 'N' Cheese 🍝 **160.-**

แมกกะโรนีอบชีส

Macaroni, Cheddar Cheese, Mozzarella Cheese, and Parmesan Cheese.

Clear Soup with 🍲 **180.-**

Minced Pork & Egg Tofu

แกงจืดเต้าหู้หมูสับ

Minced Pork, Egg Tofu, Carrot, Chinese Cabbage.

Served with Steamed Jasmine Rice.

American Fried Rice 🍳 **250.-**

ข้าวผัดอเมริกัน

Stir-Fried Rice with Tomato Sauce, Rasin, and onside with Fried Chicken & Chicken Sausage, Topped with a Fried Egg.



Noodle

Pad Thai Shrimp 🍲 🍳 **220.-**

ผัดไทยกุ้ง

Stir-Fried Rice Noodles with Shrimp, Eggs, Tamarind Sauce, Bean Sprouts, Chives and Peanuts.

Pad Se Ew 🍲 🍳 🍖 🍗 **220.-**

Chicken / Pork

Beef / Seafood **270.-**

เส้นใหญ่ผัดซีอิ๊ว

Fried Large Rice Noodles with Your Choice of Protein.

Rad Na 🍲 🍳 🍖 🍗 **250.-**

Chicken / Pork

Beef / Seafood **270.-**

เส้นใหญ่ราดหน้า

Fried Large Rice Noodles with Your Choice of Protein.



Plant Based

Rice with Fried 🍲 **270.-**

Vegetable Protein and Basil

ผัดกะเพราจากพืช

Plant Based Spaghetti 🍲 **320.-**

with Garlic and Chili

สปาเก็ตตี้พริกกระเทียม

MAIN COURSE

Pasta

Your choice of pasta: Spaghetti, Fettuccine or Penne with our homemade sauce.

Baked Spinach with Cheese 🍷 250.-

ผักโขมอบชีส

Sautéed Spinach and Creamy Cheese Sauce.

Arrabbiata 250.-

ซอสอาราเบียตต้า

Tomato Sauce, Basil Leaves, Cherry Tomato and Chili.

Carbonara 🍷 270.-

คาโบนาร่า

Cream Sauce, Smoked Bacon, Egg Yolk and Onion.

Aglio e olio 🍷 270.-
pepperoncini OZO Style

ผัดกระเทียมพริกแห้งไส้กรอกอีสาน / เบคอน สโตลโอโซ

Olive Oil, Garlic, Onion, Chili, E-san Sausage or Bacon.

Beef Bolognese 🍷 320.-

ซอสเนื้อโบโลเนส

Minced Beef, Onion, Carrot and Tomato Sauce.

Pesto sauce with Shrimp 🍷 320.-

ซอสโหระพากุ้ง

Shrimp, Cream Cherry Tomato and Pesto Sauce.

Pork lasagna 🍷 350.-

ลาซานญ่าหมู

Mince Pork Cook in Italian Tomato Sauce and Mozzarella Cheese.

Smoked Salmon with 🍷 390.-

Pink Sauce

ปลาแซลมอนรมควัน

Creamy Tomato Sauce, Smoked Salmon, Onion, Capers, Dill and Tobiko.



Pizza

Banana Nutella Pizza 🍷 320.-

พิซซ่ากล้วยและนูเทลล่า

Nutella Chocolate, Banana, Almond Slice and Mozzarella.

Margherita Pizza 🍷 320.-

พิซซ่ามารีการิตต้า

Tomato Sauce, Basil and Mozzarella Cheese.

Truffle Mushroom Pizza 🍷 350.-

พิซซ่าเห็ดทรัฟเฟิล

Truffle Mushroom Sauce, Mozzarella Cheese and Rocket Salad.

Hawaiian Pizza 🍷 350.-

พิซซ่าฮาวายเียน

Ham, Pineapple, Tomato Sauce and Mozzarella Cheese.

Seafood Pizza 🍷 420.-

พิซซ่าซีฟู้ด

Prawn, Squid, Mussels, Tomato Sauce and Mozzarella Cheese.

OZO Pizza 🍷 450.-

โอโซ่ พิชซ่า

Our Signature 4 Flavours in one Pizza: Margherita, Hawaiian, Thai E-San Sausage and Seafood.

Extra Mozzarella cheese 100.-

เพิ่มชีสมอสเชเรลล่า

MAIN WESTERN

Main BURGERS!

Healthy Man Burger 🥗

เบอร์เกอร์จากพืช

Sesame Bun, Mushroom, Potato, Beetroot, Onion and Cajun Mayonnaise and French Fries.

290.-

Spice Girl Burger 🌶️ 🥗

เบอร์เกอร์กัญ

Toasted Sesame Bun, Lettuce, Tomato, and Tum Yum Aioli and French Fried.

370.-

Fish & Chips 🐟

ฟิชแอนด์ชิปส์

Crispy Battered Fried Fish with OZO Tartar Sauce, Served with French Fries.

