



NAPASAI

A BELMOND HOTEL
KOH SAMUI

BANQUET KIT MENUS



CELEBRATE YOUR SPECIAL OCCASION IN A ROMANTIC THAI PARADISE

Whether a momentous anniversary party or the wedding of your dreams, Napasai sparkles with the spirit of Thailand. Our culinary team takes you on a journey through Asia and beyond with spectacular, irresistible menus. Each promises a true feast for the senses.



THE TASTE OF BELMOND

Enjoy sumptuous bespoke menus featuring vibrant and fragrant Southern Thai flavours.

Browse through the pages of our complete banquet kit and let us tailor the ideal menu for your dream day.

To customise your event, please email: nucharee.pathan@belmond.com

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Lunch

THAI SHARING SET LUNCH

1,450 THB PER PERSON INCLUDING 1 SOFT DRINK AND COFFEE OR TEA

ASSORTED STARTERS

Pork & Shrimp Golden Bags, *homemade chilli sauce*

Southern Thai Shrimp Cake, *organic leaves, red curry paste*

Yum Goong Sen, *Surat Thani tiger prawns, spicy salad, homemade seafood sauce, local celery*

Laab Moo, *spicy organic pork salad, Isaan-style*

MAIN COURSES

Tom Saap Moo, *spicy pork and wild coriander soup*

Yum Hua Pli, *organic banana blossom salad*

Imported Beef Massaman, *southern peanut curry*

Pad See Eiw, *stir-fried local vegetables, local egg noodles, our own sauce*

Khao Mall, *organic steamed rice*

DESSERT

Young Coconut Ice Cream, *traditional toppings, peanut, sticky rice, black jelly*

WESTERN SET LUNCH

1,250 PER THB PERSON INCLUDING 1 SOFT DRINK AND COFFEE OR TEA

STARTER

Thai-Style Ceviche, *line-caught white snapper, green mango, coconut milk, chips*

MAIN COURSES

Catch of the Day, *homemade spice rub, salsa verde, yellow curry rice*

Spicy Garlic Prawn Pasta, *dried chilli, coriander, organic cherry tomato, black ebiko*

DESSERT

Surat Thani Lime Pie, *burnt meringue, mango gel, candied lime*

ASIAN LUNCH BUFFET

2,100 THB PER PERSON INCLUDING 1 SOFT DRINK AND COFFEE OR TEA
(MINIMUM 30 GUESTS)

STARTERS

Khao Tang Na Tang, *marinated chicken curry, rice crackers, herb salad*

Chor Muang, *Thai flower dumpling, pork, pickled turnip*

Yum Som Ho, *pomelo salad, Southern-style grilled chicken, cashews*

Yum Mamuang, *fresh locally farmed green mango salad*

Classic Som Tum, *papaya salad station*

Moo Tod Nam Pla, *fried pork belly, Nam Jim Jaew sauce*

HOT DISHES

Pad Pak Boong, *stir-fried morning glory, organic garlic, chilli spur, Thai fermented soy beans*

Pad Prik King, *stir-fried local seafood, Southern curry paste, organic green peppercorn, long beans*

Pla Neung Manao, *steamed line-caught white snapper, fresh lime sauce, Secret Garden herbs*

Kor Moo Yang, *marinated grilled pork neck, Nam Jim Jaew sauce*

LIVE STATIONS

WOK CLASSICS

Pad Thai, Pad Kee Mao, *drunken noodles*

Khao Pad, *fried rice*

Pad See Eiw, *stir-fried big, flat noodles*

Rice and Egg Noodles

THE GRILL

Seafood Boat, *local tiger prawns, Samui blue crab, line-caught barracuda, banana leaf-wrapped snapper, local squid*

DESSERTS

Assorted Thai Sweets

Tropical Fruit Selection, *skewers, fruit salad*





Five-Course Set Menus

AROUND THE WORLD SET MENU (MEAT)

3,750 THB PER PERSON

APPETISER

Duck Carpaccio

Citrus vinaigrette, parmesan crisps, capers

SOUP

Broccoli Soup

Parma ham chips, sour cream, fried garlic, coriander

FIRST MAIN

Red Wine Chicken Stew

Open ravioli, cream cheese, mozzarella, fried shallots

SECOND MAIN

Parma Ham Fillet Mignon

Imported beef, truffle pomme purée, asparagus, red wine jus

DESSERT

White Chocolate Mousse

Butter crumbs, chocolate shards, cocoa powder

AROUND THE WORLD SET MENU (FISH)

