

# DINNER MENU

## STARTERS

<b>Koi Salmon Salad (4,6,9,11)</b>	390
Mint, Red Chili, Fish Sauce, Organic Rice Powder and Garlic	
<b>Laab Tod (1,3,4,6)</b>	320
“Nam Jim Jeaw” Local Tamarind Sauce, Kaffir Leaves and Fried Chili	
<b>Seua Rong Hai “Crying Tiger” Beef (4,5,6)</b>	650
Rare Seared Beef, “Nam Jim Jeaw” Sauce and Nathon Farms Green Mango Salad	
<b>Tung Tong Goong (1,2,3,6,11,14)</b>	350
River Prawns, Vegetables, Sesame Oil and Homemade Coriander-Tamarind sauce	
<b>Moo Tod Nam Pla (4,6)</b>	250
Local Pork Belly, Fermented Fish Sauce and “Nam Jim Jaew” Sauce	
<b>Yum Won Sen Talay (2,4,5,6,9,14)</b>	380
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>	450(300)
Marinated Prawns, Minced Chicken, Pomelo and Chili Paste	
<b>Samui Khao Yum (5,6,15) <i>Signature</i></b>	200
Local Rice Salad, Thai Herbs, Dried Coconut, Green Mango, Pomelo and Special Dressing	
<b>Miang Kham (2,4,5) <i>Signature</i></b>	290
Organic Betel Leaves, Dried Shrimp, Lime, Cashews and Herb’s Sauce	
<b>Thod Man Pla (3,4,5,6,9,11)</b>	330
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>	350
Fried Prawn Cakes with Garlic, Coriander, Soy-Sesame Oil, Sweet Chili Sauce	

## SOUPS

<b>Tom Kamin Gai (4,6)</b>	280
Chicken Drumettes, Fresh Turmeric, Wild Mushrooms, Kaffir & Lemongrass	
<b>Tom Yum Goong (2 ,4,6)</b>	380
Organic Chili, River Prawn and Lemongrass	
<b>Tom Kha Gai (4,6)</b>	380
Organic Chicken, Coconut Milk, Chili Oil, Mushrooms and Lemongrass	
<b>Gaeng Liang (4,6) <i>Vegan</i></b>	250
Vegetables Stock, Organic Vegetables, Mushrooms and Chaya Leafs	

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## MAIN COURSES

<b>10 hours Sous Vide Massaman Lamb Shank (2,4,5,6) <i>Signature</i></b>	680
Curry & Peanut Based Sauce, Fried Shallot, Sweet Potatoes, Coconut and Kaffir	
<b>Pad Kapraw (6,9,15) <i>Vegan</i></b>	300
Plant Based “Meat”, Mushrooms, Chili and Organic Rice	
<b>Gai Pad Med Mamuang (1,2,4,6,8,14)</b>	350
Organic Chicken, Cashew Nuts, Dried Chili Spur and Veggies	
<b>“Kao Pad Poo” Crab Fried Rice (2,3,4,6,9,14)</b>	380
Surat Thani “Hand-Picked” Crab, Jasmine Rice and Vegetables	
<b>Salmon Choo Chee (2,4,6)</b>	420
Homemade Rice Cake, Sautéed Veggies, Tapioca and Choo Chee Sauce	
<b>Pla Tod Kratiem (4,6)</b>	450
Line Caught Whole Sea Bass, Fried Garlic, Red Chili and Lemongrass	
<b>Khao Soi Gai (2,4)</b>	380
Southern Yellow Curry, Organic Egg Noodles and Pickled Cabbage	
<b>Stir Fry Squid &amp; Chili paste (2,4,14)</b>	300
Local Caught Squid, Organic Green Peppercorns, Kale and Bell Peppers	
<b>Gaeng Phed Ped Yang (2,4)</b>	380
Duck Breast, Local Made Red Curry, Thai Eggplant, Pineapple and Lychee	
<b>Moo Hong (2,4,6,14)</b>	320
Braised Pork Southern Style, Organic Palm Sugar and Star Anise	
<b>Kao Ob Sapparot (Veggies/Chicken/Prawns) (2,6,8) <i>Signature</i></b>	300/350/450
Phuket Pineapple, Local Cashew Nuts, Raisins, Peas and Curry Powder	
<b>Kanom Jeen Gaeng Poo (2,4,6)</b>	500
Surat Thani Hand-Picked Blue Crab, Yellow Curry, Fresh Rice Noodles and Pickles	
<b>Southern Curries Tasting (2,4,6,14)</b>	
Gaeng Pah, Gaeng Som, Gaeng Liang and Organic Steamed Rice	
<b>Chicken</b>	450
<b>Pork</b>	450
<b>Prawns</b>	550

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## SIDES

<b>Stir Fried Vegetables (2,4,6,11,14,15)</b> Soy Sauce, Sesame Oil and Oyster Sauce	250
<b>Organic Rice Tasting (15)</b> Turmeric, Roselle and Green Tea Flavored	200
<b>“Khao Hom Mali” Steamed Rice (15)</b> Thai Produced Organic Rice	60
<b>Wok Fried Egg Noodles (1,3,6,9,11)</b> Soy Sauce, Coriander and Chili Paste	140

## SWEET

<b>Pandan &amp; White Chocolate Cake (1,3,7,15)</b> Pandan Cream, Mango Jelly and White Chocolate Mousse	250
<b>Mango Sticky Rice (11,15)</b> Organic Sticky Rice, Local Mango and Sesame Seeds	350
<b>Thai Coconut Ice Cream (1,3,5,7,15)</b> Tapioca, Grass Jelly and Peanut Florentine	200
<b>Coconut Crème Brulée (3,7)</b> Coconut Milk, Brown Sugar	200
<b>Tub Tim Krob (7,15)</b> Water Chestnut, Tapioca and Coconut Syrup	150
<b>Kluay Tod (1,3,7)</b> Local Banana, Coconut & Milk Sauce, Sesame Seeds	150
<b>Ice Cream (7)</b> Chocolate, Vanilla, Coconut	90
<b>Sorbet <i>Vegan</i></b> 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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