

# DINNER MENU

## STARTERS

<b>Seua Rong Hai “Crying Tiger” Beef (4, 5, 6)</b>	680
Rare Seared Beef, “Nam Jim Jeaw” Sauce and Nathon Farms Green Mango Salad	
<b>Tung Tong Goong (1, 2, 3, 6, 11, 14)</b>	370
River Prawns, Vegetables, Sesame Oil and Homemade Coriander-Tamarind sauce	
<b>Moo Tod Nam Pla (4, 6)</b>	260
Local Pork Belly, Fermented Fish Sauce and “Nam Jim Jaew” Sauce	
<b>Yum Won Sen Talay (2, 4, 5, 6, 9, 14)</b>	400
Surat Thani Tiger Prawns, Local Caught Squid, Organic Rice Noodles and Khuen Chai Celery	
<b>Yum Som O (2, 4, 5, 6) <i>Vegetarian / Vegan option</i></b>	470(300)
Marinated Prawns, Minced Chicken, Pomelo and Chili Paste	
<b>Samui Khao Yum (5, 6, 15) Signature</b>	210
Local Rice Salad, Thai Herbs, Dried Coconut, Green Mango, Pomelo and Special Dressing	
<b>Miang Kham (2, 4, 5) Signature</b>	310
Organic Betel Leaves, Dried Shrimp, Lime, Cashews and Herb’s Sauce	
<b>Thod Man Pla (3, 4, 5, 6, 9, 11)</b>	340
Fried Fish Cakes with Red Curry, Kaffir Lime Leaves, Diced Long Beans, Sweet Chili Sauce	
<b>Thod Man Koong (1, 2, 3, 4, 5, 6, 9, 11)</b>	370
Fried Prawn Cakes with Garlic, Coriander, Soy-Sesame Oil, Sweet Chili Sauce	

## SOUPS

<b>Tom Yum Goong (2, 4, 6)</b>	400
Organic Chili, River Prawn and Lemongrass	
<b>Tom Kha Gai (4, 6)</b>	400
Organic Chicken, Coconut Milk, Chili Oil, Mushrooms and Lemongrass	
<b>Gaeng Liang (4, 6) <i>Vegan</i></b>	260
Vegetables Stock, Organic Vegetables, Mushrooms and Chaya Leafs	

## MAIN COURSES

10 hours Sous Vide Massaman Lamb Shank (2, 4, 5, 6) <i>Signature</i> Curry & Peanut Based Sauce, Fried Shallot, Sweet Potatoes, Coconut and Kaffir	710
Gai Pad Med Mamuang (1, 2, 4, 6, 8, 14) Organic Chicken, Cashew Nuts, Dried Chili Spur and Veggies	370
"Kao Pad Poo" Crab Fried Rice (2, 3, 4, 6, 9, 14) Surat Thani "Hand-Picked" Crab, Jasmine Rice and Vegetables	400
Salmon Choo Chee (2, 4, 6) Homemade Rice Cake, Sautéed Veggies, Tapioca and Choo Chee Sauce	440
Pla Tod Kratiem (4, 6) Line Caught Whole Sea Bass, Fried Garlic, Red Chili and Lemongrass	470
Khao Soi Gai (2, 4) Southern Yellow Curry, Organic Egg Noodles and Pickled Cabbage	400
Stir Fry Squid & Chili paste (2, 4, 14) Local Caught Squid, Organic Green Peppercorns, Kale and Bell Peppers	320
Kao Ob Sapparot (Veggies/Chicken/Prawns) (2, 6, 8) <i>Signature</i> Phuket Pineapple, Local Cashew Nuts, Raisins, Peas and Curry Powder	320/370/470
Kanom Jeen Gaeng Poo (2, 4, 6) Surat Thani Hand-Picked Blue Crab, Yellow Curry, Fresh Rice Noodles and Pickles	530

## SIDES

Stir Fried Vegetables (2, 4, 6, 11, 14, 15) Soy Sauce, Sesame Oil and Oyster Sauce	260
Wok Fried Egg Noodles (1, 3, 6, 9, 11) Soy Sauce, Coriander and Chili Paste	150
"Khao Hom Mali" Steamed Rice (15) Thai Produced Organic Rice	70

## SWEET

<b>Mango Sticky Rice (11, 15)</b> Organic Sticky Rice, Local Mango and Sesame Seeds	370
<b>Pandan &amp; White Chocolate Cake (1, 3, 7, 15)</b> Pandan Cream, Mango Jelly and White Chocolate Mousse	260
<b>Thai Coconut Ice Cream (1, 3, 5, 7, 8, 15)</b> Tapioca, Grass and Pandan Jelly, Jackfruit and Peanut Florentine	210
<b>Tub Tim Krob (1, 7, 11, 15)</b> Water Chestnut, Jackfruit, Tapioca, Coconut Syrup and Coconut Ice Cream	160
<b>Kluay Tod (1, 3, 7)</b> Local Banana, Coconut & Milk Sauce, Sesame Seeds	160
<b>Ice Cream (7)</b> Chocolate, Vanilla, SCoconut	180
<b>Sorbet <i>Vegan</i></b> Strawberry, Mango, Passion Fruit, Lime	180

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

*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.*