

STARTERS

Marinated Olives (6, 9, 15) Vegan Chili, Coriander, Garlic and Lime	180
Watermelon & Feta (7, 15) Compressed Watermelon, Samui Produced Feta Cheese, Olives and Our Garden Herb's Oil	300
King Oyster Mushroom "Scallops" (6, 11, 15) Vegan House-Made Hummus, Avocado, Sundried Tomato and Pumpkin Seeds	300
Roasted Beetroot (7, 15) Caramelized Nuts, Fried Goat Cheese and Pomelo	350
House-made Hummus Platter (6, 7) Vegetarian / Vegan Feta Cheese, Olives, Cucumber, Cherry Tomatoes and Capers	350
House Salad (6, 15) Vegan Mango, Pickled Daikon, Passion Fruit Dressing	300
Tuna Tartare (4, 6, 11) Capers, Sesame Oil, Wasabi and Lime	480
Signature Local Crab Tostada (1, 2, 9) Corn Tortilla, Avocado Cream, "Macha" Sauce Aioli, Marinated Onion	480
Spicy Beef Carpaccio (6, 7, 11) Green Chili, Fried Shallot, Capers, Coriander, Shaved Parmesan	600
Pumpkin & Coconut Soup (6, 15) Vegan Coconut Milk, Roasted Seeds, Fried Shallot, Coriander	200

*There are more Vegan, Vegetarian and Gluten Free dishes available on a separate menu.
The fish in our menu is locally sourced
All prices are in THB subject to 7% VAT and 10% service charge.*

MAIN COURSES

Impossible “No Meat” Lasagna (6, 15) Vegan	350
100% Plant Based “Meat”, Grilled Zucchini, Vegan Mozzarella and Local Mushrooms	
Catch Of the Day (1, 7, 8)	420
Served with Seared Herb’s Gnocchi, Spinach Puree and Red Pesto	
Prosciutto Wrapped White Snapper (4, 7)	420
Line Caught White Snapper, Caramelized Mushrooms, Cauliflower Puree and Kale	
Signature Surat Thani Tiger Prawns (1, 2, 3, 4, 14)	600
Squid Ink Spaghetti, Southern Style Yellow Curry Sauce and Spring Onion	
Local Seafood Platter (2, 4, 14)	950
“Catch of the Day”, Surat Thani Tiger Prawns, Local Squid, Samui Blue Crab and Sauces	
Creamy Vegan Mushrooms Risotto Vegan	450
Risotto, Vegan, Cream, Apricot Bow Mushroom and Button Mushroom	
Pork Ragu Pasta (1, 2, 6, 7, 9)	380
Southern Red Curry, Braised Pork, Coconut Milk and Homemade Ricotta Cheese	
Seared Duck Breast (6, 7)	420
Carrot Purée, Caramelized Local Mushrooms, Chimichurri Sauce	
Red Wine Braised Short Ribs (6, 7, 9)	700
Roquefort Potato Purée, Fried Shallot and Gremolata Sauce	
Australian Beef Tenderloin (7)	1,000
Potato Purée, Asparagus and Local Green Peppercorn Sauce	
Surf & Turf (2, 7)	1,200
Australian Beef Filet, Surat Thani Tiger Prawns, Garlic Sauce and Mushrooms	

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DESSERTS

Local Picked Mulberry Lime Cake (1, 3, 7) Lime Crème and Burnt Meringue	200
Chocolate & Chili Ganache (3, 6, 7) Cinnamon, “Secret Garden” Thai Bird Chili and Vanilla Ice Cream	250
Fried Ice Cream (1, 3, 7) Vanilla, Red Syrup and Mung Beans	250
Pina Colada Cheesecake (1, 3, 7) Local Pineapples, Malibu and Meringue	250
Chocolate Fondant (1, 3, 7) Vanilla Ice Cream, Chocolate Sauce and Strawberry Coulis	320
Ice Cream (7) Chocolate, Vanilla, Coconut	90
Sorbet <i>Vegan</i> Strawberry, Mango, Passion Fruit, Lime	90

Some of our foods contain allergens. Please contact us for more information and let us know if you have any allergies or special dietary requirement.

Certain dishes and beverages may contain one or more of 14 allergens designated by EU Regulations No 1169/2011.

THE DESIGNATED ALLERGENS AND PRODUCTS THERE OF ARE:

- (1) Gluten, (2) crustaceans, (3) eggs, (4) fish, (5) peanuts, (6) soybeans, (7) milk, (8) nuts, (9) celery, (10) mustard,
(11) Sesame seeds, (12) sulphur dioxide and sulphites, (13) lupin beans, (14) molluscs, (15) suitable for vegetarians

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