THB 3,750 PER PERSON

APPETISER

Smoked Salmon Gravlax

Salmon roe, cucumber, zucchini, cream cheese, avocado cream

SOUP

Lemongrass and Carrot Soup

Prawn skewer, coconut foam, spring onion, fried shallots

FIRST MAIN

Crab Lasagne

Red curry sauce, coriander salad, avocado cream

SECOND MAIN

Pan-Seared Seabass

Italian salsa verde, ebiko, cauliflower purée and fried garlic

DESSERT

Profiteroles

Homemade chocolate ice cream, meringue, crumbs

AROUND THE WORLD SET MENU

3,750 THB PER PERSON

APPETISER

Barracuda Tartare

Secret Garden herbs, wasabi, soy sauce, herb oil

SOUP

Fire-Roasted Tomato Soup

Crab salad, avocado, salmon roe

FIRST MAIN

Herb-Crusted Seabass

Peanut sauce, egg noodles, fried leeks

SECOND MAIN

Smoked Duck Breast

Charred shallots, cauliflower purée, local wild mushrooms, vegetables

DESSERT

Coconut Mousse

Coconut truffles, burnt meringue, mango gel, crumbs

VEGETARIAN SET MENU

1,850 THB PER PERSON

APPETISER

Seared Tofu

Marinated bean curd, peanut curry sauce, fried Thai basil

SOUP

Potato and Coriander

Sundried tomato, fried shallots, fried tortilla, parsley

FIRST MAIN

Zucchini and Curry

Plant-based ragout, yellow curry, avocado

SECOND MAIN

Cauliflowers

Hummus, wild mushrooms, olives, baby carrot

DESSERT

Ganache

Coconut truffles, burnt meringue, crumbs, homemade vanilla ice cream

LAI THAI FAVOURITE SET MENU

1,950 THB PER PERSON

STARTER PLATTER

Laab Pet, *spicy duck salad, cucumber, organic rice powder, tamarind sauce*

Miang Kham, *betel leaf rolls, dried shrimp, grated coconut, sweet tamarind sauce*

Som Tam, *green papaya, peanut, dried shrimp*

SOUP

Khao Soi, *organic red curry, coconut milk, egg noodles*

MAINS

Kaeng Khiao Wan

Green curry, organic chicken, local eggplant, Thai basil

Panang Neua

Imported beef, peanuts, kaffir leaf, coconut milk

Pad Krapow Moo

Organic pork loin, Thai basil, fried egg

SIDES

Pad Pak Ruam

Homemade stir-fry sauce, organic vegetables, fried garlic

Khao Mali

Steamed organic jasmine rice

DESSERT

Lemongrass and Coconut Crème Brûlée

Local coconut, Secret Garden lemongrass, brown sugar





Buffet Selections

NAPASAI BUFFET

3,850 THB PER PERSON (MINIMUM 30 GUESTS)

STARTERS

Grilled Pork Neck, *Nam Jim Jaew sauce, coriander*

Smoked Salmon Salad, *avocado, cucumber, shallot, red radish*

Grilled Prawns, cocktail sauce, cherry tomato, clam juice

Cherry Tomato Salad, *Thai mozzarella, black olives, red radish, red wine vinegar*

Blue Cheese Coleslaw, *bacon, homemade Ranch dressing*

Baby Potato Salad, *Parma ham, organic egg, sour cream*

Chickpea Mediterranean Salad, *locally produced feta cheese, olives, shallots, mustard vinaigrette*

Baby Potato Salad, *bacon, organic egg, sour cream, Dijon mustard*

SELECTION OF COLD CUTS AND CHEESES

Jams, Bell Pepper Dip, Marinated Olives, Dried Fruits, Crackers

PREMIUM SUSHI ROLLS

Crab, Salmon & Green Onion / Spicy Tuna Rolls / Deep-Fried Shrimp & Cheese /

California Avocado Rolls

CRAVING SECTION

Whole Crispy Pig

100 Days Grain-Fed Striploin Roast Beef

Salsa Verde Marinated Lamb Shoulder

CLAY POT DISPLAY

Beef Panang Curry, *sweet spicy curry, peanuts, coconut milk*

Organic Duck Curry, *green curry paste, local eggplant, Thai hot basil*

Egg Noodles, *assorted vegetables, homemade stir-fry sauce*

ON THE GRILL

Tiger Prawns, Duck and Pork Skewers, Thai Marinated Organic Chicken, Local Squid,

