

SALAD & STARTER

FRESH SPRING ROLL Local Fresh Vegetable Spring Roll, Lettuce, Mango, Cucumber, Carrots, Coriander with Peanut & Sweet Chili Sauce	250
CALAMARI Calamari, Chili Powder, Fresh Lime, Garlic Aioli	300
SEA TACOS (**) Fish Ceviche, Guacamole, Wasabi Mayo, Shrimp Caviar	350
CHICKEN WING Deep-Fried Chicken Wing, Fish Sauce Syrup, Cucumber & Pineapple Ajar, Sweet Chili Sauce	270
MUI WUI SHRIMP Coconut Crumble, Cabbage, Lettuce, Cilantro, Chipotle Aioli, Fresh Lime	300
CHICKEN SATAY Consider Satary, Shrimp Crackers, Cucumber & Pineapple Ajar, Peanut Sauce	320
CAESAR SALAD TO Romaine Lettuce with Caesar Dressing, Garlic Crouton, Crispy Bacon, and Parmesan	300
ADD: Grilled Marinated Chicken Breast Grilled Marinated Prawns / Smoked Salmon	340 370
SICILIAN MIXED SALAD Lettuce, Tomatoes, Grilled Vegetables, Marinated Capsicum, Almond, Olives, Goat Cheese, Sherry Vinaigrette	320
YUM NUE YANG Grilled Marinated Beef, Shallots, Mint, Chili Powder, Rice Powder, and Thai Lime Dressing	370











LARB SMOKE SALMON ®

380

Avocado, Edamame, Cilantro, Thai Basil, Mint, Shallots, Fish Sauce, Dry Chili, Lettuce, Lime, Crispy Seaweed & Rice Cracker Shell

FISH CEVICHE

370

Fresh Tuna Ceviche, Leche De Tigre, Coconut, Chili, Mango, Spring Onion, Cilantro, Lime, Crispy Corn Shell

SOMETHING SOUP

TOM KHA GAI 320

Thai Coconut Soup with Galangal, Lemongrass, Coriander, Mushrooms, and Chicken Served with steamed Jasmine Rice

TOM YUM GOONG 🤝 350

Thai Spicy and Sour Soup with Galangal, Lemongrass, Coriander, Mushrooms, and Fresh Prawns Served with steamed Jasmine Rice

CURRY AND RICE

RED OR GREEN CURRY

Thai Curry with choice of Meat, Eggplants, Kaffir Lime Leaves, and Basil

MASSAMAN CURRY @

Thai Curry with choice of Meat, Potatoes, Onions, and Crispy Shallots

All curry dishes come with steamed Jasmine rice

Choice of meat: BBQ Pork Neck/ Grilled Chicken Breast
Beef / Seafood

380
420

Gluten-Free Vegetarian Contains Nuts

Conains Pork Contains Shellfish Contains Dairy Product



FROM THE WOK

KHAO PHAD PU
Chef's Signature Fried Rice with Crab, Garlic, Tomato,
Green Onions, Crab Omelet
KHAO PHAD SUP PA ROD
Thai Style Fried Rice with Pineapple, Chicken, Cashew Nuts,
Raisin, and Yellow Curry Powder

GAI PHAD MED MA MAUNG 🖋 370

Thai Stir-Fried Chicken with Onion, Bell Pepper, and Cashew Nuts served with steamed Jasmine Rice

PHAD KAPRAO

Wok-Fried choice of Meat with Chili, Garlic, and Hot Basil and Fried Egg

PHAD THAI

Thai Style Stir-Fried Rice Noodles with choice of Meat, and Tamarind Sauce

Choice of meat: Pork / Chicken 350 Beef / Seafood 370



PASTA

POMODORO VI Homemade Tomato concassé, Basil, Parsley, and Parmesan Cheese	300
ARRABIATA Fresh Chili, Garlic, Tomato Concassé, Basil, Parsley, and Parmesan Cheese	300
TRUFFLE & MIXED MUSHROOM ✓ Garlic, Onion, Parsley, and Creamy Parmesan Sauce	330
CABONARA Bacon, Egg yolk, Parsley, and Creamy Parmesan Sauce	330
SPICY PRAWN AGLIO OLIO (**) (*) Fresh Prawns, Garlic, Dry Chili, Basil, and Olive Oil	350
KEE MAO TA LAY Thai Style Spicy Herbs, Chili, Garlic, Hot Basil, and Mixed Seafoo	370
BOLOGNESE Beef Ragout, Basil, Parsley, and Parmesan Cheese	350
Pasta choice: Spaghetti / Penne	