370.-

Grilled Chicken Breast (220 g.) 🐔

อกไก่ย่าง 220 กรัม

Steamed Garden Vegetables, Peppercorn and Brandy Sauce, Served with French Fries.

420.-

Classic Australian 🇦🇺 🥗 🥗

เบอร์เกอร์เนื้อออสเตรเลีย

Grilled Australian Angus Beef Patty, Topped with Cheddar Cheese, Lettuce, Tomato, Caramelized Onion, Mayonnaise, Sesame Bun, Served with French Fries.

450.-



Steak

Pan Roasted Pork Chop (250 g.) 🐷 520.-

สเต็กพอร์คชอป 250 กรัม

Served with Sautéed Mushrooms, Sugar Snap Peas, Gravy Sauce, Served with French Fries.

Grilled Salmon Fillet (200 g.) 🐟 720.-

ปลาแซลมอนย่าง 200 กรัม

Mashed Potato, Asparagus and Dill, Served with White Wine Sauce.

Grilled Australian 🇦🇺 Beef Sirloin (300 g.) 750.-

สเต็กเนื้อออสเตรเลียสันนอก 300 กรัม

Served with Sautéed Mushrooms, Sugar Snap Peas, Gravy Sauce, Served with French Fries.

Open-Faced Sandwiches!

Spinach & Egg Sandwiches 250.-

Sautéed Spinach, Smoked Cherry Tomatoes, Poached Egg.

Tomato & Mozzarella 🍅 🧀 Sandwiches 350.-

Grilled Big Tomatoes with Pesto and Fresh Mozzarella Cheese.

OZO Sandwiches 🐷 🥗 350.-

โอโซแซนด์วิช

Chicken, Bacon, Lettuce, Tomato, Onion, Fried Egg, Cheddar cheese, Mayonnaise, On Ciabatta Bread, Served with French Fries.

MAIN WESTERN

Ice Cream



One scoop of your choice of Vanilla, Strawberry or Chocolate.

120 .-

Banana Split



3 scoops of Vanilla, Strawberry or Chocolate Ice Cream Served with Banana and Whipping Cream.

190 .-

Honey Toast



Bread Toast served with Vanilla ice cream, Whipping cream, Banana and Honey syrup.

250 .-



Seasonal Fruit Plate

ผลไม้รวม

Assorted Seasonal Fruits.

180 .-

Mango Sticky Rice



ข้าวเหนียวมะม่วง

Fresh sliced Mango

Served with Coconut Sauce on the side.

190 .-

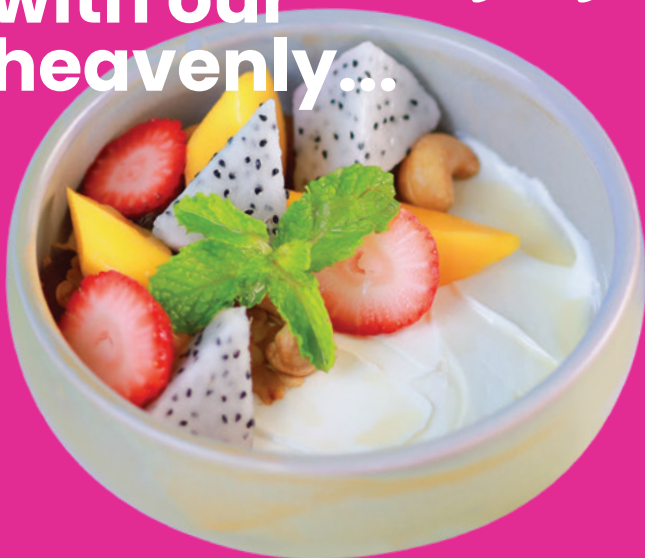
Baked Mango

ข้าวเหนียวมะม่วงอบ

Baked mango and sticky rice with Fillo pastry served with sliced Mango and Coconut ice cream.

250 .-

Indulge in
the *sweetness of life*
with our
heavenly...



YOGURT & *granola*

OZO Homemade Granola Yogurt



Fresh sliced Mango

Greek Yogurt, Cashew Nut, OZO Granola, with Maple Syrup Topped with Mango, Dragon Fruit and Strawberry.

270 .-

Super-seed Yogurt



Yogurt, Granola, Goji Berries, Chia Seeds, Walnuts, Pumpkin Seeds and Lemon Honey Syrup.

270 .-

DESSERTS

Non Alcohol

Fruit Juice

Coconut 150.-


Pineapple, Mango, Apple, Orange, Watermelon 120.-

Milk Shake


Vanilla, Chocolate, Strawberry, Banana 120.-

Refreshing

Lychee Rose Soda 120.-
(Lychee syrup, lime juice, dried rose and soda)

 **Oriental Beauty** 120.-
(Apple juice, mango juice, orange juice, pineapple juice, lime juice and strawberry syrup)


Lemon Soda 120.-
(Lime juice, soda)

 **Mango Tango** 120.-
(Mango juice, pineapple juice, orange juice, lime juice and grenadine syrup)

Mocktails

 **Virgin Mojito** 120.-
Mint leaves | lime wedges | brown sugar

 **Virgin Pina Colada** 120.-
Pineapple juice | lime juice | sugar syrup
coconut cream

 **Virgin Mai Tai** 120.-
Pineapple juice | orange juice | lime juice
syrup | red grenadine

Still & Sparkling 330 ml.