Thai Sausages, Pork Spare Ribs, Salmon Steaks

SAUCES

Homemade BBQ Sauce, Black Pepper Sauce, Chimichurri, Chilli Mayo, Mango Salsa, Fire-Roasted Tomato

SIDE DISHES

Corn on the Cob, Grilled Sweet Potato, Vegetable Fried Rice, Potato Gratin, Local Wild Mushroom and Homemade Ricotta Cheese Lasagne, Grilled Vegetables and Chaya's Pesto

DESSERTS

Profiteroles, Samui Coconut Crème Brûlée, Double Chocolate Brownie, Fruit and Cream Tartlets, Chocolate Mousse, Seasonal Fruit Plate

TASTE OF THAILAND

3,550 THB PER PERSON (MINIMUM 30 GUESTS)

STARTERS AND SALADS

Por Pia Sod, *white prawns, rice-paper rolls, mint leaves, homemade dipping sauce*
Por Pia Tod, *fried organic pork spring roll, locally farmed mushrooms*
Tod Mun Pla/Goong, *scented Southern red curry, fish/prawn fritters, peanut, sweet chilli sauce*
Dim Sum Selection, *sweet pork, shrimp, mung beans*
Larb Pet, *minced organic Isan-style duck with mint lime and raw vegetables*
Yum Nua, *seared rare imported beef salad, sesame oil, lime, organic palm sugar, Thai celery*
Yum Som O, *locally farmed pomelo salad, Surat Thani tiger prawns, homemade chilli paste*
Yum Talay, *locally caught seafood, Samui glass noodle salad, classic Napasai seafood sauce*
Yum Tua Pu, *winged bean salad, minced organic pork, homemade chilli paste, Samui dried shrimp, herbs*

CURRY CORNER

Kaeng Phed Ped Yang, *Southern red curry, roasted organic duck, lychee, Phuket pineapple*
Kaeng Khiao Waan Kai, *locally produced green curry paste, organic chicken, Thai and pearl eggplants*
Imported Beef Massaman, *Southern sweet peanut curry, Australian beef, cinnamon*
Kanom Jeen Gaeng Poo, *famous Southern yellow curry with local Samui crab, organic rice noodles*
Poo Pad Pong Karee, *Donsak soft-shell crab, yellow curry powder*
Pad Prik Kaeng, *Southern dry red curry, organic chicken, green beans*

SOUPS

Classic Tom Yum Goong, *Surat Thani tiger prawns, chilli paste, kaffir lime leaves, organic bird's eye chilli*
Tom Kha Gai, *free-range chicken, organic coconut milk, local wild mushrooms, galangal*

HOT DISHES

Goong Makhram, *Surat Thani tiger prawns, Phetchabun organic tamarind, fried dried chilli*
Pla Kapong Neung Manao, *line-caught white snapper, organic lime, khuen chai celery, lemongrass*
Hor Mok, *white prawns, wild barracuda, steamed yellow curry, coconut reduction*
Kaeng Phed Ped Yang, *organic farmed duck breast, lychee, Phuket pineapple, cherry tomato*
Num Pad Nam Mun Hoi, *imported beef, oyster sauce, broccoli, vegetables*

LIVE COOKING STATIONS

Famous Som Tam Green Papaya Salad, *locally farmed pomelo, homemade chilli paste, tiger prawns, organic cherry tomatoes, long beans*
Grill Station, *chicken & local baby squid satay, Thai spiced sausages, Surat Thani tiger prawns, organic duck skewers, moo pings, Southern-style chicken drums, BBQ pork ribs, banana-wrapped barracuda*

SIDES

Khao Mali, *steamed organic jasmine rice from Surat Thani*
Locally Farmed Stir-Fried Bok Choi, *homemade stir-fry sauce, sesame seeds, fried shallots*
Classic Egg Fried Rice, *vegetables, organic eggs*
Fried Morning Glory, *fermented beans, garlic, red spur chilli, light soy sauce*

DESSERTS

Traditional Mango Sticky Rice, Seasonal Tropical Fruit Skewers, Assorted Local Thai Desserts, Coconut & Pandan Leaf Custard



EAST MEETS WEST BUFFET

3,800 THB PER PERSON (MINIMUM 30 GUESTS)