PIZZA FROM THE OVEN

MARGHERITA PIZZA VI Mozzarella, Tomato, Basil, Oregano	350
TRUFFLE MUSHROOM PIZZA Mozzarella, Truffle Cream Cheese, Roasted Paris Mushrooms, Rocket, Oregano, Parmesan	380
HAWAIIAN Paris Ham, Pineapple, Mozzarella, Oregano, Parmesan	400
DIAVOLA PIZZA Spicy Salami, Olives, Jalapeño, Mozzarella, Basil, Oregano, Parmesan	450
SEAFOOD MARINARA PIZZA (**) (*) Mixed Samui Seafood, Tomato, Olives, Capers, Fresh Chili, Basil, Oregano	480
KRAPRAO GAI PIZZA Thai Spicy Minced Chicken, Chili, Garlic, Onion, Hot Basil, Mozzar	400 rella
SEA "N" SANDWICH	
CHEESEBURGER	420

JERK CHICKEN BURGER #1

370

Jamaicans Marinate Chicken, Avocado, Lettuce, Red Onion, Tomato, Pickled Cucumber, Cumin & Chipotle Aioli, French Fries

CLUB SANDWICH PA

390

Brown Bread, Grilled Chicken Breast, Bacon, Fried Egg, Lettuce, Tomato, Cheddar Cheese, Garlic Aioli, Potato Fries

FISH & CHIPS .

370

Beer Battered Samui Fish, Edamame, Thai Tartar Sauce, Lime, Tom Yum Potato Fries

Gluten-Free Vegetarian Contains Nuts









SUSHI

SASHIMI & NIGIRI	
VEGETABLE RAINBOW ROLL ✓ Cream Cheese, Avocado, Cucumber, Carrot, Asparagus, Lettuce, Cabbage, Mayonnaise	290
SALMON ROLL	370
SPIDER ROLL Soft Shell Crab, Cucumber, Avocado, Asparagus, Wasabi Mayonnaise	370
EBI TEMPURA MAKI Prawns Tempura, Avocado, Cucumber, Asparagus, Mayonnaise	350
SPICY TUNA MAKI A Akami Tuna, Cucumber, Avocado, Mentai Sauce	370
CALIFORNIA ROLL Cab Stick, Avocado, Cucumber, Ebiko, Mayonnaise	320

ATLANTIC SALMON (5 Pieces per Portion)	320
YELLOWTAIL AKAMI (5 Pieces per Portion)	320



YOUR OWN SIGNATURE DISH

SIRLOIN STEAK 1

790

Served with Grilled Aubergine, Mushroom, Parmesan Shaved, Potato Fries, Garden Salad and Green Peppercorn Sauce

GRILLED CHICKEN BREAST 1

390

Served with Potato Nicoise, Mustard, Olive, Shallot, Tomato, Green Bean, Tomato, Lettuce, Parmesan Shaved, Mushroom Sauce

OUR CHEF'S SIGNATURE DISH

SEA & LAND PLATTER

1,299

Grilled Mixed Seafood, Grilled Beef and Marinated Chicken with Potato Fries, Salad, & Homemade Sauce

GRILLED ANDAMAN SEAFOOD

1,099

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.

FRIES

POTATO FRIES

160

Ketchup, Mayonnaise

SWEET POTATO FRIES

170

Ketchup, Mayonnaise

Gluten-Free Vegetarian Contains Nuts





SWEET ENDINGS

DARK CHOCOLATE CAKE ✓ Chocolate Cake with mixed Berries and Vanilla Ice Cream	290
MANGO STICKY RICE Local Ripe Mango with Coconut Sticky Rice and Coconut Ice Cream	250
BANANA SPLIT Caramelized Banana, Cookie Crumbles, Vanilla Cream, Chocolate Ice Cream, Rainbow Sprinkles	220
CHEESECAKE Chefs Cheesecake, Fresh Berries, Mint	270
COCONUT PANNA COTTA Samui Coconut Panna Cotta, Mango, Berry, Coconut Caramel	250
SEASONAL FRUIT Mixed Seasonal Fruit Platter	250
ICE CREAMS 120/ Chocolate Vanilla Strawberry Coconut Mango Serve with Crumble and Vanilla Cream	scoop







