

LUNCH MENU

STARTERS

Napasai Caesar Salad Organic Chicken / Shrimp (1,3,7) Grana Padano, romaine lettuce, bacon, croutons	350/450
100% Thai Mozzarella & Tomato Salad (7,8,15) A Ratchaburi mozzarella "Fior de Latte", avocado, chaya pesto, aged balsamic, olives	400
Quinoa & Wakame Booster Bowl (6,9,15) Vegan Sweet chili dressing, bell pepper, avocado, zucchini	300
Tuna Poke, a Napasai Classic (4,6,11) Steamed organic rice, avocado, sesame oil, wakame	450
Ceviche Surat Thani Prawn or Local Caught Barracuda (2,4,6,) Thai chili, tomato, coriander, infused vinegar, lime	350
Thai Spicy Salmon Salad (4,6) Mint, fish sauce, cucumber, garlic, coriander, fresh red chili	350
Fresh Spring Roll Vegetable Vegan / Prawns (2,5,6,9) Napasai homemade sauce, nori seaweed, local peanut	250/300
Fried Spring Roll Vegetable / Prawns (1,2,3,5,6) Napasai homemade sauce, Plum sauce, mushrooms	250/300
Samui Tod Goong (1,2,3,4,6) Surat Thani tiger prawns, red curry paste, pickled cucumber, homemade tamarind sauce	350
Kai Tod (1,3,4,6,11,14) Southern Thai style fried chicken, kaffir leaves, spring onion, sweet chili sauce	250
Chicken Satay (5,6) Homemade peanut & curry sauce, cucumber relish	300
Moo Tod Nam Pla (1,4,6,11) Thai style fried streaky local pork belly, northern style dipping sauce "Nam Jim Jeaw"	250
Signature Yom Sum O (2,4,5,6,8) Marinated prawns, minced chicken, pomelo and chili paste	450
Southern Style Som Tum (2,4,5) Salad, organic green papaya, long beans, dried prawns, grilled marinated chicken	350

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.

SOUPS

Tom Yum seafood & Noodles (2,4,6)	380
Local caught seafood, fresh egg noodles, Pak choi, beans prouts	
Tom Saap Moo (4,6)	280
Soft pork ribs, roasted chili, local wild coriander	
Kaeng Liang (9,15) Vegan	250
Vegetables stock, organic vegetables, mushrooms, Chaya leafs	

HANDHELDS

Chicken Lettuce Wrap (1,6,11)	350
Organic lettuce, Chestnuts, shiitake mushroom, sesame, Sriracha sauce	
Classic Cheese Burger (1,3,7,10)	500
Homemade beef patty, cheese, garlic aioli, fried egg, caramelized onion	
Plant Based Impossible Burger (1,7,10,15) Vegan	450
Plant based patty, vegan mayo, caramelized onion, jalapeño peppers, roasted bell pepper	
BLT Organic Chicken Wrap (1,3,7)	375
Chicken, bacon, lettuce, tomatoes, cream cheese, coriander, Gouda cheese	
Vegan Wrap (1,6,15) Vegan	300
Local produced Tofu, hummus, cucumber, avocado, olives & Sriracha sauce	
Tacos, Line Caught Snapper or Surat Thani Prawns (1,2,3,4,10)	300/350
Homemade flour tortillas, Chang beer batter, smoked chili mayo, pickled onion	
The Club Sandwich (1,3,7,10)	350
Chicken, bacon, Paris ham, cheese, tomato, lettuce, fried egg, mayo & mustard	

*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.*

MAINS

“Catch of the Day” (4,7) Fresh catch around the island, spinach & mushrooms, sauce, baby potatoes	380
Blackened Salmon (4,9) Pineapple-mango salsa, coconut rice, cucumber & herbs salad	400
Rib Eye (6) Salsa verde, fresh tomato cherry & fennel salad, fries	750
Grilled Surat Thani Prawns (2,3,6,7) Garlic-chili-coriander, tzatziki sauce, mini feta salad	800
Green Curry Chicken (2,4,6) Local eggplant, sweet basil, coconut milk	350
Red Curry Beef Tenderloin (2,4,6) Bamboo shoots, Thai basil, ginger, chili	450
Massaman Curry Beef (2,4,5,6,11) Southern peanut curry, coconut milk, tamarind sauce, sweet potato, star anise	450
Pad Kee Mao Organic Chicken or Surat Thani Tiger Prawns (2,3,4,5,6,9,14) The “Drunken noodles”, Nathon farms flat noodles, tiger prawns, organic green peppercorn	450
Kai Jeaw Poo (2,3,4,6) Thai omelet, Surat Thani “hand-picked” blue crab, beansprouts, coriander, “Prik Nam Pla” sauce	450
“Kao Pad Poo” Crab Fried Rice (2,3,4,6,9,14) Surat Thani “hand-picked” crab, jasmine rice, vegetables	380
Pad Thai Bangkok Chicken or Nathon Farms Tofu or Surat Thani Prawns (2,3,4,5,6,14) Rice noodles, peanuts, egg	350/450
Signature Samui Style Pad Thai (2,3,4,6,14) Surat Thani Tiger Prawns, rice noodles, Tailingping fruit, coconut milk, green sour mango	450
Hot Basil Chicken or Pork or Vegan (3,4,6,14) Thai hot basil, red chili, dark soy sauce, steamed rice	350

*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.*

PIZZA

Margarita Pizza (1,7,15)	300
Homemade tomato sauce, mozzarella cheese, oregano	
Pepperoni Pizza (1,7,12)	350
Spiced sausage, mozzarella cheese, homemade tomato sauce	
Hawaiian BBQ Pizza (1,6,7)	350
Pineapple, ham, bacon, homemade BBQ sauce, coriander	
Pad Kapraw moo Pizza (1,2,4,6,7)	350
Minced pork, hot basil, red chili, beansprouts	
Blue cheese Pizza (1,7,15)	400
Caramelized onions, zucchini, pumpkin seeds	

PASTA

Spaghetti Carbonara (1,3,7)	350
Pancetta affumicata, Grana Padano cheese, organic egg yolk	
Penne Bolognese (1,7,9)	350
Homemade tomato sauce, imported beef ragout	
Gnocchi and Parma (1,3,7,8,12)	450
Roasted walnuts, parmesan cheese, truffle oil, spinach	
Pesto & Smoked Salmon (1,4,7,14)	400
Homemade smoked salmon, spaghetti, "Chaya" pesto, avocado, tomato, fried garlic	

SWEETS

Key Lime Pie (1,3,7)	250
Meringue, local limes, lime sorbet	
Mango Sticky Rice (11,15)	350
Organic sticky rice, local mango and sesame seeds	
Chocolate Fondant (1,3,7)	320
Crumble Vanilla Ice cream and chocolate sauce	
Coconut Crème Brulee (3,7)	320
Coconut milk, brown sugar	
Ice Cream (7)	90
Chocolate, Vanilla, Coconut	
Sorbet Vegan	90
Strawberry, Mango, Passion Fruit, Lime	

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.*