



DINNER

START OR SHARE

TOD MUN GOONG	320
Southern Thai prawn cake, local herb, sweet chilli sauce	
SOM TAM	260
Thai papaya salad, cabbage, peanut, dried shrimp, fish sauce, lime	
SOM O SALAD	420
Pomelo, coconut, chilli, local prawn, coriander with a tamarind, chilli and coconut dressing	
MUSHROOM LAAB	260
Local mushrooms, chilli, shallot, fish sauce, lime, mint, roasted rice	
ARTISANAL BREADS AND DIPS	280
Pesto, chili mayonnaise, balsamic + olive oil	
CHARCUTERIE BOARD	800
Paté, coppa ham, salami, pistachio Mortadella - all produced in Thailand - with mustard, piccalilli and bread	
CAESAR SALAD	320
House Caesar dressing, anchovy, gem lettuce, croutons, parmesan	
LOCAL TOMATO + MOZZARELLA SALAD	350
Local heirloom tomatoes, torn basil, balsamic dressing, dried black olive	
CRAB + AVOCADO ON SOURDOUGH	450
Roasted tomato, green tomato, blue crab meat, chilli and peanut	
LOCAL CLAMS + BACON	360
Local clams braised in bacon, garlic, lemon, parsley and butter, warm sourdough	
PUMPKIN + PARMESAN SOUP	260
Goat's cheese pumpkin seeds, olive oil	



DINNER

MAINS

PLA TOM TAO JAEW	420
Southern Thai style sour soup with local mackerel, dried hibiscus and salted soy bean	
TOM YUM GOONG	450
Local prawns in coconut cream with galangal and lime	
KAI TOM KHA MIN	360
Chicken thigh with turmeric, lemongrass broth and spring onion	
MEUK PAD KHAI KEM	380
Local line caught squid sauteed with Thai celery and Suratthani salted egg	
MOO KHO	380
Slow braised Thai pork belly with fresh garlic	
KAENG SOM PLA SAPAROD	420
Southern style sour and spicy tamarind soup with seabass and Samui pineapple	
LIENG TOM KA TI GOONG	420
Local prawns and melinjo leaf with shrimp paste and coconut cream	
MISKAWAAN FRIED RICE	chicken or pork 350 prawn 380
MUSHROOM RISOTTO	350
Roasted local mushrooms, arborio rice, parmesan and butter	
PASTA PRIMAVERA	320
Orecchiette pasta with local greens, Thai herb pesto, torn mozzarella and rocket	
MEATBALLS	420
House made meatballs, bucatini pasta, parmesan, basil	
TIGER PRAWNS per piece	350
Fried in garlic and olive oil, with one side of your choice	

— Prices are in THB and exclude 7% tax —



DINNER

SIDES

All 120

FRENCH FRIES

HERBED BABY POTATOES

HONEY ROAST SESAME CARROTS

GREEN MARKET SALAD

MARKET VEGETABLE WITH OYSTER SAUCE

MORNING GLORY WITH SALTED BEAN SAUCE

SNAP PEAS WITH SESAME OIL AND SOYA

OKRA WITH THAI CHILLI AND SWEET BASIL

DESSERTS

FRESH MANGO AND STICKY RICE

240

RAINBOW BALL IN COCONUT MILK

220

ICE CREAM

220

SEASONAL FRESH FRUIT

220



SHARING MENUS

THB 1600 per person for a minimum of 4 people sharing

KOH SAMUI LOCAL MENU

Both these menus will give you a taste of traditional Southern Thai cuisine with many dishes unavailable in other parts of the country and, even on Samui island they are hard to come by. The Southerners like it spicy so if you prefer to play it safe, we would suggest the Thai favourites on the next page.

TOM SOM PLA WHITE SNAPPER

Sour Thai soup with local mullet, turmeric, ginger and tamarind

GOONG TOD SAUCE MAKAM

Deep fried tiger prawns with tamarind sauce

YOD LIENG PAD KHAI

Lieng leaf stir fried with eggs

KANG SOM PLA YOD MA PRAW

Yellow fish curry fish with coconut shoots

GOONG TOD KRA TAEM

Tiger prawns with garlic & pepper

MUEG TOM YOD MA KAM

Soup with squid, lemongrass, shallot, garlic and tamarind leaves

PAD PAK BOONG

Stir fried morning glory

Fragrant jasmine rice

MANGO AND STICKY RICE



SHARING MENUS

THB 1600 per person for a minimum of 4 people sharing

THAI FAVOURITES

Designed for those who want to taste a selection of Thai classics. We can adapt the spice level according to your preference.

Option 1

PRAWN SPRING ROLL

MUSHROOM SALAD

CHICKEN IN COCONUT SOUP

KING TIGER PRAWNS WITH CREAMY CURRY

SQUID WITH YELLOW CURRY POWDER

STIR FRIED MIXED VEGETABLE WITH OYSTER SAUCE

DEEP FRIED WHOLE SEABASS WITH GARLIC AND PEPPER

Fragrant jasmine rice

MANGO AND STICKY RICE

Option 2

DEEP FRIED PRAWN CAKES

POMELO SALAD

SPICY PRAWN SOUP

ROASTED DUCK CURRY

CHICKEN WITH CASHEW NUTS

STEAMED SEABASS WITH SOY SAUCE

STIR FRIED MORNING GLORY

Fragrant jasmine rice

MANGO AND STICKY RICE

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SHARING MENUS

BBQ

We can arrange your private BBQ served in your villa or on the beach

Surf

THB 2400 per person for a minimum of 6 people sharing

WHITE SNAPPER

TIGER PRAWNS

BLUE SWIMMER CRABS

SQUID

SHELLED SCALLOPS

LOBSTER

Turf

THB 2600 per person for a minimum of 6 people sharing

BBQ PORK RIBS

RIB-EYE STEAK

CHICKEN BREAST

DUCK BREAST

THAI SAUSAGE SELECTION

Surf and turf

THB 2750 per person for a minimum of 6 people sharing

CHICKEN WINGS

PORK CHOPS

WAGYU TENDERLOIN STEAK

SQUID

WHITE SNAPPER

BLUE SWIMMER CRAB

TIGER PRAWNS

LOBSTER

— Prices are in THB and exclude 7% tax —



SHARING MENUS

All BBQ's include:

FRESH GARDEN SALAD

BAKED POTATO

CORN ON COB

BALSAMIC VINEGAR DRESSING

THAI SPICY SAUCES

BBQ SAUCE

GREEN PEPPER CORN SAUCE

SWEET CHILLI SAUCE