Greenery Water 60.-

Rynn Water 60.-

Rynn Sparkling Water 70.-

Ogeu

Still Mineral Water 150.-

Sparkling Mineral Water 150.-

Freshly Hot and Cold Drinks

HOT 120.-

Espresso, Americano, Black coffee, Mocha, Cappuccino, Latte, Jasmine green tea, Chocolate

CHARU TEA COLLECTION 120.-

Chamomile, Jasmine Green Tea, Earl Gray, English Breakfast Tea,

ICED 140.-

Espresso, Americano, Black coffee, Mocha, Cappuccino, Latte, Green tea, chocolate, Thai tea

Soft Drinks

Coke Zero, Sprite, Fanta 60.-

Orange, Coke, Soda Water, Ginger Ale, Tonic Water

In need of something stronger? ▶▶

THIRST QUENCHER

Please inform your server of any allergies or special dietary needs. All prices are in Thai Baht and are inclusive of 7% government tax and a 10% service charge.

Alcohol

White Claw 330 ml.

Peach	140.-
Natural Lime	140.-
Mango	140.-

Beers 330 ml.

Singha, Chang	140.-
San Miguel Light	180.-
Heineken	180.-

Spirits (By Glass)

GIN

Gordon's Gin	320.-
Bombay	350.-

RUM

Mekhong	200.-
Bacardi white rum	270.-
Captain morgan	300.-

VODKA

Smirnoff	270.-
Absolute	300.-

WHISKY

Johnnie Walker Red Label	270.-
Johnnie Walker Black Label	400.-

BOURBON

Jim Beam	300.-
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LIQUEURS

Baileys Irish Cream	350.-
Kahlua	370.-

Happy Hour



Buy 1 get 1 free from
13:00 - 14:00 hrs.
and
16:00 - 18:00 hrs.

Cocktails

SIGNATURE

OZO Sunset	320.-
White rum malibu orange juice lime juice red grenadine sugar syrup	
OZO Peach Lychee	320.-
Vodka peach liqueur lychee syrup red grenadine	
OZO Tequila Sunrise	320.-
Tequila orange juice dash of grenadine	

CLASSIC

 Classic Mojito	290.-
White rum mint leaves lime wedge brown sugar	
 Cosmopolitan	290.-
Vodka triple sec cranberry juice lime juice	
 Tom Collins	290.-
Gin lime juice sugar syrup soda	
 Whisky Sour	290.-
Jim beam lime juice sugar syrup	
 Blue Hawaii	290.-
White rum malibu blue curacao pineapple juice lime juice sugar syrup	
 Dry Martini	290.-
Gin dry martini	
 B 53	290.-
Coffee liqueur Irish cream vodka	
 Margarita	290.-
Tequila triple sec fresh lime juice simple syrup	
 Pina Colada	290.-
Rum malibu coconut milk pineapple juice	
 Caipiroska	290.-
Vodka lime wedges sugar soda	
 Thai Sabai	290.-
Mekhong whisky thai basil lime juice simple syrup soda	
 Mai Tai	290.-
White and dark rum orange curacao lime pineapple orange grenadine	
 Roger	290.-
Vodka peach liqueur orange juice lime juice	
 Sex On the Beach	290.-
Vodka peach liqueur orange juice cranberry juice red grenadine	
 White Russian	290.-
Vodka Kahlua milk	
 Black Russian	290.-
Vodka Kahlua	
 FROZEN DAIQUIRI	290.-
White rum triple sec lime juice Pineapple strawberry passion fruit lychee mango watermelon	
 Long Island Iced Tea	320.-
Gin white rum vodka tequila triple secv lime juice coke	

THIRST QUENCHER

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and a 10% service charge.

White Wine

	Glass	Bottle
Pinical Estate, Chardonnay, Australia	260.-	1,100.-
Chateau de M Sauvignon Blanc, Chile	290.-	1,300.-

White Wine Special Pick

	Glass	Bottle
Satellite Sauvignon Blanc, New Zealand	-	1,800.-

Sip
to
Soul



Sparkling Wine

	Bottle
Botter, Spumante, Italy	1,200.-
Sartori, Prosecco Brut, Italy	2,000.-

Rosé Wine

	Bottle
Chateau Maris Rose Syrah Grenache, France	2,400.-

Red Wine

	Glass	Bottle
Pinical Estate, Cabernet Merlot, Australia	260.-	1,200.-
Pinical Estate Reserve Shiraz, Australia	290.-	1,300.-

Red Wine Special Pick

	Glass	Bottle
Georges Duboeuf Cabernet Sauvignon	-	1,800.-
Crono Chianti DOCG Reserve, Italy	-	1,800.-
Sattellite Pinot Noir Marlborough, New Zealand	-	2,200.-

THIRST QUENCHER

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