SALAD

Our Style Tabbouleh, *coriander, feta cheese, cucumber, cherry tomato*

Smoked Chilli Caesar Salad, *grilled organic chicken, avocado*

Wakame & Cucumber Salad

Italian Pasta Salad, *sundried tomato, olives, organic basil, Thai soft mozzarella cheese*

Napasai-style Potato Salad, *sour cream, egg, organic chicken*

Apple, Beet & Goat Cheese, *cashew nut dressing*

Caprese & Parma Ham, *chaya pesto, organic mozzarella cheese*

STARTERS

Line-caught "Catch of the Day" Ceviche, *cherry tomatoes, organic coriander, tomato juice, bird's eye red chilli*

Confit Duck Spring Rolls, *organic tamarind sauce, fried shallots*

Spicy Tuna Tartare, *avocado, black ebiko*

Mango gazpacho, coriander, fruits

Smoked Salmon Bruschetta, *our home-smoked salmon, Mexican sauce*

Roasted Tomato Soup

Potato & Cheese Croquettes, *Italian salsa verde, spring onion*

HOT DISHES

Braised Beef Ragù Pasta, *cooked for 10 hours, with aged parmesan and locally grown basil*

Roast Beef & Sauces, *chimichurri, blue cheese, black pepper*

Tandoori Organic Chicken Skewers, *spicy tartar sauce*

Curried Shepherd's Pie, *yellow curry, soft potato purée, parmesan cheese*

LIVE GRILL STATION

Seafood: *local tiger prawns, Samui blue crab, line-caught barracuda, squid, rock lobster, white snapper*

Meat: *ribeye skewers, pork spare ribs, pork chops, merguez sausages, chicken skewers*

SAUCES

Red Curry and Peanut Sauce, Tartar Sauce, Thai Seafood Sauce, Homemade BBQ Sauce, Chimichurri, Piri Piri, Dried Chilli mayo

SIDES

Stir-Fry Organic Vegetables, Potato Gratin, Corn On The Cob, Vegetable Fried Rice, Grilled Vegetables, Pesto and Feta Cheese

DESSERTS

Espresso Tiramisu, Blueberry Cheesecake, Dark Chocolate Mousse, Mexican Flan, Fruit Tartlets, Tequila Rice Pudding

MEDITERRASIAN BUFFET

3,450 THB PER PERSON (MINIMUM 30 GUESTS)

STARTERS

Caprese Salad, *Thai mozzarella cheese, Secret Garden chaya pesto, aged parmesan, balsamic reduction*

Curried Pasta Salad, *sundried tomato, shallots, cashews, coriander*

Asian Tabbouleh, *cucumber, soy sauce, beansprouts, organic coriander*

Spicy Tuna Poke, *steamed rice, wakame salad*

Ko Moo Yang Tostadas, *marinated pork neck, Nam Jim Jaew sauce, avocado cream*

Shrimp Cocktail, *Surat Thani tiger prawns, infused vinegar, Phuket pineapple*

Homemade Hummus, *feta cheese, extra virgin olive oil, smoked paprika*

Spicy Smoked Salmon Carpaccio, *Thai seafood sauce, fried garlic, black ebiko*

Thai Ceviche, *line-caught snapper, coconut milk, kaffir leaves, bird's eye chilli*

Tomato-Red Chilli Bruschetta, *sesame oil, rice vinegar, garlic, aged balsamic*

Marinated Olives

BREAD SELECTION

Grissini, Olive Bread, Focaccia, Ciabatta, Prawn Crackers, Home-infused Olive Oils

SEA TO TABLE GRILL

Local Rock Lobster, Tiger Prawns, Samui Blue Crab, Barracuda, Seabass, Squid,

Local Oysters

HOT DISHES

Crepe Cannelloni, *homemade ricotta, homemade tomato sauce, spinach, mozzarella cheese*

