

SALAD & STARTER

MUI WUI SHRIMPS 🤏	320
Coconut crumble, cabbage, lettuce, cilantro, chipotle aioli,	
fresh lime	
CRAB CAKE TO	450
Asian coleslaw, coriander, mango salsa, wasabi mayo	

CALAMARI FRITTI	320
Crispy fried calamari with chili powder, fresh lime, garlic aioli	

CAESAR SALAD	300
Romaine lettuce with caesar dressing, go	arlic croutons, crispy bacon,
Parmesancheese	

ADD	: Grilled marinated chicken breast	70
	Grilled marinated prawns	150
	Smoked salmon	150

POKE BOWL #	420

Japanese rice, avocado, mango, edamame, coriander, cucumber, pickled cabbage, sesame dressing with **salmon or tuna**



SOUP

WILD MUSHROOM SOUP WI	
Shaved champianon mushrooms and black truffle croutons	

320

PASTA

PENNE POMODORO ₩ € Cooked with peeled tomato sauce, garlic, basil, Parmesan cheese	350
PENNE ARRABIATA 🖋 🕯 Fresh chili, garlic, tomato concassé, basil, parsley, Parmesan cheese	350
SPAGHETTI TRUFFLE & MIXED MUSHROOM ** Garlic, onion, parsley, creamy Parmesan sauce	390
SPAGHETTI SPICY PRAWNS AGLIO OLIO TO Fresh prawns, garlic, dry chili, basil, olive oil, Parmesan cheese	420
Prawns, mussels, squid, garlic, dried chili, cherry tomato, pomodoro sauce, basil	450
SPAGHETTI CARBONARA Bacon, egg yolk, parsley, creamy Parmesan sauce	390
SPAGHETTI BOLOGNESE Beef ragout, basil, parsley, Parmesan cheese	420
Pasta choice: Spaghetti / Penne / Linguine	





PIZZA FROM THE OVEN

MARGHERITA PIZZA 🖋 🗈 Mozzarella, tomato, basil, oregano	370
TRUFFLE MUSHROOM PIZZA W Mozzarella, truffle cream cheese, roasted Paris mushrooms, rocket, oregano, Parmesan	420
HAWAIIAN	420
DIAVOLA PIZZA 🖚 🕯 Spicy salami, olives, jalapeño, mozzarella, basil, oregano, Parmesan	460
SEAFOOD PIZZA > 1 Mixed Samui seafood, tomato, olives, capers, fresh chili, basil, oregano	480
KRAPAO GAI PIZZA I	420

Thai spicy minced chicken, chili, garlic, onion, hot basil, mozzarella



SEA 'N' SANDWICH

CHEESEBURGER	450
JERK CHICKEN BURGER	400
SURF & TURF BURGER > • • • • • • • • • • • • • • • • • •	490
VEGGIE BURGER VIII Plant-based patty, lettuce, vine tomato, onion, pickled cucumber, cheddar cheese, served on a toasted brioche bun with potato fries	400
CLUB SANDWICH	420
GRILLED VEGETABLE SANDWICH Brown bread with grilled mixed vegetables, avocado, lettuce, tomato, cheddar cheese, garlic aioli, served with potato fries	390
FISH & CHIPS * i Beer-battered Samui fish with edamame, Thai tartar sauce, lime, potato fries.	420



SUSHI ROLLS

CALIFORNIA ROLL > Crab stick, avocado, cucumber, ebiko, mayonnaise	340
SPICY TUNA MAKI Akami tuna, cucumber, avocado, mentai sauce	390
EBI TEMPURA MAKI	360
SPIDER ROLL > Soft shell crab, cucumber, avocado, asparagus, wasabi mayonnaise	380
SALMON ROLL & King salmon, cream cheese, cucumber, avocado, toasted sesame, teriyaki sauce	390
VEGETABLE MAKI *** Cream cheese, avocado, cucumber, carrot, asparagus, lettuce, cabbage, mayonnaise	300

SASHIMI & NIGIRI (5 pieces per portion)

ATLANTIC SALMON	350
YELLOWTAIL AKAMI	350
OCTOPUS	350





MAKE IT WOW (for 2 persons)

JAPANESE PLATTER > 1 California roll, ebi tempura maki, Atlantic salmon sashimi, yellowtail akami sashimi

SELECT YOUR OWN FAVOUR

Choose 2 types of sushi and 2 types of sashimi

MAIN COURSE

SALMON STEAK & Served with mashed potato, grilled eggplant, artichoke, basil, red curry sauce, lemon

GRILLED SEA BASS I

Served with mashed potato and guinoa, marinated mushrooms, broccoli, coriander, tom kha sauce, fresh lime

GARLIC PRAWNS Garlic, coconut cream, coriander, parmesan, tom yum fried rice, shrimp cracker, fresh lime

ANGUS SIRLOIN STEAK

Served with potato fries, garden salad, green peppercorn sauce

CHICKEN BREAST Served with sautéed vegetables, potato fries, green peppercorn sauce

Gluten-Free Vegetarian Contains Nuts

Contains Pork Contains Shellfish Contains Dairy Product

All prices are quoted in Thai baht and subject to 10% service charge and 7% government taxes

490

450

850



OUR CHEF'S SIGNATURE DISH (Sharing)

SEA & LAND PLATTER > 1,399

Grilled mixed seafood, grilled beef, marinated chicken, served with potato fries, salad, and homemade sauce

GRILLED ANDAMAN SEAFOOD 7 1,199
A platter of mixed seafood with potato fries, salad, homemade sauce

CATCH OF THE DAY (Please ask our team)

*Our signature dishes are served with chef's recommended side dish.