Coconut Bouillabaisse, *Surat Thani tiger prawns, local mussels, lemongrass*

Baked Local Mussels, *curry powder, spring onion, fried garlic*

Southern Thai Chicken, *turmeric, soy marinade, coriander*

Line-Caught White Snapper, *leek, local mushrooms, fried shallots*

8-hour Braised Beef Pasta, *aged parmesan, spring onion*

Spaghetti Pad Kee Mao, *local seafood, organic green peppercorn, vegetables*

Ratatouille, *curry paste, Thai basil, ginger*

Roast Free-Range Duck, *Thai gravy sauce*

Mashed Potato, *wasabi, bacon, spring onion*

DESSERTS

Key Lime Pie

Pineapple Strudel

Fruit Tartlets

Three Milk Cake

Chocolate Cake

Mango Mousse

Profiteroles





Drinks & Cocktails

SUNSET COCKTAIL RECEPTION

1,200 THB PER PERSON

Three Kinds of Napasai Savouries

One Hour Free-Flow of Tropical Fruit Punch, Soft Drinks, Juices, Local Beer

Three Choices of Napasai Signature Cocktails

SPARKLING RECEPTION

1,690 THB PER PERSON

Four Kinds of Napasai Savouries

One Hour Free-Flow of Tropical Fruit Punch, Soft Drinks, Juices, Local Beer

Three Choices of Napasai Signature Cocktails and Monsoon Premium

Sparkling Wine

CHAMPAGNE RECEPTION

4,500 THB PER PERSON

Five Kinds of Napasai Savouries

One Hour Free-Flow of Tropical Fruit Punch, Soft Drinks, Juices, Local Beer,

House Wines

Three Choices of Napasai Signature Cocktails and Moët & Chandon Imperial Brut Champagne

OPEN BAR PACKAGE

SOFT DRINKS AND JUICES

First Two Hours THB 600

Additional Hour THB 250

BEER & SPIRITS

SOFT DRINKS AND JUICES, LOCAL BEERS AND SPIRITS

First Two Hours THB 1,500

Additional Hour THB 650

THAI LOCAL

SOFT DRINKS AND JUICES, LOCAL BEERS AND SPIRITS AND MONSOON VALLEY
HOUSE WINES

First Two Hours THB 1,950

Additional Hour THB 850

PREMIUM

SOFT DRINKS AND JUICES, PREMIUM BEERS AND SPIRITS AND PREMIUM
WESTERN WINES

First Two Hours THB 2,550

Additional Hour THB 1,200

CORKAGE FEE

PER OPENED BOTTLE

Wine THB 800

Spirit THB 1,000

Champagne THB 1,300

WINE AND DRINKS LIST

STANDARD

STANDARD BEERS

Singha

Chang

STANDARD SPIRITS

Absolut Vodka

Gordon's Gin

Bacardi White Rum

JW Red Label Whisky

Jim Beam Bourbon

Sierra Tequila

HOUSE WINES

(White) Monsoon Valley Colombard, Khao Yai 2018

(Red) Monsoon Valley Shiraz, Khao Yai 2018

(Rosé) Monsoon Valley White Shiraz, Khao Yai 2018

PREMIUM

PREMIUM BEERS

Heineken

Asahi

Singha

PREMIUM SPIRITS

Belvedere Vodka

Havana Club 7 Year Old Rum

JW Black Label Whisky

Jack Daniel's Whiskey

Sierra Tequila

PREMIUM WINES

(White) Domaine Baron de Rothschild Sauvignon Blanc 2016

(Red) Terrazas de los Andes 'Altos del Plata' Malbec

(Rosé) Pascal Jolivet 'Attitude' Pinot Noir Rosé 2013

NAPASAI SIGNATURE COCKTAIL

Choice of 3

NAPASAI GARDEN

Thai local rum, melon liqueur, passion fruit juice, lime juice, sugar syrup, Thai basil, soda water

KAFFIR LIME GIN TONIC

Gin Infused Kaffir lime leaves, tonic water

SPARKLING NAPASAI

Vodka, Blue Curacao, lime juice, sprite

Q-CUMBER DELIGHT

Gin, lemon juice, pineapple juice, cucumber syrup, fresh cucumber

KAFFIR LIME - PASSION FRUIT MOJITO

Thai local rum, mint, kaffir lime leaf, passion fruit juice, lime, sugar, soda water

SOFT DRINKS

Coke, Sprite, Fanta, Ginger Ale, Tonic Water, Soda

JUINCES

Orange, Pineapple, Mango, Lychees, Passionfruit and Guava





Canapés

CANAPÉ MENU

Smoked Salmon Bagels
Buffalo or Bbq Chicken Lollipop
Sriracha & Chicken Spring Roll
Cordon Bleu Fried Spring Rolls
Chicken Curry Mini Sliders
Tiger Prawn Lollipop, Smoked Chilli Mayo
Samui Blue Crab Cakes, Curry Sour Cream
Beef Wonton, Chimichurri Sauce
Chicken Satay, Curry-Peanut Sauce
Salmon & Guacamole Bruschetta
Crispy Thai Pork Meatballs, Nam Jim Jaew Sauce
Tiger Prawn Cocktail
Thai Tuna Tartare
Vegetarian Mushroom Ceviche (V)
Avocado & Mango Spring Roll (V)
Vegetarian Samosa, Spicy Tzatziki Cream (V)
Pomelo Salad (V)
Tomato Mozzarella, Chaya Pesto
Blackened Tuna Tataki On Crispy Rice, Wasabi Aioli
Beef Tartare and Confit Garlic Aioli
Fried Green Curry Rice Balls and Chilli Paste Mayo
Fresh Roast Duck Rolls
Goat Cheese Quiche

Price - Starts at 100 THB per bite.

WELCOME COCKTAIL PARTY CANAPÉS

Tuna Tartare, Thai Chilli Paste Aioli
Spicy Salmon Roll, Sriracha, Wasabi
Chicken Buffalo Egg Rolls, Tartar Sauce
Shrimp Cocktail
Miang Kham, Thai "One Bite" Appetisers

Price - Starts at 100 THB per bite.

POOL PARTY LUNCHEON CANAPÉS

Smoked Salmon Mini Bagels
Mango and Shrimp Fresh Rolls
Chicken Curry Sliders
Chicken Wing Lollipops
Goat Cheese Croquettes
Tandoori Shrimp Lollipop
Crab Cakes with Curry Aioli
Beef Empanadas and Chimichurri Sauce
Chicken Satay, Curry Peanut Sauce
Parma Ham and Cheese Wontons
Larb Moo Cucumber Baskets
Mini Cheeseburgers
Caesar Salad Baskets
Thai Beef Tartare on Crackers
Mini Beef Skewers and Chilli Aioli
Chocolate Lollipops
Fruit Skewers
Thai Ice Lollipops
Sticky Rice Pouches

Price - Starts at 100 THB per bite.





Themed Events

STREET NIGHT MARKET

3,250 THB

Seeking a lively setting for your event? Our Street Night Market brings together stalls serving a variety of traditional delights, creating a vibrant, buzzy atmosphere. Impress your guests with a novel, versatile setting and delicious carnival food served at live food stations. You can choose from a range of stalls offering fish, salads, dumplings, fruit and desserts.

Moo Ping, *Thai-style BBQ skewers*

Khao Neow, *sticky rice and sauces*

Yum Station (Salads), *papaya salad, seafood salad, green mango salad*

Clay Pot Curry Station, *green, red, massaman, panang curry*

Noodle Station, *hot soup and noodles, Tom Yum, noodles, clear soup*

Wok, Pad Krapow, *Pad Thai, Pad See Ew*

The Grill, *Moo Ping (pork skewers), chicken satay, fish balls, sausages, squid*

Kluay Kaek, *fried bananas and sauces*

Coconut Ice Cream

Fruit Cart, *fresh seasonal fruits and local dipping sauces*

Thai Street Desserts

Contact us to customise the food stalls according to your theme.

BAREFOOT GRILL ON THE BEACH

2,950 THB

Enjoy stunning views over the private sands at our Napasai beach grill, where you can host a laidback barefoot beach dinner to celebrate your special occasion. Indulge in succulent seafood freshly prepared by our dedicated culinary team, accompanied by the gentle sound of the waves.

STARTERS

White Snapper Ceviche, *olives, capers, soy sauce*

Latin Shrimp Cocktail, *tiger prawns, mango, spiced vinegar*

Red Curry Devilled Eggs, *coriander, ebiko*

Mediterranean Pasta Salad, *sundried tomato, Dijon mustard, pickles*

Crab Salad, *lime-mayo dressing, lettuce*

Fresh Vegetable Spring Roll, *homemade sweet chilli dressing*

Thai “Olivier” Salad, *organic chicken, sriracha sauce, grain mustard*

Sweet Mango Salad, *carrot, cucumber, daikon, green mango*

Grilled Vegetables and Chaya Pesto, *local feta cheese, aged balsamic*

THE GRILL

Sea: Banana-Wrapped Seabass, Surat Thani Tiger Prawns, Local Squid, Samui Blue **Crab**, Local Stuffed Mussels