SIDE DISH & FRIES

SAUTÉ MIXED VEGETABLE

190

SAUTÉ POTATO

170

MASHED POTATO

190

POTATO FRIES

160

SWEET POTATO FRIES

170

STEAMED JASMINE RICE

60





TASTE OF TRADITIONAL THAI SALAD & STARTER

Gluten-Free

Vegetarian

Contains Nuts

Contains Pork Contains Shellfish Contains Dairy Product

All prices are quoted in Thai baht and subject to 10% service charge and 7% government taxes

FRESH SPRING ROLLS Local fresh vegetable spring rolls with lettuce, mango, cucumber, carrots, coriander, served with peanut and sweet chili sauce	270	
POR PIA THOD ✓ 1 Deep-fried vegetable spring rolls, served with sweet plum sauce	270	
CHICKEN WING Deep-fried chicken wings with fish sauce syrup, cucumber and pineapple achar, sweet chili sauce	290	
CHICKEN SATAY > Grilled chicken satay with shrimp crackers, cucumber and pineapple achar, peanut sauce	340	
YUM NUE YANG Grilled marinated beef, shallots, mint, chili powder, rice powder, Thai lime dressing	400	
LARB SMOKED SALMON Avocado, edamame, cilantro, thai basil, mint, shallots, lettuce, spicy tamarind sauce, lime crispy seaweed rice cracker shell	390	
SOM TUM THAI > Spicy green papaya salad with chili, garlic, long beans, tomatoes, grilled prawns	370	
YUM TA-LAY That spicy mixed seafood salad, prawns, squid, crab stick, glass noodle, mussels, mushroom, tomato, onion, celery, chive, spicy seafood sauce	400	
YUM HED RUAM Thai spicy mixed mushroom, glass noodle, mushroom, tomato, onion, celery, chive, spicy citrus sauce	300	



CREATE YOUR OWN

CHOOSE YOUR FAVORITE MEAT/FISH OR VEGETABLE TO CREATE YOUR FAVORITE THAI DISH:

Chicken (170G)	370	Crab Meat (100G)	450
Pork (170G)	380	Soft Shell Crab (1PC)	400
AUS Beef Sirloin (150G)	490	Seabass Fillet (180G)	420
Salmon Fillet (180G)	580	Whole Seabass (500G)	650
Tuna Fillet (160G)	580	Jumbo Prawns (5 PCS)	420
Squid (170G)	420	Hard Tofu (180G)	350
Seafood (180G)	420	Mixed Mushroom (180G)	350
Mixed Vegetable (1900)	350		

THAI SOUP

TOM KHA

Thai coconut soup with galangal, lemongrass, coriander, mushrooms

TOM YUM

Thai spicy and sour soup with galangal, lemongrass, coriander, mushrooms, lime juice

All dishes come with steamed jasmine rice



FORM THE WOK

KHAO PHAD

Traditional Thai fried rice, garlic, tomato, green onions, kale with choice of meat

KHAO PHAD SUP PA ROD @

Thai style fried rice with pineapple, choice of meat, cashew nuts, raisin, yellow curry powder

PHAD KAR PAOW @

Wok-fried choice of meat, chili, garlic, and hot basil serve with steamed jasmine rice and fried egg

PHAD THAI

Thai style stir-fried Chanthaburi rice noodles with choice of meat, peanut, tamarind sauce

PHAD SEE-EW

Stir-fried large rice noodle with choice of meat, kale, eggs, dark soy sauce, white pepper powder

PHAD MED MA MUANG &

Thai stir-fried choice of meat with onion, bell pepper, cashew nuts serve with steamed jasmine rice

PHAD PONG KAREE &

Stir-fried mixed choice of meat with curry powder, bell pepper, onion, Chinese celery, spring onion, scramble eggs, sesame & chili oil serve with steamed jasmine rice



THAI CURRY

KEANG KUA BAI CHA PU 🤊

Chef's signature yellow crab curry with coconut cream, betel leaves, served with rice noodles

KAENG KIEW WAAN

Green curry, coconut cream, Thai basil, palm heart, local eggplant

KAENG PHED

Red curry, coconut cream, Thai basil, pineapple, grapes, apple, local eggplant

KAENG MASSAMUN

Massamun curry, coconut cream, sweet potato, onion, sherry tomato, fried shallot

All dishes come with steamed jasmine rice



SWEET ENDINGS

MANGO STICKY RICE WILL Local ripe mango with coconut sticky rice and coconut ice crea	270 Im
BANANA SPLIT ** Caramelized banana, cookie crumbles, vanilla cream, chocolate ice cream, rainbow sprinkles	230
CHEESECAKE W® Homemade cheesecake, fresh berries, mint, mango sorbet	290
COCONUT PANNA COTTA 🗸 🗓 Samui coconut panna cotta, mango, berry, coconut caramel	260
DARK CHOCOLATE CAKE W (1) Chocolate cake with mixed berries and vanilla ice cream	290
SAMUI CRÈME BRÛLÉE 🖋 🛭 Young coconut meat, mango, blue berry, mint, vanilla ice cream	290
SEASONAL FRUIT W® Mixed seasonal fruit platter	260
ICE CREAMS W 0	125/scoop

Chocolate | Vanilla | Strawberry | Coconut | Mango

Serve with crumble and vanilla cream