Land: Beef Skewers, Pork Ribs, Blackened Pork Chops, Pork Neck, Marinated Organic **Chicken**, Local Pork Belly Skewers, Sausages

Vegetarian: Tofu Skewers, Corn on the Cob, Choripanes, Jacket Potatoes

SAUCES

Thai Seafood Sauce, Spicy Tomato, Mexican Sauce, Chilli Mayo, Chimichurri, Mango, Red Curry-Peanut, BBQ

SIDES

Penne and Cheese, Cheddar, Parmesan

Vegetable Fried Rice

Red Curry and Vegetables

Stir-Fried Egg Noodles

DESSERTS

Tequila Rice Pudding

Espresso Tiramisu

Double Choco Brownie

Cupcakes

Mango Sticky Rice

Tapioca and Syrups

Fresh Local Fruit



CHAMPAGNE BRUNCH CRUISE

2,950 THB

Board our luxury boat in the gentle morning sun and be welcomed with a glass of sparkling champagne. A decadent spread of all-you-can-eat brunch awaits, including fresh local seafood, chef-attended carving station, and so much more. It's a ready-made outdoor venue for anniversaries, bridal showers and celebrations of all kinds.

Assorted Viennoiseries
Bread Selection, Jams & Dips
Hummus
Homemade Smoked Salmon Roll-Ups
Parma Ham and Ricotta Bruschetta
Fresh Prawn Spring Rolls
Fried Spring Rolls
Spanish Tortilla
Shrimp Cocktail
White Snapper Ceviche
Fresh Oysters and Sauces
Mini Roast Beef Sliders
Assorted Quiches
Beef Burritos
Tom Yum Fried Rice
Key Lime Pie
Profiteroles
Apple Pie
Three Milk Cake
Local Fruits

Contact us to discuss entertainment options and for a full wine list.

AFTERNOON TEA

1,250 THB FOR TWO

Egg Salad Sandwich
Homemade Smoked Salmon and Cheese Bruschetta
Cucumber Sandwich
Tuna and Mayo
Prosciutto, Apple and Brie
Scones and Homemade Jams
Mango Sticky Rice
Mini Brownies
Macaroons
Key Lime Tart

PICNIC

990 THB

Create lasting memories with a glorious daytime or romantic sunset beach picnic. Our luxurious spreads are perfect for celebrating birthdays, anniversaries, marriage proposals, bridal or bachelorette get-togethers or any other special occasion. Let us supply paddleboards and other watersports equipment so your party can make the most of a relaxed, fun-filled day at the beach.

Italian Pasta Salad
Samui Tuna Wrap
Grilled Chicken Pesto Sandwich
Mini Club Sandwich
Thai Marinated Chicken and Couscous
Spinach and Bacon Quiche Bites
Roast Duck Spring Rolls
Fresh Fruits

Contact us to discuss entertainment options and for a full wine list.



Wedding
Cake

WEDDING CAKE

OUR TALENTED PASTRY TEAM CAN CREATE THE PERFECT CAKE FOR YOUR DREAM WEDDING. IT'S BASED ON A TWO-TIER CAKE WITH YOUR CHOICE OF FLAVOURS AND BASIC DESIGN.

FLAVOURS

Chocolate

Lemon

Vanilla

Coconut

Red Velvet

Strawberry

Further flavours are available

FRUITS

Raspberries

Strawberries

Mixed Berries

Mango

Pineapple

Seasonal Fruit

CREAM FILLINGS

Chantilly

Pastry Cream

Buttercream

Ganache

Cream Cheese

Dulce de Leche

*Prices on request



CONTACTS

FOR A PERSONALISED PROPOSAL AND TO DISCUSS THE DETAILS OF YOUR WEDDING, PLEASE CONTACT:

Ms Nucharee Pathan (Saow)

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FINER DETAILS

All prices are quoted in Thai Baht and subject to 10% service charge and 7.7% VAT.

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

All menu items are subject to change due to seasonal availability.

The Secret Garden can be used for an after-party until 01:00 when you purchase a minimum 1-hour open bar package.

Beach curfew time is 23:00. Music must be turned down at 22:30.

Guests' choice of wedding location may be subject to weather conditions on the day.

If rain is forecast, the marquee may be rented for an additional charge. Alternatively the ceremony and dinner reception will be held under two gazebos beachside.

NAPASAI

A BELMOND HOTEL
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